



INFINIUM™

The Premium Experience in Plastic Drinkware

Care & Handling Guide

Featuring: **tritan**[™]
from eastman

GENERAL CARE & USE INSTRUCTIONS

- To prevent unwanted surface effects to plastic, dishwashing detergents and rinse agents that are recommended for plastics are suggested
 - These detergents consist of chlorine disinfectants, caustic soda (i.e. corrosive sodium hydroxide) and peroxides.
 - The environment can include high temperatures: approximately 140-160F for the wash cycle and 180-194F for the rinse/sanitation cycle.
- To prevent scratches, avoid the use of abrasive or rough cleaners, scouring pads, brushes and steel wool, as these will cause scratches
 - This includes stiff glass washer brushes commonly used in bar sinks

All testing and statements regarding Tritan™ copolyester mechanical properties and durability are made by Eastman Chemical Company

GENERAL CARE & USE INSTRUCTIONS

- Avoid the use of peg racks or pronged racks which can touch the underside of the plastic ware and cause scratching.
- Lime scale or hard water (high in mineral content) stains can form on the surface of articles after dishwashing.
 - Lime scale remover can be used periodically
 - Washing by hand with warm water and a soft cloth can also remove lime scale
- Allowing parts to air dry completely prior to stacking/storing as required by FDA code 4-901.11 can reduce surface effects on plastics.

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SUNSCREEN CARE & USE INSTRUCTIONS

- Prolonged exposure to sunscreens at elevated temperatures can cause a cloudy layer to form on the surface of the plastic ware
- Avoid contact of sunscreen with plastic ware
- Spray sunscreens are particularly aggressive and are not suggested
- However, sunscreens that use TiO₂ and ZnO as the only active ingredients, and made with organic ingredients, are suggested and do not cause the surface of plastic ware to cloud
- To extend the good aesthetics, we recommend minimizing contact with sunscreens, by wiping or cleaning hands prior to handling plastic ware, as well as rinsing or cleaning barware immediately after contact

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STAIN REDUCTION CARE & USE INSTRUCTIONS

- Avoid exposure for long periods of time or high heats to staining foods like carrot juice, tomato juice, curries, etc. to avoid staining

- Immediately wash parts after use
 - The use of a soft brush may assist in removing stubborn stains
 - Caution: some brushes may scratch the surface. Try brushing an inconspicuous location first to determine potential for scratching

- Utilize a 10% bleach/water solution to soak stained parts for 8-24 hours depending upon severity of stain
 - Rinse and wash thoroughly before using

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**Sure it's tough.
It's Tritan™ Tough!**

For more information about Tritan visit:
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