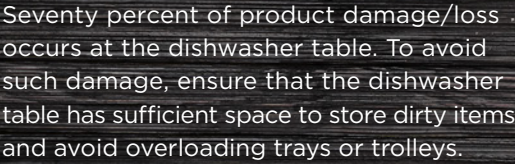


Care & Use



steelite
INTERNATIONAL

THE ART OF PRESENTATION



All items should be separated into type prior to washing. All washing equipment chemicals should be maintained and checked regularly. Check stock often; storage facilities should allow for stock rotation to prevent overuse.

- Should be washed within 45 minutes of removal from the table and pre-rinsed
- Avoid contact between china, dinnerware and metals
- Abrasive cleaning aids should not be used, i.e. scouring pads, steel wool, etc.
- Minimize handling to reduce glaze abrasion
- Do not stack more than 15" high

- Do not slide items across each other to reduce abrasions
- Be sure to rotate your stock to prevent uneven wear
- Only stack product that are designated stackable

- Gold and platinum decorations are not microwave safe
- Hand washing is recommended to prolong the metallic luster of decoration

- After washing, remove basket and leave to cool and dry
- Never carry glasses in bouquets
- Never use glass to carry or store flatware
- Never let the beer tap come in contact with the glass
- Do not use glassware as an ice scooper
- Use properly sized compartmented glass racks

- Do not handle the stemware when hot
- Use white cotton gloves or 2 cloths for polishing
- Polish the bowl first followed by the stem and then the base
- Do not hold the glass by the stem or the base when polishing the bowl
- Use properly sized compartment glass racks

- Dishwasher & freezer safe
- Items must be carefully placed in the dishwasher while avoiding direct contact with other dishes and drinkware
- Do not wash with harsh abrasives such as brushes or scrubber pads as this may cause scratches; harsh chemicals including strong acid or alkali cleaning agents should also be avoided
- Use warm, soapy water or a neutral dishwashing liquid for cleaning

- Dry naturally or with a soft cloth after hand washing; we recommended using a microfiber cloth to preserve clarity
- Product can be used normally between temperatures of -30°C and 110°C (-22°F and 230°F)
- Avoid prolonged exposure to UV light, sunscreen or chlorine
- Not recommended for use in microwaves or high temperature sterilizers

- Do not use strong acid or strong alkaline cleaning agents
- Temperature should not exceed more than 104°F (40°C)
- Avoid excessive water pressure as well as objects pressing on the product or it may cause deformation



Flatware

- Flatware should be washed separately from dinnerware
- Wash as soon as possible to prevent pitting from acidic food deposits
- A pre-soak in warm water is recommended to loosen food particles
- Make sure your cleaning agent is void of any abrasive or corrosive qualities
- Use upright baskets to prevent scratching and to aid drying

- Do not overfill the upright flatware baskets
- If using a low temperature dishwashing system, carefully follow the manufacturer's instructions to avoid staining or corrosion
- On completion of the wash, allow the flatware to air dry, hand dry if necessary
- Be sure flatware is completely dry before storing in a dry location away from the kitchen

WOOD HANDLEYD KNIVES

- Handwashing is recommended for the best performance and optimal product life
- Wash knives with warm water and a mild detergent, rinse well and dry thoroughly
- Water and harsh detergents will dull the finish and dry out the handles
- It is recommended that the wooden handles be oiled as needed

ABS (RESIN) HANDLED KNIVES

- Low temp dishwasher safe
- Wash knives with warm water and a mild detergent,
- Rinse well and dry thoroughly
- Not recommended for high temp dishwashers that exceed 167°F / 75°C
- Knives should not be exposed to extreme temperature changes, which will cause the abs handle material to crack over time

STAINLESS STEEL KNIVES

- Dishwasher safe
- Wash knives with warm water and a mild detergent, rinse well and dry thoroughly
- Use upright baskets to prevent scratching and to aid drying

BLADE SHARPENING

- Serrated blades cannot be sharpened
- Blades with no serrations can be sharpened as needed
- The frequency will depend on how often the knives are used and how well they are maintained

THINGS TO AVOID

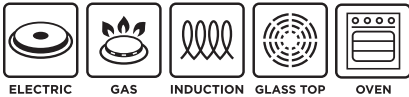
- Avoid soaking knives; they should be cleaned immediately after use to prevent damage caused by certain foods
- Avoid using abrasive cleaners, scouring pads, oven cleaners or cleaners containing chlorine bleach or citric extracts
- Avoid cutting on hard surfaces such as stone, metal or glass
- Use upright baskets to prevent detergent damage to custom decorations, logos or brand marks.



Folio Cookware & Bakeware

- Cast Aluminum provides an unbreakable body, is an excellent heat and cold conductor and is at least 50% lighter than cast iron. Folio Cookware has a 4-Ply ceramic non-stick coating, in which food will release easily from the pan, is easy to clean with warm soapy water and soft cloth or sponge, and no oil or cooking spray is needed.
- All Folio Cookware items can be used in an oven, up to 450°F (230°C). Cooking pots can also be used on electric or gas cooktops, as well as on induction cooking and warming tops.

COOKING POTS



CROCKS & CASSEROLES



While Folio Non-stick Cookware performs better than most non-stick cookware, it is not scratch proof, the life and beauty of the non-stick coating can be prolonged with best care and use practices:

DO

- Do use non-metal serving utensils
- Do use soft pads or brushes to remove residue before washing
- Do clean in a dishwasher—high temp/low chemical is best
- Do separate cookware in dish racks so they do not touch
- Do always use a thick cloth or oven mitts to handle hot cookware

DO NOT

- Do not use with knives
- Do not use with metallic serving utensils
- Do not use metallic scouring pads, green scrubbies, or abrasive cleaners
- Do not use in microwave oven
- Do not season cookware with cooking oils or non-stick sprays

Creations Wood

To best maintain product finish and condition:

- Do not place near an open flame or grille
- Products should be stored in a dry location at room temperature.
- Do not store near heat sources or in humid places.
- **This product should not be used in the dishwasher, oven, microwave or freezer**
- Clean with a soft damp cloth or wash with hot soapy water, do not soak in water or wash with harsh detergents

- Sanitize using an antibacterial spray or food safe liquid sanitizer
- Dry promptly after cleaning, ensure products are dry before stacking
- In order to maintain product finish and condition, apply a light coat of mineral oil with a clean dry cloth, to prevent wood from drying and cracking.
- Do not leave in direct sunlight for long periods of time

Kenny Mack & Folio Resin

- Dishwasher and food safe.
- If any chipping occurs, use light sandpaper or a rough sponge to buff and smooth down the chip.

- Product doesn't stain however on darker colors a white film may develop over time due to drying agents. If this occurs, wiping the surface with any type of oil will bring back the original color.



Melamine

DO

- Melamine products are commercial dishwasher safe.
- Clean as soon as possible to help avoid staining and protein build-up.
- Immediately remove any damaged or chipped melamine products from operational use.
- Melamine can withstand dishwashing temperatures up to 248°F. It should not exceed 160°F with food in it.

DO NOT

- Do not use in oven, microwaves or expose to direct flame, this can cause cracking and blistering from the heat.
- Do not use with heat lamps, conveyor belts, or plate warmers.
- The use of serrated knives is not recommended on melamine products.
- To avoid chipping and scratching, do not strike melamine products with or on any hard surface while attempting to remove excess food.

DESTAINING

- Periodically presoak melamine products before dishwashing to prevent staining and to maintain luster.
- For staining, use an oxygen-releasing compound such as Dip-It XP (ECOLAB).
- Sponges or woven plastic pads are recommended for cleaning.
- Do not use harsh or abrasive cleaners, steel wool, or metal pot scouring pads to remove food or stains.

DISHWASHING

- Refer to a qualified technician to establish a maintenance schedule for your dishwashing system to ensure proper temperatures, chemical levels, and mineral content.
- Only use sanitizers developed for commercial use.
- To avoid chipping and scratching, do not overload your dishwasher rack.
- Do not use chlorine bleach or chlorine-based sanitizing solutions when caring for melamine products.

Recommended ECOLAB detergents:

- Apex Power Plus (high-temp)
- Apex Ultra (hard water, high-temp)
- Fast Drying Rinse (ideal for plasticware)
- Solid Power XL (high-temp)
- Solid Ultra Klene Plus (low-temp)

Recommended ECOLAB rinse agents:

- Apex HD Rinse Aid (hard water, high-temp)
- Apex Rinse Additive (high-temp)
- Rinse Dry (high-temp)
- Solid Brilliance (high-temp)
- Ultra Dry (low temp)

Recommended ECOLAB sanitizers:

- Eco San (low temp)
- Ultra San (low temp)

- All products are free of byproducts and fillers.
No BPA, PVC, lead, latex or phthalates.
- Dishwasher safe on the top rack.
Keep away from sharp objects.
- To prevent staining rinse or wipe with a damp cloth after each use.
Do not use chemical sprays.

PLACEMATS

- Hand printed pure silicone, non-porous, food grade and plastic-free.
- High heat resistance up to 425°F / 220°C (not to be used as a trivet).

TABLE RUNNERS

- Silky, non-porous, food grade + germ-free silicone.
- High heat resistance up to 425°F / 220°C (not to be used as a trivet).

TRIVETS

- Pot holder + trivet, the interlocking design turns the trivets into a table runner.
- High heat resistance up to 675°F / 355°C.

Modern Twist



Axis Buffet Collection

WOOD TILES AND BOXES

To best maintain product finish and condition:

- Do not place near an open flame or grille.
- Products should be stored in a dry location at room temperature.
- Do not store near heat sources or in humid places.
- **This product should not be used in the dishwasher, oven, microwave or freezer.**
- Clean with a soft damp cloth or wash with hot soapy water, do not soak in water or wash with harsh detergents.
- Sanitize using an antibacterial spray or food safe liquid sanitizer.
- Dry promptly after cleaning, ensure products are dry before stacking.
- In order to maintain product finish and condition, apply a light coat of mineral oil with a clean dry cloth, to prevent wood from drying and cracking.
- Do not leave in direct sunlight for long periods of time.

METAL RISERS

- Clean using a soft cloth sprinkled with a few drops of dishwashing liquid to wipe surface cleans. Wipe off soapy residue with a damp cloth.
- Do not use steel pads, wire brushes or scrapers. Do not use powders, or cleaners that contain chlorides, bromides or iodides.



Fusion Buffet System

TEAK WOOD FINISH

- Not dishwasher safe.
- Use a soft cloth with water to wipe down surface.
- Do not use any chemical products or abrasives.

TEFLON AND STAINLESS-STEEL COATING

- Dishwasher safe.
- Clean in dishwasher or use a soft cloth sprinkled with a few drops of dishwashing liquid to wipe Teflon surface cleans. Wipe off soapy residue with a damp cloth.
- A stainless-steel cleaner can be used to polish stainless steel risers.

TILE INSERTS - RESIN, TEAK WOOD, AND GLASS

- All dishwasher safe, except for wood tiles. Never put wood in the dishwasher.
- Teak wood - wipe down with a soft damp cloth and few drops of dishwashing liquid. Wipe off residue with a soft cloth.
- Resin and Glass - dishwasher safe.



Beverage Urns, Milk & Cereal Dispensers

JUICE & BEVERAGE URN, MILK DISPENSER

- Components are not dishwasher safe.
- Do not use abrasive products.
- **Daily:**
 - Remove nozzles and diffusers and soak them in warm, soapy water.
 - Use hot water and mild soap to clean inside of dispenser and then rinse thoroughly.
 - Clean outside with a warm wet cloth.
 - Clean spigot by removing rubber seat cup and clean by brushing inside of faucet.
- **Regular Basis:**
 - Flush and clean water lines.

COFFEE URN

- **Cleaning**
 - Always rinse urn immediately after each use.
 - Add a small quantity of hot water, brush insides, and rinse with hot water.

- Never immerse base of Urn in water.
- Clean spigot by removing rubber seat cup and clean by brushing inside of faucet.
- Tip - Use rubber gloves to ensure the faucet is tight when you screw it back on to prevent leakage.
- **De-Staining**
 - Put 1 cup baking soda into your stainless-steel coffee pot and fill with warm water.
 - Use a dish brush to scrub inside of the pot with baking soda solution in it.
 - Pour solution out and thoroughly rinse inside with hot water until it runs clean.

CEREAL DISPENSER

- Disassemble all parts and clean interior with warm soapy water, rinse thoroughly.
- All parts should be completely dry before reassembling.

Coffee Service

AIRPOTS, SERVERS, AND INSULATED COFFEE POTS

- For optimal life, server should be hand washed with mild detergents
- Rinse pot immediately after use with hot water, never submerge server in water
- For glass lined servers, avoid brush or harsh chemical detergents
- Wipe off exterior surfaces with a damp cloth
- Allow server to air dry without lids secured
- To clean a push button lid, depress button and flush hot water through

Stainless Steel Display Items (Cold Buffet & Wine)

- Dishwasher safe.
- Do not use steel pads, wire brushes or scrapers. Do not use powders, or cleaners that contain chlorides, bromides or iodides.
- Always rinse thoroughly with fresh water after every cleaning operation
- Wipe unit dry with a soft cloth to remove water.
- Always rub in the direction of the steel grain for maximum effectiveness to avoid marring the surface.
- For smears or fingerprints, wipe with a clean slightly damp cloth. If that doesn't work, use a stainless-steel commercial cleaner.

Chafers & Marmites

CREATIONS HINGED CHAFERS

- Hand wash only. Not dishwasher safe.

HOMESTYLE CAST IRON CHAFERS – TEFLON COATING

- Dishwasher safe
- Rinse with warm water and use a soft nylon brush to remove stuck-on bits before loading in the dishwasher.

FOOD PANS Dishwasher safe.

STAINLESS STEEL

- Exterior frame and food pans are dishwasher safe.
- The chafing dish frame and cover may be cleaned with warm, soapy water or in the dishwasher.
- The induction water pan should be hand washed.
- Occasionally the frame may need polishing. Use a stainless-steel cleaner or glass cleaner without ammonia.
- Over time the water pan may accumulate water deposit. This can be removed with a de-liming solution.

Heater Stands

- Dishwasher safe
- For aluminum hot plates and grills, a degreaser can be used to remove black stains from fuel use.

Induction Range

- Avoid abrasive cleaners and scouring pads.
- Allow the surface to cool before cleaning.
- Wipe clean using a soft cloth and mild dishwashing liquid.
- Wipe soap residue with a soft damp cloth

Heat Lamps

- Not dishwasher safe.
- Make sure power is switched off before servicing unit.
- Unplug the unit from the power source.
- Allow lamps to cool before cleaning the unit or replacing bulbs.
- Remove bulbs and use a mild detergent such as dishwashing liquid with a soft sponge or cloth to wipe down.
- Dry with a soft cloth. Completely dry before the next use.
- Do not immerse the unit in water and never use abrasive or scouring powders.

- Dishwasher safe.
- Do not use steel pads, wire brushes or scrapers.
- Do not use powders, or cleaners that contain chlorides, bromides or iodides.
- Do not stack or nest

Powder Coat Finish

LIDS, CASES, COVERS & SQUARE JUICER BODIES

- Do not stack (where applicable)
- Hand wash only

- Do not use abrasive scrub pads
- Polish water marks or smudges with microfiber cloth

Acrylic

WOOD BOARDS

- Not dishwasher safe.
- Hand wash the board immediately after use with water and dishwashing soap.
- Pat the board dry with a paper towel or dishtowel immediately after cleaning.

- To maintain and extend the board life, season weekly, bi-weekly or monthly by wiping food-grade mineral oil over your dry board's exterior. Let the oil sit for a few hours. Wipe off excess oil with a dry cloth.
- Never use olive or vegetable oil to season a carving board.

Carving Boards

WHITE POLY BOARD Dishwasher safe **BLACK GRANITE** Dishwasher safe



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