Care & Maintenance of Harfield Tritan™ Tableware

Simple care guidance to help maintain appearance, performance and service life in demanding catering environments.



Everyday use

Direct heat: Never place tableware on or near direct heat, including electric or gas hobs, grills or open flames.

Warming cupboards: May be used provided there are no localised hot spots and the temperature does not exceed 75°C. Avoid warming for more than 60 minutes. Do not pre-warm Tritan™ tableware when serving strongly coloured or high-fat foods such as curry or tomato-based sauces, as preheating the tableware can increase the risk of staining.

Microwave reheating: For best appearance, Harfield does not recommend microwave reheating. Heating strongly coloured foods can significantly increase the risk of staining.

Cleaning & commercial dishwashing

Harfield Tritan™ tableware is suitable for commercial dishwashers and hand washing.

Commercial dishwasher stage	Recommended temperature
Wash	60 - 71°C
Rinse / sanitise	82 - 90°C

- Use standard commercial dishwashing products and follow the chemical manufacturer's recommended dosage.
- Do not exceed recommended detergent, rinse-aid or sanitiser concentrations.
- Where necessary, manage limescale using suitable water softening, rinse aids or limescale-removal products.
- Allow tableware to air dry before stacking or storing.

AVOID ABRASIVES Do not use scouring pads, steel wool, abrasive cleaning powders, rough sponges or harsh brushes. These can scratch the surface and make future staining more noticeable.

Strongly coloured foods & staining

Curry is among the most challenging foods for clear or light-coloured reusable plastic tableware, because it commonly contains turmeric, a strong yellow colourant. Staining can occur when Tritan™ is exposed to strongly coloured foods. Harfield testing also found that preheating the tableware before adding curry increased the risk of staining, even where hot food served onto tableware at room temperature had not produced visible staining.

KEEP IT LOOKING ITS BEST Remove strongly coloured foods promptly. Do not allow curry, turmeric or tomato-based sauces to dry onto the tableware. Wash as soon as practical after service.

To reduce the risk of staining

- Avoid prolonged contact with hot curry, turmeric, tomato-based sauces and other strongly coloured foods.
- Do not pre-warm tableware before serving curry, tomato-based sauces or other strongly coloured or high-fat foods.
- Avoid excessive heating or reheating in the tableware.
- Remove food residues promptly after use.
- Rinse or wash the tableware as soon as practical after service.
- For particularly strong staining foods, prompt hand washing can help maintain appearance.

1	**Wash first**	Wash with warm water, a suitable detergent and a soft cloth or soft brush.
2	**If staining remains**	Choose one stain-removal treatment at room temperature: either a solution made with 10% household bleach and 90% water, or a 3% hydrogen peroxide solution.
3	**Soak**	Allow to soak for at least 8 hours and up to 24 hours depending on stain severity.
4	**Rinse and re-wash**	Rinse thoroughly, wash normally and allow to dry before returning the product to service.

IMPORTANT CLEANING SAFETY Bleach is not required for routine cleaning. Always follow the cleaner manufacturer's dilution, handling and safety instructions. Never mix bleach with hydrogen peroxide, acids, ammonia or any other cleaning product.

Quick reference to avoid staining:

DO	AVOID
• Wash promptly after strongly coloured foods • Use soft cloths, sponges & brushes • Use correct dishwasher temperatures & chemical dosage • Air dry before stacking or storage	• Microwave reheating if appearance is important • Leaving curry or tomato residues to dry • Abrasive pads, powders, steel wool or rough brushes • Direct heat, grills, hobs or open flames • Pre-warming before curry, tomato-based sauces or other strongly coloured/high-fat foods

Technical basis: Harfield product testing and experience, including in-house staining trials updated October 2026, together with Eastman technical guidance for Tritan™ copolyester in commercial dishwashers (SP-DUR-19224). Tritan™ is a trademark of Eastman Chemical Company.

Harfield Hi Heat Range, 180C Range & Oven To Tableware



Our range of Hi Heat tableware is virtually unbreakable and suitable for use up to +140°C. The 180C & Oven to Tableware ranges are made from a high performance materials suitable for cooking, steaming, serving and freezing. They are also suited to blast freezing/chilling. **Operating temps: Up to +140°C (for the Hi Heat tableware). Min -40°C to Max +180°C (for the 180C Range) and to +220°C (for the O2T Range).**

Not suited for use on induction or electric hobs, grills or direct flame of gas ovens as temperatures may exceed the max recommended.
Can be used on heated surfaces as long as the max temps are not exceeded.
The Hi Heat range can be stored in freezers for pre-prepared meals, but please note they are not suitable for direct transfer from freezer to the oven.

CARING FOR YOUR HI HEAT TABLEWARE, 180C RANGE AND OVEN TO TABLEWARE

- Our 180C and O2T containers are robust and chip resistant, but are not unbreakable. Avoid dropping the containers on their rim, especially when full and removing from the freezer.
- These ranges warm up and cool 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 tableware. Use of a non metal utensil is recommended for portioning and serving food.
- Containers may be stacked to save space. Appropriate food content/date labels can be used without leaving residue.

Harfield Polypropylene Range

- Maximum wash temperature: 65°C. Large flat polypropylene trays may warp in dishwasher – we recommend handwashing.
- Do not apply to direct heat. Not safe for use in ovens/direct heat. Can be used for hot drinks such as tea and coffee.
- Microwave safe. Please note microwaving foods such as curry or other tomato based sauces may result in discolouration. Strong coloured food may also discolour polypropylene products.
- Freezer safe. As with all plastics, items stored in a freezer should not be dropped as this will cause them to break.

HARFIELD
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