

Insulated Tableware Domes, Mugs, and Bowls

As with other foodservice products, environmental conditions and usage habits can affect the life, performance, and appearance of your insulated products. By carefully following the care and use guidelines below, you will maximize the service life of insulated products.

Handling and Damage Prevention

DO NOT MICROWAVE which may damage the insulation.

Avoid exposure to extreme high or low temperatures. Never place items into ovens or other heating sources. Avoid freezing.

DO NOT USE disinfectants or cleaners that contain isopropyl alcohol (IPA) to disinfect/clean. IPA is quick drying, but when trapped, does not evaporate normally.

Avoid the use of scouring pads or abrasive cleaners which cause scratching and surface damage.

Avoid dropping to prevent scuffing, chipping or cracking.

Avoid striking against hard objects or scraping surface while cleaning. Rinse or wipe only.

Common Staining Causes

Hard water with a high concentration of calcium and magnesium salts. Failure to resolve a hard water condition will result in lime buildup that may discolor the plastic surface.

Improper dish machine temperatures.

Low quality detergents.

Low concentration of detergents

Poor washing/rinsing actions such as clogged spray jets, low water pressure and failure to trip final rinse cycle. Drain water as recommended by dishwasher manufacturer.

Inadequate spacing between trays and/or overloading of dish washer racks or flight type belts.



Cleaning/Dishwasher Instructions and Tips

Only use correct detergent formulations. For best cleaning results, we recommend using detergents with very high chlorine levels, which cleans effectively without causing damage.

Use rinse aid and a drying rack to minimize hard water staining and reduce drying time. Use of a neutral pH (pre-dilution) rinse aid is recommended. Rinse aids that are acidic (lower pH) and not properly diluted can decrease the life of the insulated products over time.

Consult with a qualified dishwasher or detergent manufacturer representative to establish and maintain a proper concentration of detergent and rinse aid.

Ensure proper water temperatures are reached during wash and final rinse cycles. Wash temperature should be 150°F (minimum) and final rinse temperature should be 180°F-190°F.

Clean items as soon as possible after each use.

Establish a regular maintenance schedule for your dishwashing system to ensure water temperature and pressure, chemical concentrations, and mineral content are at proper levels.



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In most cases, following these guidelines will prevent the need for additional cleaning measures. However, in certain circumstances, additional care may be required. If staining occurs, immediately consult with your detergent supplier to determine the appropriate commercial de-staining cleaner.

The information within this care and use guide was derived from Aladdin Temp-Rite Engineering's extensive research and testing on the effects of various cleaners, disinfectants, and sanitizers. If followed properly, these guidelines will promote proper handling techniques and ensure that potential damaging substances (including those often used to clean, sanitize or disinfect) are avoided.

It is important to note that although Aladdin Temp-Rite has conducted extensive internal testing in addition to extensive field experience in a wide assortment of healthcare applications, the provided guide does not comprehensively consider all unique applications/uses. There may be unique aspects of their operation that may cause products to react in a way that we have not yet seen (eg. introduction of cleaning agents that we have never previously tested, use of additional disinfectants on the patient floor that we have not considered, ware-washing equipment that is operating outside of standard practice, operational procedures that are unique to a specific facility, et al.). With this acknowledgement, we encourage our customers to review the provided recommendations for best care and handling.



In addition, we have found that ware-wash product suppliers can often be helpful to accounts in the addressing of cleaning matters (e.g., hard water), as they have seen a wide variety of facility applications. The following contacts are supplied for your reference and consideration:

Ecolab:
email – fsscustomeercare@ecolab.com
phone – 800.321.3687

Diversey:
phone – 800.668.7171

Champion Industries:
email – info@championindustries.com
phone – 800.532.8591

