

How to Clean Cutlery

Routine maintenance

- Scrape or remove heavy soil from cutlery as soon as possible after use.
- Add detergent or pre-soak to warm water (44°C – 60°C).
- Immerse cutlery in the pre-soak solution until soil is loosened.
- Remove cutlery and place (mixed) in an open rack. Rinse immediately.
- After rinsing, place mixed cutlery in basket, handles down, and give complete wash in dishwasher.
- After it is dry and cool, transfer clean cutlery to empty containers, handles up, for sorting.

Safety tips

REMEMBER: cutlery is sharp!

- Do not submerge hands in boiling water.
- Wear apron and gloves.
- Should any chemical splash onto skin or eyes rinse immediately with cold water. If a reaction takes place or discomfort is prolonged, seek medical advice and take copies of MSDS with you.
- Do not attempt tarnish removal unless trained to do so.

Plated cutlery: tarnish removal

- Place aluminium foil in bottom of sink pan.
- Add tarnish remover to warm water (44°C – 60°C).
- Immerse silverware so it touches the foil.
- Remove silverware when tarnish is gone. Place in basket, handles down and wash immediately in dishwasher.
- After it is dry and cool, transfer clean silverware to empty containers, handles up, for sorting.

NOTE: Replace foil when it turns black.