



WALCO

CARE AND HANDLING

Stainless Flatware

To retain a quality product, please follow the process below

Handling

- Slotted cylinders in a rack-suitable for sink or dishwasher use makes it possible to wash, transport, and dispense flatware with minimum handling.
- In a system where flatware is washed and stored in the same cylinder, the flatware should be sorted into the cylinders utensil side down to prevent hand contamination after cleaning.
- In a system where flatware is transferred from cleaning cylinder to a storage cylinder by inversion, it should be sorted in the cleaning cylinder utensil side up, so that it will eventually be stored utensil side down.

Presoak

- Remove all food remnants before presoak but avoid using steel wool or metal scrapers.
- Flatware should be pre-soaked immediately following its removal from the table.
- Flatware should not remain in presoak for longer than 10 min.
- Use presoak compound suggested by manufacturer of your detergent.
- Do not use presoak containing silver de-tarnishing agent on stainless. These products cause severe corrosion to flatware.
- It is very important that only a plastic or stainless steel pan is used for pre-soaking. NEVER USE AN ALUMINUM PAN.
- Make sure liquid or powder compounds are completely dissolved before flatware is placed in presoak.
- Change presoak frequently. Chemicals accumulate in the presoak and may cause harm.

Washing

- After pre-soaking, immediately load flatware loosely into **vertical cylinders**.
- NEVER WASH FLAT.
- Wash your flatware in hot water and a good cleaning agent.
- Use a nonabrasive or noncorrosive cleaning agent.
- Check dishwasher temperature twice daily, and make sure it is above 130 degrees.

Rinsing

- The clean flatware should then be rinsed in water of at least 180 degrees.
- A wetting agent may be added to the rinse to prevent minerals in water from staining the flatware.
- Should you have very hard water, a softener is recommended.
- Make sure flatware in cylinders is loosely packed to allow air drying.
- Shake racks to remove any water.
- To prevent corrosion and film build-up, flatware **MUST** be rinsed thoroughly and dried immediately after rinsing.

Storing

- Always store stainless flatware in a dry area.
- Always store flatware tines, bowls, and blades down.
- Flatware must be clean and dry before storing.
- Make sure you have the proper amount of flatware for rush periods.