



2013
TableCraft Products / Buffet CaterWare
Replacement Warranty

TableCraft merchandise is guaranteed to be free of manufacturer's defects for a one year period from date of purchase, under normal use (see Care & Use page). In the event of an alleged defect, the customer must contact a TableCraft Customer Service Representative (800-323-8321) to determine if products are still under warranty and to obtain a Return Merchandise Authorization Number (RMA). Before calling, please have the item number and accurate count of all damaged merchandise to be returned. If TableCraft determines that the returned merchandise is defective during the first year of normal use, a replacement item will be provided.

Our Dura-Design products are covered under a three year warranty from receipt of purchase order. **UNDER COLD APPLICATION USE:** All light Dura-Design Colors will stain. Staining is not covered under the warranty. TableCraft shall not be liable for any loss, damage, or installation expense, including consequential damages, directly or indirectly arising from the condition or use of the goods from any other cause.

RECOMMENDED CARE & USE FOR YOUR PRODUCTS

Description	Temperature Range in F"	Dishwasher Safe	Only Use Non Caustic Detergents	Oven & Steam Table Safe	Metal Utensil Safe	Metal Scrubbers Safe	Hot Plate Safe
Tri-Ply	-20° up to 450°	Yes	Yes	Yes	Yes	Yes	Yes
Stainless	-20° up to 450°	Yes	Yes	Yes	Yes	Yes	Yes
Dura-Design	-20° up to 212°	Yes	Yes	No	No	No	No
Natural	-20° up to 450°	Yes	Yes	Yes	Yes	Yes	Yes
Silicone	-20° up to 425°	Yes	Yes	Yes	No	No	Yes
Die-Cast	-20° up to 450°	Yes	Yes	Yes	Yes	No	Yes

Silicone Servers

Silicone Servers are designed to handle high operating temperatures in both dry heat and steam heat applications (-20 up to 425°F). Silicone Servers are inert, odorless, tasteless and hypo-allergenic. They are available in a variety of shapes and colors and can go from refrigerator to oven. The Original Silicone Servers are the most durable product available for hot food applications.

Naturals

The "Naturals" are made of a food safe cast aluminum without the coating and is NSF approved. These items can endure temperatures from -20 up to 450° Fahrenheit. When using a non-caustic detergent, the product is dishwasher safe. Staining will occur if acidic foods are put into the natural products

NSF Listing

This catalog was printed February 2013. Item listing is constantly updated, please see NSF.org for the latest listing information.

Dura-Design

All products coated with Dura-Design Plus are NSF approved and will endure temperatures from -20 up to 212° Fahrenheit. (DO NOT BAKE in the coated Dura-Design Plus products). If a fault in the coating appears, such as peeling or chipping, the product must be taken out of service immediately and repaired or replaced. The intended purpose of the Dura-Design plus coated products is for serving & display only. They are not to be used in the preparation of food. Some use environments are, but not limited to, buffet lines, chafing dishes, catered environments, and in food display cases. Do not cut directly on the products, this will cause the coating to scratch and do not put any of the products in a oven, on a stove top, under a heat lamp or in any other condition where the temperature exceeds 212°F. Washing by hand is recommended, but when using a non-caustic detergent, the coating is dishwasher safe. Do not clean with scouring pads. Only use nylon or sponge pads. Regular dish washing will dull the coating. Do not use metal utensils on the Dura-Design Plus coated products, use plastic utensils only. Our cast aluminum core gives you an indestructible product that looks great! NOTE: Staining of all Dura-Design Plus coated products will occur especially if used with foods that contain a high acidity. The lighter (white, ivory, sky blue, and smoke gray) colors are more likely to show the stain than darker colors. Staining of products is not covered under warranty.