

STAINLESS STEEL FLATWARE



Stainless steel flatware requires good care to retain its original beauty and value throughout its service life.

FIRST USE

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

HANDLING

- When clearing tables, separate flatware from holloware and china to prevent scratching

PRE-SOAKING

- After service, **immediately soak in 140–160°F water** with chlorine-free, acid-free, non-abrasive detergent for 10 minutes. **(soak PVD flatware in hot water only, no detergent)**
- Soak in vertical basket in plastic bus tub, avoiding aluminum, as aluminum may cause discoloration
- **Avoid using abrasive materials** (steel wool, metal scrapers, scouring pads) to remove food remnants from flatware

WASHING

- **Wash as soon as possible** in vertical basket, mixing forks and spoons so they do not stack
- Load forks and spoons handle-down to ensure optimal water access for a better wash and final rinse
- Load knives blade-down for safety in a separate vertical basket to prevent scratching

DRYING (afterwash)

- Remove residual water by drying with a soft cloth or towel to prevent water spotting and corrosion
- Store in dry area away from humidity and grease



BEST PRACTICES

- Load flatware loosely in vertical basket, encouraging optimal water flow
- Dry immediately after washing (never soak overnight)
- Never leave flatware unwashed for long periods of time, as acidic and salty foods may cause corrosion
- Never soak or wash with cast iron

REBRUSHING BRUSHED FLATWARE

- The brushed look is created with light surface abrasions and normal handling over time will polish these abrasions smooth
- For best results, **rub scouring pad (green scrubby) in the direction of the brush marks;** repeat until reaching the desired finish
- ***Note: this is not applicable to mirrored or PVD flatware***

