



ELAN FLATWARE

- Hand washing is the preferred method of cleaning because, hand washing prevents unnecessary microscopic dings
 - For example: Dawn dish soap & water.
- Avoid mixing Elan with standard stainless flatware and Elan should never be put in the same compartment as your other stainless flatware.
 - Gold and resin is a soft metal/material and most of the damage it gets will occur when it is subjected to hot water, which will soften the gold and resin even more.
 - If the flatware is banged against other flatware while hot and soft, it can cause scratching, rubbing of the finish, and even peeling.
- Avoid harsh detergents! Simple soap and water is all that is needed.
- For spotless cleaning, hand dry after the cleaning process.
- Wash or rinse flatware soon after use especially when it has come in contact with acidic and salty foods, coffee, tea, etc. as these can cause discoloration and corrosion.
- Do not leave soaking in water for an extended period of time. Even plain water, especially 'hard' water can wear away at the finest of metals.

Storage

- Most rental companies store their cleaned flatware in clear plastic bags and seal them air-tight. This seems to work fine, except the flatware must be absolutely, completely dry.
- Any moisture on the flatware has to go somewhere in air-tight bags, so it will rust and pit the knife blades and can also permanently stain the gold plate on the stored flatware.