

MELAMINE



Handling & Care:

The correct handling and care of your Melamine buffet and tableware will enhance the appearance and longevity of the product in use. The following guide will assist you.

Handle melamine dinnerware like any quality dinnerware.

Use only plastic pads or plastic type bristle to remove dried food.

Pre-soak melamine products, if necessary, in a high quality pre-soak dishwashing detergent.

Do not use melamine products in an oven.

Do not use melamine products in a microwave.

Do not use harsh or abrasive cleaners, steel wool, or metal scouring pads.

Do not use chlorine bleach.

Melamine is a thermosetting plastic that is strong, lightweight and hard with the look and feel of ceramic product. It is highly break and scratch resistant, but it is NOT 100% unbreakable, it can be scratched and broken.

Melamine is often used for dinnerware, mixing bowls and laminated counter tops because it resists acids, alkalis and most food stains.

Melamine is hard and smooth and can withstand some fairly warm temperatures, but it does absorb heat and will soften if it gets too hot. While melamine is perfectly safe when it comes in contact with warm temperatures, melamine is not microwavable.

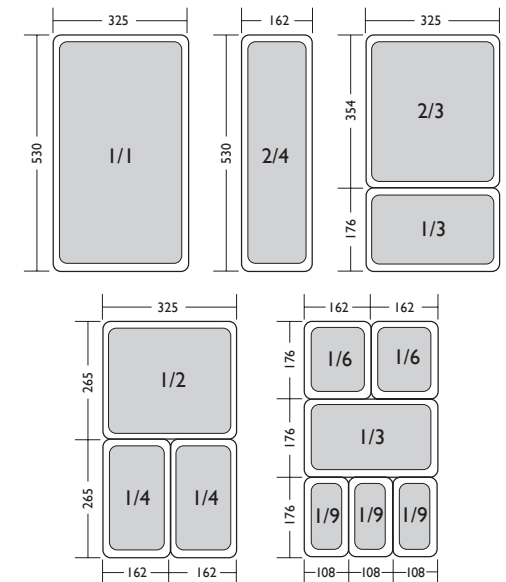
In general, melamine products are not designed to withstand temperatures that exceed 100°C and should not be submerged in boiling water or placed in the oven.

Also, be sure to avoid exposure to hot objects or prolonged exposure to boiling water. Melamine is suitable for use over a bain-marie as the water is circa 70°C, to hold food above a temperature of 60°C.

Melamine is dishwasher safe (as long as the water temperature does not exceed the 100°C guidelines). Scouring powder should not be used, as it will scratch the surface, also never use chlorine bleach on melamine buffetware.



Gastronorm sizing guide:



Food pans available in standard Gastronorm sizes.