

DINNERWARE CARE & HANDLING

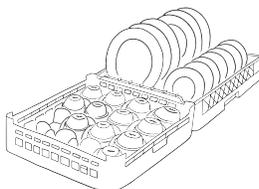
Foodservice dinnerware handles a heavy workload — and while Arc Cardinal builds dinnerware for such usage, there are some simple steps that can be taken to significantly prolong the life and look of these products. The following guidelines cover various troubleshooting and maintenance ideas that are applicable to all types of dinnerware.

Dinnerware DO'S

ALWAYS use a plastic scraper, sink sprayer or gloved hand to remove stubborn food.



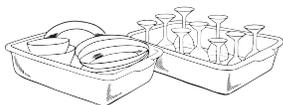
ALWAYS use proper dish racks for plates and hollowware items during dish washing.



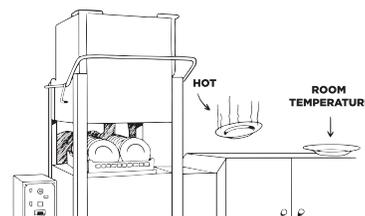
ALWAYS have your commercial dishwasher serviced regularly to ensure proper water balance and rinse aid.



ALWAYS separate dinnerware from glassware and flatware in bus buckets.



ALWAYS allow dinnerware to cool after dishwashing to room temperature and thoroughly dry before storing or putting back in service.

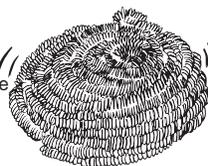


Dinnerware DONT'S

NEVER bang dinnerware on waste can or warewashing table to avoid chipping and damage to dinnerware.



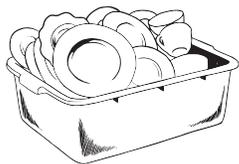
NEVER use metal pads, steel wool or abrasive cleaners.



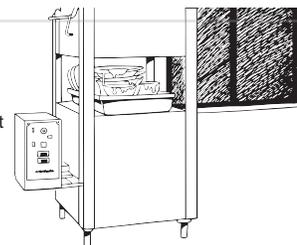
NEVER stack dishes more than 1 ft. high.



NEVER overload bus buckets.



NEVER leave soiled dinnerware overnight to avoid staining of surfaces from certain beverages and sauces.



Arc Cardinal Five-Year Edge Chip Warranty

Select Chef & Sommelier and Arcoroc collections offer a five-year edge chip warranty as standard on ALL pieces within the collections — yes, including the squares, rectangles and cups — yes, everything. (Conditions available upon request.)

ENAMELED CAST IRON CARE & HANDLING

- Before first use, handwash only in warm water and mild soap and dry immediately. Do not use cold water; this can cause cracking. Do not use abrasive sponges or bristles.
- After each wash, season your cast iron with a light coat of vegetable oil or shortening. Apply seasoning with a soft cloth on the inside and outside of the cast iron. This will help protect it from moisture and increase the longevity of each piece.
- Enameled Cast Iron can be used on all cooking services such as in the oven, under the broiler and stove top. Oven safe up to 420 degrees °F.
- Use a small amount of cooking oil inside pots before cooking.
- Using low to medium heat for stovetop cooking provides best results due to the natural heat retention of cast iron. Do not use high heat.
- Always allow hot cookware to cool before immersing in water.
- Do not stack cast iron to avoid chipping of the enamel coating.
- Always use oven mitts or pot holders when moving or removing cookware from the stove or oven.

* Enameled Cast Iron Collection featured on page 174.