Crockery
Care & Maintenance

NISBETS

Commercial crockery is designed to withstand heavy use in busy environments such as restaurants, hotels, and catering services. Proper care and maintenance ensure longevity, hygiene, and a professional appearance. Follow these steps to keep your commercial crockery in peak condition:



1 Handwash

- Pre-Rinse: Pre-rinse crockery to remove food residues and prevent stains.
- Use Mild Detergent: Clean with a mild, non-abrasive dish soap to avoid surface damage.
- Soft Sponge: Use a soft sponge or cloth. Avoid abrasive materials such as scourers that can cause scratches.
- Warm Water: Wash in warm, not hot, water to prevent thermal shock and potential cracking.

2 Dishwasher

- Commercial Dishwashers: Use commercial-grade dishwashers designed for heavy use.
- Appropriate Detergent: Use detergents specifically formulated for commercial dishwashers.
- Avoid Overloading: Do not overload the dishwasher to ensure proper cleaning and prevent chipping.
- Regular Maintenance: Regularly clean and maintain the dishwasher to prevent buildup and ensure efficient operation.

3 Drying

- Air Dry: Allow crockery to air dry completely before stacking to prevent moisture buildup and bacterial growth.
- Avoid Towels: Avoid towel drying to prevent lint transfer and potential scratching.

4 Storing

- Proper Stacking: Stack crockery properly, ensuring items are dry and not stacked too high to prevent stress fractures, chipping and cracking.

5 Usage Tips

- Avoid Extreme Temperatures: Do not expose crockery to extreme temperature changes. Avoid placing hot items directly in cold water and vice versa.
- Proper Handling: Handle crockery with care. Do not bang or drop items, as this can cause cracks and chips.

6 Stain and Cutlery Mark Removal

- Baking Soda Paste: For stains, create a paste of baking soda and water. Gently scrub the stained area with a soft cloth or sponge, then rinse thoroughly.
- Creme Cleanser or Mild Abrasive Paste Cleaner: Marks, especially on matte finished crockery is common due to the surface finish. To remove marks and keep your crockery looking fresh, frequent use of a creme cleanser or mild abrasive paste cleaner applied with a soft cloth is recommended.

7 Avoiding Damage

- Avoid Impact: Do not drop or knock crockery against hard surfaces.
- Prevent Thermal Shock: Avoid rapid temperature changes to prevent cracking.
- Use Cutlery Carefully: Avoid using low quality metal cutlery that can scratch and damage the surface.