



Care & Maintenance of Harfield Polycarbonate Tableware

Harfield polycarbonate products will give outstanding service providing the following points are observed:

- Never place the tableware near or on direct heat. For instance, do not put inside or on electric or gas cookers.
- Warming cupboards are usually safe for warming polycarbonate as long as they have no hot spots and do not exceed 85°C. Avoid warming for more than 60 minutes.
- Harfield polycarbonate tableware is microwave safe for reheating, but not for cooking food.

DO NOT USE BLEACH OR ABRASIVES OF ANY KIND, i.e. SCOURING PADS, SCOURERS, CLEANING POWDERS OR LIQUIDS.

CLEANING INSTRUCTIONS

- Harfield polycarbonate tableware is dishwasher safe and suited to hand washing and sterilising sinks. **Sterilising sinks should not exceed 85°C.**
- Maximum dishwasher temperatures should be 60°C - 65°C for the wash and 70°C - 85°C for the rinse. Higher temperatures may cause deterioration of the material.
- Some dishwasher detergents/rinse aids may cause stress cracking to polycarbonate tableware.
- Washing in hot soapy water should prevent any build up of discolouration.
- Milton Sterilising Fluid may be used to remove discolouration.

Polypropylene Trays - Please note that our polypropylene trays are not suitable to be washed in the dishwasher.

Antibacterial Tableware - Please wash thoroughly before use to ensure full effectiveness of this product.

IT IS ESSENTIAL THAT YOUR DETERGENT AND RINSE AIDS ARE COMPATIBLE WITH POLYCARBONATE AND THAT THE CORRECT DOSAGES ARE USED. USING TOO MUCH OR LEAVING TABLEWARE TO SOAK FOR LONG PERIODS CAN SHORTEN THE LIFE OF THE PRODUCT.

The following detergents/rinse aids/sanitisers have been tested for compatibility at dosages recommended by the manufacturer. Always check detergent compatibility and correct dosages with your detergent supplier. All detergents should preferably have a pH value of below 10, ideally 7 or 8.

Suma Alu L10

Suma Rinse A5 and Suma Crystal A8

Suma Bac D10

Suma Linos L6.8

RevoFlow Detergent P1

Suma Shine K2

We have also used Fairy dishwasher tablets and have not experienced any problems.

- Avoid contact with strong acids.
- Some food products with a high sugar content (approx. 10% or more) may require a little extra care when cleaning due to potential surface food deposits. Do not use scourers to remove.

Hand Wash Detergents

Do not use bactericidal detergents when washing polycarbonate tableware as this may cause deterioration of the material. Always check suitability of the hand wash detergent with the detergent manufacturer.

Care & Maintenance of the Harfield Hi Heat Range

Our new range of Hi Heat tableware is suitable for use up to +140°C.

- Please follow the polycarbonate tableware cleaning instructions.
- Oven safe as well as microwave and dishwasher safe to maximum +140°C.
- Do not apply to direct heat.
- The bowls can be stored in freezers for pre-prepared meals, but please note they are not suitable for direct transfer from freezer to the oven.



Care & Maintenance of Harfield Oven To Tableware

O2T is our Oven to Tableware range made from a high performance plastic suitable for cooking, steaming, serving and freezing. With its excellent resistance to sudden extremes of temperature, O2T is also suited to blast freezing/chilling. Operating temperatures: Min -40°C to Max +220°C.

- Oven safe and Microwave safe to maximum + 220°C.
- Not suited for use on induction or electric hobs, grills or direct flame of gas ovens as temperatures may exceed the maximum recommended.
- Can be used on heated surfaces as long as 220°C is not exceeded. IMPORTANT Do not overheat when in direct contact with hot surfaces.

HANDLING YOUR OVEN TO TABLEWARE

- O2T containers are robust and chip resistant, but are not unbreakable. Avoid dropping O2T containers on their rim, especially when full and removing from the freezer.
- O2T warms up and cools down rapidly, so products may be hand held within minutes of removing from the oven and transferring to service.
- Avoid use of sharp metal knives which may result in surface scratches on your O2T oven to tableware. Use of a non metal utensil is recommended for portioning and serving food.
- O2T Gastronorm Bases, Lids and OvenDishes may be stacked to save space.
- Appropriate food content/date labels can be used without leaving residue.

CLEANING YOUR OVEN TO TABLEWARE

- O2T has a naturally non stick surface and should make cleaning easier with basic care.
- Dishwasher safe: do not exceed maximum temperatures Wash 65°C, Rinse 85°C
- Hand wash and sterilising sink safe to maximum 85°C.
- Do not use scourers, abrasive or caustic agents or sharp cleaning implements which may damage the surface.
- O2T has good detergent resistance. The following detergents/rinse aids/sanitisers have been tested for compatibility at dosages recommended by the manufacturer. Always check detergent compatibility and correct dosages with your detergent supplier. All detergents should preferably have a pH value of below 10, ideally 7 or 8.

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Suma Rinse A5 and Suma Crystal A8

Suma Bac D10

Suma Linos L6.8

Revoflow Detergent P1

Suma Shine K2

We have also used Fairy dishwasher tablets and have not experienced any problems.

- Avoid contact with strong acids.
- Some food products with a high sugar content (approx. 10% or more) may require a little extra care when cleaning due to potential surface food deposits. Do not use scourers to remove.