

# CERAMIC DINNERWARE



Ceramic dinnerware, including Fortaluxe®, Vitraluxe®, TechnoCeram®, bone china, and porcelain, requires proper care to retain its beauty and durability throughout its service life.

## FIRST USE

- Before first use, wash dinnerware in hot water using mild detergent (rinse and dry before storing)

## HANDLING

- After clearing tables, immediately remove food remnants from dinnerware with a soft dish cloth or sponge
- **Avoid using abrasive materials** (steel wool, metal scrapers, scouring pads) to remove debris

## PRE-SOAKING

- **Soak in 140–160°F water** with chlorine-free, acid-free, non-abrasive detergent for 10–20 minutes

## WASHING

- **Wash as soon as possible, using a peg rack to maximize water contact with dishware**
- Utilize appropriately-sized glass racks for coffee and bouillon cups to avoid breakage
- **Dinnerware is safe for both high and low temperature commercial dish machines unless otherwise noted**



**DRYING**  
(afterwash)

**BEST  
PRACTICES**

- Remove residual water by drying with a soft cloth or towel
- **Do not microwave or heat over 400°F**
- **Avoid abrupt temperature changes, from hot-to-cold or cold-to-hot, to reduce the risk of cracking and breakage due to thermal shock**
- Wash in dish machine for best cleaning results
- Soak in 10% oxygenated bleach/water solution for 8-24 hours to remove coffee stains
- **Consult your chemical supplier to ensure use of recommended products for best results with your dishwasher and water conditions**

