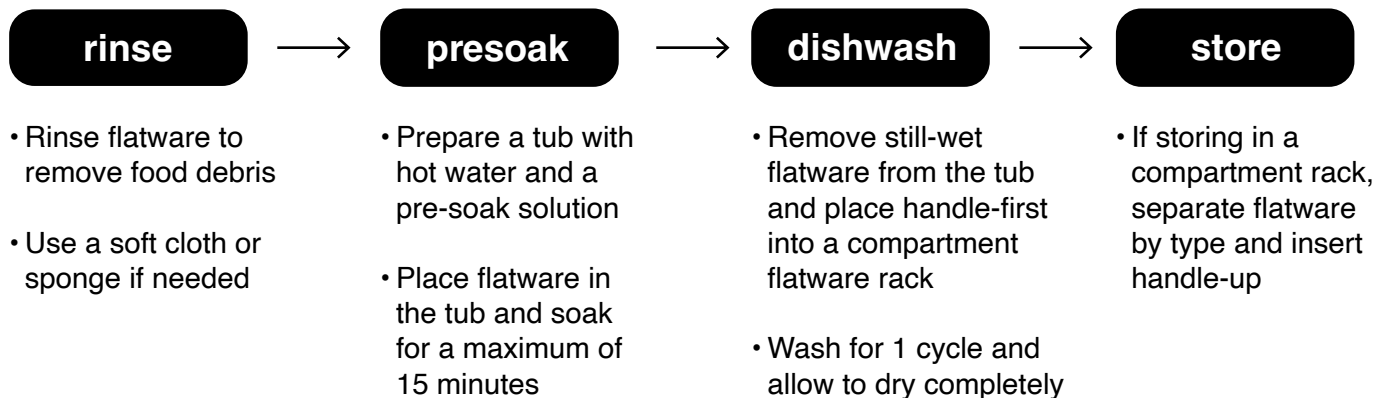


Stainless Steel Flatware Care & Use Instructions:

Front of the House® Flatware is produced using the highest quality commercial-grade 18/10 stainless steel. Follow these easy guidelines to enjoy maximum performance and prolonged life of your Front of the House® Flatware investment.

basic care guidelines



care and use tips

Follow these recommendations to avoid damage to the finish of your flatware:

- Never leave unwashed, soiled flatware sitting for a prolonged period of time
- Do not scrub flatware with abrasive pads or steel wool

When presoaking:

- Use a plastic or stainless steel pan/tub
- Use a presoak solution that is both compatible with your detergent and does not contain chlorine/chlorides

In the dish machine:

- Use of a high-temperature dish machine is recommended
 - Ideal wash temperature: 130-135° F
 - Ideal rinse temperature: 180-185° F
- Do not use corrosive detergents
- Use a water softener if hard water is present
- Use a vertical flatware rack and do not overcrowd flatware in the compartments
- Wash flatware separate from other items, specifically keeping knives by themselves