

care + HANDLING

Melamine



Melamine dinnerware requires proper care to retain its value and beauty throughout its service life.

FIRST USE

- Before first use, wash melamine in hot water using mild detergent (rinse and dry before storing)

HANDLING

- After clearing, immediately remove any food remnants with a soft dish cloth or sponge (avoids buildup that can darken dishware and appear as a stain)
- **Avoid using abrasive materials** (steel wool, metal scrapers, scouring pads) to remove food remnants from flatware

PRE-SOAKING

- **Soak in 140-160°F water with chlorine-free, acid-free, non-abrasive detergent** for 10 to 20 minutes

WASHING

- **Wash as soon as possible** using a peg rack to maximize water contact with dishware
- Melamine is safe for both high and low temperature commercial dish machines

DRYING (AFTERWASH)

- Remove residual water by drying with a soft cloth or towel

BEST PRACTICES

- Avoid using serrated knives on melamine, as they may scratch the high-gloss surface
- **Do not microwave or heat over 212°F**
- Wash in dish machine for best cleaning results