

EU DECLARATION OF COMPLIANCE

We herewith confirm that the Steelite products are produced of the following materials:

- porcelain – 100%

(Which produced with: China clay; Ball Clay; Silica; Alumina; Feldspathic Flux; Unleaded Transparent Glaze)

We confirm that Steelite products comply with the governing EU directives (in particular with those directives mentioned below) and bulk production is manufactured accordingly.

Regulation on materials and articles intended to come into contact with food **1935 / 2004 / EC**

Directive regarding the declaration of compliance to the regulations for ceramic articles, **84 / 500 / EEC and 2005 / 31 / EC**

D.M. 21/03/1973 and any further related updates and changes

DPR 777/82 and any further related updates and changes

Steelite also declares the compliance to the limits of migrations of Lead and Cadmium as per the test reports run in compliance to the Directive 2005/31/CE Attachment II and the Italian law DM 21 march 1973.

HANDLING GUIDELINES

The following are general guidelines and may not be applicable to every case:

- Carry an adequate stock of frequent-use items and ensure that the stock is efficiently rotated. If properly managed this practice effectively reduces the number of uses which each item receives. Poor control may lead to the top section of a stack of plates being used far more frequently than plates towards the bottom of the stack.
- Plates should always be placed on top of one another during stacking and lifted off the top when withdrawing from stacks. On no account should plates, or stacks of plates, be slid across one another.
- Where possible, investigate the use of plastic matting to cover stainless steel work surfaces, thus preventing transfer of metal to the reverse of items. Such plastic matting should be passed through the dishwasher at the end of service.
- Wherever possible, plates should be allowed to cool to room temperature before stacking.
- Different sizes or shapes of plate should not be mixed together in stacks.
- Stacks should be maintained at as low a height as possible; ideally no more than 20 plates.
- Care should be exercised in the choice of detergent; cleaning power should be balanced against any possible adverse effect on the glaze surface.
- Never use cutlery, other metallic utensils or other plates to scrape left over food from plates.
- Always ensure that the dishwashing process is functioning efficiently so that detergent and rinse aid are correctly dispensed and the machine operates at the recommended temperature.
- Never use scouring pads or other similarly abrasive cleaning products on a ceramic glaze surface. Where stubborn food staining persists, investigate the use of a pre – wash soak, if only in cold water.
- Never wash crockery and stainless steel items such as pots, jugs or dishes together in such a way that their surfaces are free to vibrate against one another during the washing process.
- When cups or pots are washed or put into storage, try to ensure that adequate space is left between items (or stacks of items) in order to prevent the side walls vibrating against one another.

Attention!

We suggest to communicate to writer if the conditions of use of the item do not respect the suggestions given.

This declaration is drawn up in compliance with art .16 of Rule of European Community 1935/2004 CE.
1935/2004 CE .

The validity of this declaration starts from below listed date and will be replaced when there will be important changes in production of handmade article , or of raw material used, that can change some essential requirements of conformity or when legislative references at point 1 are modified or updated so to need a new inspection of conformity.

Furthermore we inform you that all the documentation of support necessary is available to Checking Authority, as forecast from Master Regulation 1935/2004 CE article 16 clause 1.

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Authorised by :

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