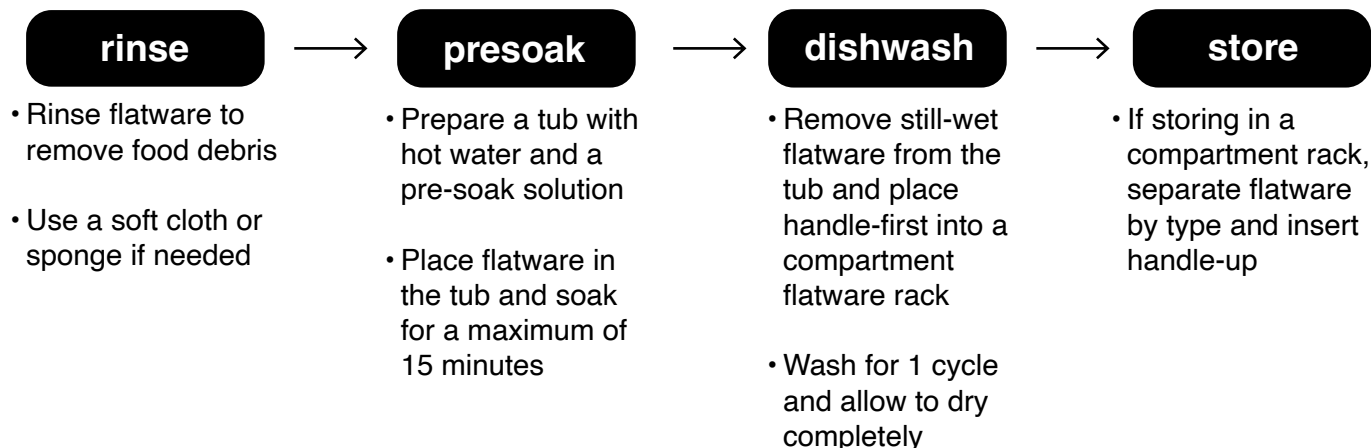


Stainless Steel Flatware Care & Use Instructions

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 investment.

Basic Care Guidelines



Care & Use Tips

General care 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 Pre-Soaking:

- Use a plastic or stainless steel pan/tub
- Use a pre-soak 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 and blade-down
 - Place forks and spoons in the rack handle-first; mix to avoid “stacking”

For questions or more information, please contact us at customerservice@foh.cc or call us at +1.305.757.7940



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