

Care and Use Instructions

Griptide 2 Trays

While Carlisle's Griptide 2 trays are extremely durable, proper maintenance and care can maintain their skid resistance and appearance and provide a longer commercial service life. Please review and follow the care and use instructions below. Feel free to contact us directly with any questions.

DO

- Griptide 2 trays are commercial dishwasher safe.
- Cleaning as soon as possible will help to avoid oil and protein buildup.
- Cleaning on a daily basis will help ensure the tray retains its non-skid properties.
- Pre-soak, if necessary, in a high quality pre-soak dishwashing detergent.
- Wash with a gentle dishwashing liquid on a regular basis if commercial dishwashing is not possible.

DO NOT

- Do not expose trays to heat in excess of 200°F or to direct flame.
- Do not place trays under a heat lamp for longer than ten minutes or closer than 24 inches.
- Striking trays on hard surfaces while attempting to remove excess food may cause chipping.
- Do not use sanitizer only to clean trays. Sanitizers do not remove oil or grease.
- Do not use harsh abrasive cleaners, steel wool, or metal scouring pads when removing stains. A woven plastic pad or plastic brush will yield the best results without dulling or damaging the tray.
- Do not use chlorine bleach on plastic products.
- Do not place dishes above 200°F on trays.

LIMITED WARRANTY

- Carlisle FoodService Products offers a limited five-year warranty against defects on Griptide 2 trays.
- Chipping and scratching is not included in this warranty and is considered regular wear and tear to our product.
- Deterioration to our product from chlorine or bleach based chemical exposure is not included in this warranty.
- Heat lamp damage is not included in this warranty.
- Failure to use reasonable care or any use of the product that is not consistent with the care and use instructions voids the warranty.
- Products returned because of damage are inspected before any credit or replacement products are offered.