

# CARE AND HANDLING STAINLESS FLATWARE

To retain a quality product, please follow the process below:

## Presoak

- Remove all food particles before soaking. Presoak in plastic tubs only. No aluminum or metal soak tanks!!
- Make sure presoak product is totally dissolved before placing flatware in presoak tub.
- Use presoak amounts suggested by manufacturer of your detergent.
- Do not use presoak containing silver de-tarnishing agent.
- Ideally, flatware should remain in presoak for only 10-15 minutes.
- This is stainless steel, not stainproof steel. This is a big difference. Flatware needs to be handled appropriately.
- Bad care practices will affect aesthetics!!
- Change presoak frequently. Chemicals can break down and residue accumulates and may cause harm.

## Rinsing

- If you have extremely hard water, a water softener is recommended.
- Make sure flatware in cylinders is loosely packed to allow air drying.
- Shake flatware racks to remove any water.
- To minimize spotting, the sooner the flatware dries, the better your flatware will look.

## Washing

- After pre-soaking, immediately load flatware loosely into vertical cylinders.
- Put different flatware pieces together in vertical racks to minimize nesting, which can affect how clean your flatware will be.
- There is no need to use flat dish racks for flatware in your dish machine.
- Flat racks allow significant spotting to occur and serve no sanitation purposes, with improper draining.
- Check dishwasher temperature twice daily, and make sure it is above 130 degrees.

## Storage

- Always keep stainless flatware in a dry area.