

Flatware 101

FIND THE IDEAL FLATWARE TO SUIT YOUR DINING STYLE

From everyday to fine dining, the Browne Foodservice flatware collection offers a range of styles, sizes and finishes to suit any place setting. Seventeen styles to choose from in both 18/10 and 18/0 options.

18/10 vs 18/0

When looking at stainless steel grades, the first number refers to chromium and the second number represents the amount of nickel in the flatware.

- 18/10 flatware:
18% Chromium, 10% Nickel

- 18/0 flatware:
18% Chromium, no Nickel

Chromium is a durable metal that resists stains, rust and corrosion. Nickel is a corrosion resistant metal that is added to stainless steel to increase shine and luster.



18/10 COLLECTION



LUNA
18/10
Mirror Finish



NEO
18/10
Mirror Finish



ECLIPSE
18/10
Mirror Finish



LYON
18/10
Mirror Finish



MODENA
18/10
Satin Finish



CONCERTO
18/10
Mirror Finish



BISTRO
18/0
Mirror Finish



LAFAYETTE
18/0
Mirror Finish



OXFORD
18/0
Mirror Finish

Care & Handling

While stainless steel is highly resistant to stain and corrosion, even the finest alloys will suffer if corrosive food acids are not removed by proper soaking, washing, rinsing and drying procedures. Careful handling will prolong the life and luster of your stainless steel tableware.

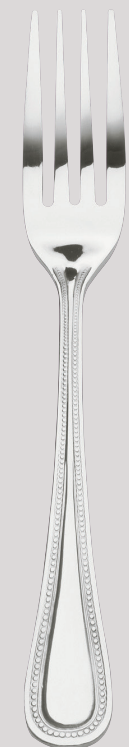
1. **RINSE** to remove all food remnants immediately after use. Foods which contain salts and acids can slowly break down the finest alloys of the steel.
2. **PRESOAK** in a plastic or stainless steel pan using a nonabrasive presoak compound. (Never use an Aluminum pan). Maximum time is 20 minutes.
3. **WASH** in hot water with a non-abrasive, noncorrosive cleaning agent, according to manufacturer's recommendations.
4. **PLACE** in up-right racks, this will allow the water pebbles to flow off the wares. Flat racks can cause damage. The chemicals from the dishwasher will dry on the wares, leading to staining, pitting and perhaps rusting.
5. **RINSE** in water of at least 180°F / 82°C. A wetting agent of water softener may be required if using water with high mineral content.
6. **DRY** immediately. Give rack a shake to remove extra water droplets. This will reduce potential water marks on flatware. Never store the flatware when wet or damp.



CELINE - this flatware has the appearance, weight, and balance that adds a touch of elegance to your tabletop. Mirror finish.



18/0 COLLECTION



CONTOUR
18/0
Mirror Finish



CELINE
18/0
Mirror Finish



PARIS
18/0
Mirror Finish



ELEGANCE
18/0
Satin Finish



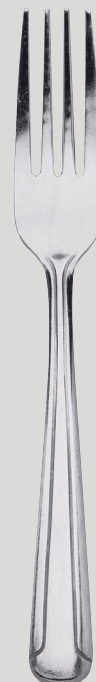
ROYAL
18/0
Mirror Finish



WIN2
18/0
Mirror Finish



WINDSOR
18/0
Vibro Finish



DOMINION
18/0
Mirror Finish

How to choose your flatware Choose 18/0 flatware - If you want a soft sheen and economic value. Ideal for casual dining or high volume establishments.

Choose 18/10 flatware - If you want high shine and quality. The perfect choice for fine dining and foodservice providers that offer a luxury experience.

Volume Guide Knowing how much flatware to buy can be confusing. There are many factors to consider including the number of seats, turnover rate, any specialty items on the menu, warewashing capacity, type of operation (fine dining, family style, cafeteria, etc.) and backup inventory requirements. To calculate standard usage quantities:

1. Choose the column most applicable to your establishment
2. Multiply your number of seats by the number listed in the chosen column
3. Flatware is sold in dozens, so round up or down to the nearest 12



















For example, the amount of teaspoons needed for a fine dining restaurant with 125 seats would be $125 \times 5 = 625$. Round down to $624 = 52$ dozen

ITEM	FINE DINING	UPSCALE CASUAL	BANQUET
Teaspoon	5	3	3
Dessert / Soup Spoon	2	2	2
Tablespoon	1/4	1/4	0
Iced Teaspoon	1 1/2	1 1/2	1 1/2
Demitasse Spoon	2	0	0
Dessert Fork	3	3	3
Dinner Fork	2	0	0
Oyster Fork	1 1/2	1 1/2	1 1/2
Dinner Knife	2	1 1/2	3
Dessert Knife	2	1 1/2	0
Butter Spreader	2	0	0
Salad Fork	2	2	2

FLATWARE OVERVIEW CHART

HOW TO READ THIS CHART

Example: LUNA Teaspoon
Pattern code for LUNA: 5032
Code fo Teaspoon: 23
5032 + 23 = 503223

			Luna 18/10	Neo 18/10	Eclipse 18/10	Lyon 18/10	Modena 18/10	Concerto 18/10	Bistro 18/0	Lafayette 18/0	Oxford 18/0	Contour 18/0	Celine 18/0	Paris 18/0	Elegance 18/0	Royal 18/0	WIN2 18/0	Windsor 18/0	Dominion 18/0
SPOONS			5032	5039	5021	5036	5030	5024	5023	5022	5020	5029	5025	5019	5027	5026	5038	5028	
TEASPOON		23	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	23
TABLESPOON		04	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	04
OVAL DESSERT SPOON		02	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	02
ROUND SOUP SPOON		13	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	13
BOUILLON SPOON		17	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	17
ICED TEA SPOON		14	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	14
DEMI TASSE SPOON		25	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	25
FORKS																			
EUROPEAN FORK		05	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	05
LARGE DINNER FORK		06											•						06
DINNER FORK		03	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	03
SALAD FORK		10	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	10
OYSTER FORK		15			•		•		•			•	•		•	•		•	15
SNAIL FORK		16									•		•					•	16
KNIVES																			
SPREADER		22			•		•		•	•	•	•	•		•	•			22
DINNER KNIFE*		11																	11
DINNER KNIFE SERRATED*		11S	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	11S
STEAK KNIFE*		12			•		•	•				•	•						12
DESSERT / BUTTER KNIFE*		21	•	•	•	•	•	•	•	•	•	•	•	•					21

*13/0

Resources: webrestaurantstore.com; blog.centralrestaurant.com