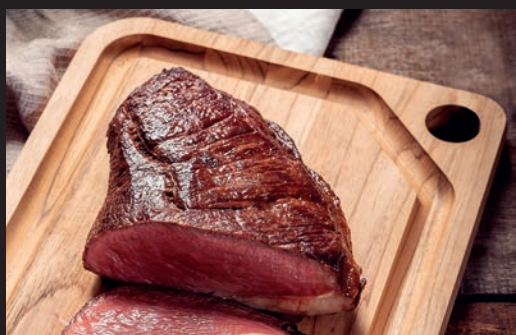




Care of Product





Care of Product

Understanding Cutlery

Stainless Steel is, by definition, a metal alloy that contains iron, chromium and nickel, but that must contain in excess of 11% chromium. It is the chromium that provides high lustre and improved resistance to staining and corrosion; the nickel makes the alloy more malleable, enabling each piece to be finely crafted.

The highest quality of stainless steel is known as 18/10, with the 18 referring to 18% chromium content, and the 10 referring to 10% nickel content in the steel; the higher these percentages, the higher the quality of stainless steel.

Our luxury ranges are 'hollow handled', available in 18/10 grade stainless steel; the hollow handled ranges epitomise the highest levels of finesse, high quality and artisan excellence.

Our superior steak/pizza knives are a cut above the rest - unlike traditional wooden, riveted handles, the technologically advanced 'Polywood' wooden handles are resin impregnated and therefore resistant to high temperatures, water and shock, making them the ideal practical choice for busy service environments; they carry a 5 year guarantee and are fully dishwasher safe, with no need for hand washing.



Cutlery Care Advice

The term 'stainless steel' suggests that items are completely resistant to tarnish or marking; however, even 18/10 grade stainless steel is not totally corrosion or stain-proof; contact with some chemicals, flame/direct heat and abrasion may trigger a degenerative process that can lead to etching, pitting and marking. You can prolong the lustre and high quality finish of your cutlery by following a few simple care guidelines:

- Store stainless steel and silver cutlery separately.
- Mineral salts from tap water may cause staining – please dry cutlery carefully after hand washing.
- To avoid staining by detergents please use a weak solution and ensure proper rinsing and drying.
- Chalky deposits may occur in hard water areas; please use a water softening device and ensure that you rinse cutlery on a dishwasher rinse programme, as some water softeners are regenerated with salt.

- Avoid direct contact with heat or flame, such as a hot plate or gas burner, or immersion in synthetic vinegar, as these may also cause staining. Most stains can be polished off with a proprietary polish.
- Give extra care to knives; to maintain a good cutting edge avoid standing knives in water overnight as this causes as much exposure to corrosion as 3 to 4 months of ordinary usage.

Century Line – Chefs knives

In order to maintain and prolong the life of your knives we recommend the following:

- Wash the knives by hand using warm water and a mild detergent, avoid using any abrasive products, dry immediately with a soft dry cloth.
- Use the knives only to cut food, always on a wooden board or plastic surface.
- Avoid cutting frozen food as this may damage the edge.





Artis

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Professional Porcelain Care Advice

Artis supplies a wide range of professional porcelain products, to suit most tastes, qualities and budgetary requirements.

You can maintain the appearance and extend the life of your porcelain by following some simple guidelines:

- Avoid scraping off leftover food with cutlery, as metal can cause marking. Instead use a wooden or rubber scraper.
- Metal marking may occur if ceramics make contact with metal utensils, causing grey metal trace marks, due to some steel being softer than the ceramic glaze. Metal marking is easily removed with a gentle, non-abrasive household cleaning agent.
- Ensure that porcelain is washed within 50 minutes of leaving the table to avoid drying on.
- Pre-rinse porcelain before washing to loosen deposits and avoid baking on in the dishwasher.
- Stack plates and platters from above: do not slide them between other pieces when stacking. The bases of plates and platters may scratch decorated surfaces.
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- To avoid chipping use the appropriate warewashing rack – see our GoldPlus range.
- Use stock in rotation to and from the dishwasher, to ensure even wear and reduce excessive abrasion of some items.

Ceramic Care Advice

Please use all points raised for professional porcelain care, when caring for all your ceramic products.

Ceraflame Unique thermic technology means that this product can go straight from the freezer to the oven, or hob without cracking. It is also scratch resistant and dishwasher proof.



Glassware Care Advice

Glass is by nature fragile - please see our Technological Glossary on page 318 for details of all the different kinds of thermal after-processes, partial tempering and heat treatments, designed to increase the resistance of glassware to thermal and mechanical shock and reduce breakages.

In addition, Artis supplies the iconic Durelex brand of tempered glassware; all Durelex products are tempered glass, making them extremely durable and resistant to breakage and thermal shock, resisting temperatures of up to 130°C – this means that all items can be used 'oven-to-table' or for hot beverages



To minimise breakages and to prolong the longevity and appearance of your glassware, please follow some simple guidelines:

- Do not put cutlery into glasses.
- Never pick up glasses in clusters.
- Be careful to avoid contact with beer and water taps.
- Do not put cold liquids into hot or warm glasses straight from the dishwasher – this can cause cracks.
- Do not stack glasses that have not been designed to stack.
- We recommend storing non-stacking glasses in racks – see our GoldPlas warewashing range for suitable sizing to suit your glassware.
- Pre-heat glasses for hot drinks by running them under warm water. We recommend that you pour hot liquid over the back of a spoon into a glass.
- When handling glassware, avoid contact between glasses, to avoid scratching.
- Never scoop ice with a glass.
- Check glasses regularly for chips or cracks – if found, immediately dispose of that item safely.
- Most glassware can be cleaned in a dishwasher, however, always use a non-caustic detergent as caustic detergents affect head retention, etch the glass and give the glass a shadowy tinge.
- Always wash new glasses before use to remove manufacturing residues.
- Hot water on the premises should be stored at 60°C – if water is stored at a higher temperature, by the time it reaches the machine it may be too hot and could crack glasses, or bake-on debris.
- Coffee cups should never be washed with glassware as dregs can taint water, staining glasses – this also applies to drinks containing cream.



Care of Product



Bamboo/Wood Care Advice

- Bamboo and Wood are natural products, therefore, each piece will have slight differences.
- Clean all your bamboo products with a damp cloth and mild detergent; it is not recommended to put these items in the dishwasher.

Polycarbonate Care Advice

Polycarbonate is a tough, transparent, virtually unbreakable thermoplastic. It is dishwasher safe up to 500 washes and can withstand temperatures of up to 145°C.

Plastic/Acrylic Care Advice

To maintain the clarity and transparency of acrylic/plastic products we recommend hand washing with a maximum temperature of 60°C.

Dishwasher cleaning agents and excessive heat causes acrylic plastic glassware to "craze".

