Basic Requirements:

- 1. Equipment must be free of burrs and sharp edges.
- 2. Washing equipment should have properly functioning water level and temperature controls.
- 3. Chemical feed systems must be functioning properly.
- 4. Drying equipment must have properly functioning temperature and cool-down controls.
- 5. Lint screens on dryers must be cleaned daily.
- 6. Standard operating procedure should include periodic inspections of the above listed requirements.

Processing Requirements:

- 1. Before placing new linen into service it should be washed separately to remove manufacturing residual dye. Darker shades may require additional washings.
- 2. Shade groups such as whites, dark, mediums, lights, and reds should be washed separately.
- 3. All linen must be shaken out so debris (food and sharp objects) will not be loaded into the washer with the table linen.
- 4. Wash 100% Cotton and Poly/Cotton blends to avoid contamination from lint.
- 5. For good mechanical action, load washwheel: Full Drop—90%, Split Pocket—75%, Y-Pocket—65%.
- 6. Wash formula and wash chemicals should be appropriate for type and amount of soil to be removed.
- 7. Surfactants are recommended in the break cycle.
- 8. Adequate cool down in both the wash wheel and dryer is critical.

Starching and/or Sizing

A clean fiber surface with good water absorbency is essential for proper starching or sizing . To test quickly, place a few drops of water on a clean, ironed, cool, dry napkin. If water is completely absorbed into fabric within three (3) seconds, proper adhesion and film formation of starch or size should occur. Absorbency time in excess of three (3) seconds will require adequate clean up prior to starching or sizing.

1.Sour should be added to the wheel and allowed to dispense prior to adding starch or size. We suggest addition of sour two (2) minutes prior to addition of starch or size. This will help avoid differential absorption resulting in hard and soft spots in the napery. Sour should be added to achieve a pH of 5.5 to 6.5.

2.Starch or size should be applied during the sour step of the formula.Water level should be as low as practical (3" to 6" above basket).Water temperature should be maintained in the 90° F to 100° F range to facilitate dispersion and avoid highlighting.

3.Wheel should be allowed to run eight (8) to ten (10) minutes after addition of starch or size to allow even penetration of the dispersion throughout the load.

4.Twelve (12) to twenty-four (24) ounces per hundred weight of starch or combined starch and size are generally adequate to cover the range of aesthetics desired by restaurant customers. Corn, wheat, and rice pregelatinized (dry to the wheel) starches as well as most cooked starches have all been found to work well on Synthetic size must be removed with each wash. 5.If possible, use sufficient extraction to permit napery to be ironed without tumbling. Excessive tumbling will reduce the effectiveness of the starch or size significantly.

