

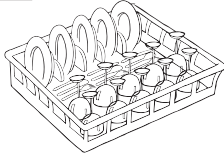
FLATWARE CARE & HANDLING

Strict adherences to specifications and stringent quality controls at each stage of production make Chef & Sommelier, Sola and Arcoroc flatware resistant and reliable. We meticulously scrutinize our items to ensure they are of the correct gauge, an important guarantee of durability.

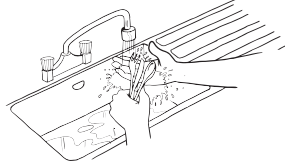
Arc Cardinal offers flatware made from **18/10 stainless steel** and is designed to withstand intensive use and industrial dishwasher conditions. Whether classic or modern, you will find the Chef & Sommelier, Sola, or Arcoroc pattern that fits your needs in terms of aesthetics and user requirements. For your peace of mind, our 18/10 products come with a 10-year guarantee, applicable in case of any defect in the materials or production. This guarantee is only valid if all recommendations for use (listed below) are followed. Damage due to normal wear and tear, an accident, improper use, excessive use of detergents or use of non-compliant detergents is not covered by this guarantee. This does not cover discoloration, scratching or staining.

Flatware DO'S

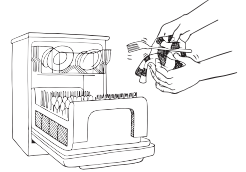
ALWAYS separate flatware from other items in the bus tray.



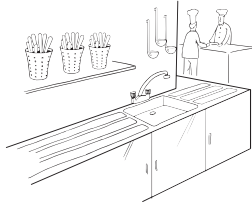
ALWAYS rinse flatware after use before loading in the dishwasher.



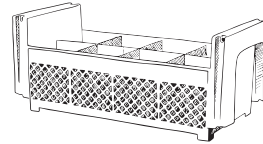
ALWAYS empty dishwasher immediately after completion of cycle and dry flatware with a soft cloth.



ALWAYS store flatware in a dry place.



ALWAYS use the proper flatware racks for ware-washing to encourage water to dry/drain quickly and minimize scratching.



Flatware DONT'S

NEVER use detergent with lemon or other citrus added.



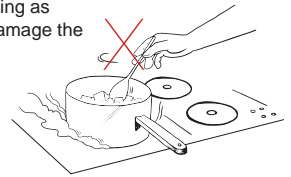
NEVER wash silver and stainless together to avoid discoloration.



NEVER use silver cleaner to wash stainless.



NEVER use flatware for cooking as intense heat could damage the flatware.



PAKKAWOOD CARE & HANDLING

- Dishwasher not recommended
- Do not use any form of chlorine bleach which will discolor
- Do not use pre-soak
- Dry immediately after washing

- Do not soak in water
- Do not use cleaning solutions containing ammonia or lemon
- Do not use steel wool to clean
- To maintain wood appearance, rub a little food safe oil on the handles monthly

FLATWARE PAR LEVELS

To calculate standard usage quantities for your establishment, select the appropriate type of operation, and then simply multiply the number of seats by the number listed below.

Example:

- 125 Seat Fine Dining Restaurant x Teaspoon (5) = 625 Teaspoon recommended order quantity.
- 100 Seat Fine Dining Restaurant x Iced Tea Spoon (1 1/2) = 150 Iced Tea Spoon recommended order quantity.
- 200 Seat Upscale Casual Restaurant x Dinner Knife (2) = 400 Dinner Knife recommended order quantity.

Item	Segment		
	Fine Dining	Upscale Casual	Catering
Teaspoon	5	3	3
Dessert or Soup Spoon	2	2	2
Tablespoon	1/4	1/4	-
Iced Teaspoon	1 1/2	1 1/2	1 1/2
Demitasse Spoon	2	*	*
Utility/Dessert Fork	3	3	3
Dinner Fork	2	-	-
Oyster or Cocktail Fork	1 1/2	1 1/2	1 1/2
Dinner Knife	2	1 1/2	3
Utility/Dessert Knife	2	1 1/2	*
B&B Knife or Butter Spreader	2	-	-