



Melamine Dinnerware Care and Use

While Carlisle's melamine products are extremely durable, proper maintenance and care can maintain their luster and appearance and provide a longer commercial service life. Please review and follow the care and use instructions below and feel free to contact us directly with any questions.

DO

- Melamine dinnerware should be handled like any fine dinnerware.
- Carlisle Melamine is commercial dishwasher safe.
- Cleaning as soon as possible will help to avoid staining and protein buildup.
- Pre-soak melamine products, if necessary, in a high-quality pre-soak dishwashing detergent.
- Remove any damaged or shipped melamine from operational use.
- Goo-Gone and vegetable oil are effective for sticker residue removal.

DO NOT

- Do not expose melamine to heat in excess of 212° F or expose to direct flame.
- Do not use melamine in ovens or microwaves.
- Melamine is not recommended for use with heat lamps, conveyor belts or plate warmers.
- Striking melamine on hard surfaces while attempting to remove excess food will cause chipping.
- To prevent chipping and scratching, do not overload your dishwasher rack.
- To avoid damage to the liquid glaze coating, do not use nail polish remover, lighter fluid or turpentine to remove stickers.
- Do not use harsh abrasive cleaners, steel wool, or metal scouring pads when removing stains. A woven plastic pad will yield the best results without dulling or damaging the glaze finish.
- Do not use chlorine bleach on melamine products.
- Cutlery and knives will cause scratching to melamine products.