

MELAMINE ♦ Care & Use

Delfin produces all of its products with the highest quality materials and the greatest of care. If properly cared for and used in the correct environment, our product will provide a lengthy life of service, while maintaining its superb aesthetic appeal.

GENERAL

Do

- Delfin melamine products are commercial dishwasher safe.
- Clean as soon as possible to help avoid destaining and protein build-up.
- Immediately remove any damaged or chipped melamine products from operational use.
- Delfin melamine products can withstand heat up to 248°F (120°C).

Don't

- Do not use in oven, microwaves or expose to direct flame, can cause cracking and blistering from the heat.
- Do not use with heat lamps, conveyor belts, or plate warmers.
- Use of serrated knives is not recommended on melamine products.
- To avoid chipping and scratching, do not strike melamine products with or on any hard surface while attempting to remove excess food.

DISHWASHING

- Refer to a qualified technician to establish a maintenance schedule for your dishwashing system to ensure proper temperatures, chemical levels, and mineral content.
- Only use sanitizers developed for commercial use.
Recommended ECOLAB detergents:
Apex Power Plus (high-temp)
Apex Ultra (hard water, high-temp)
Fast Drying Rinse (ideal for plasticware)
Solid Power XL (high-temp)
Solid Ultra Klene Plus (low-temp)
Recommended ECOLAB rinse agents:
Apex HD Rinse Aid (hard water, high-temp)
Apex Rinse Additive (high-temp)
Rinse Dry (high-temp)
Solid Brilliance (high-temp)
Ultra Dry (low temp)
Recommended ECOLAB sanitizers:
Eco San (low temp)
Ultra San (low temp)
- To avoid chipping and scratching, do not overload your dishwasher rack.
- Do not use chlorine bleach or chlorine-based sanitizing solutions when caring for melamine products.

DESTAINING

- Periodically presoak melamine products before dishwashing to prevent staining and to maintain luster.
- For staining, use an oxygen-releasing compound such as Dip-It XP (ECOLAB).
- Sponges or woven plastic pads are recommended for cleaning.
- Do not use harsh or abrasive cleaners, steel wool, or metal pot scouring pads to remove food or stains.