

Proper Plasticware Dispensing



Unwrapped Plasticware

Plasticware, when loose, must be dispensed handle-end-up using silverware cylinders. Never dispense loose plasticware horizontally. Horizontal dispensing in a bin or basket exposes the eating end of the plasticware to being touched over and over again when grabbing another. This causes contamination. The most sanitary way to dispense loose plasticware is vertically with the use of a silverware cylinder.



Unwrapped Plasticware

(TC-6 with S-500 silverware cylinders dispensing unwrapped plastic silverware handle-end up.)



Individually Wrapped Plasticware

When plasticware is individually wrapped, it can be dispensed horizontally or vertically. The protective wrap helps prevent contamination. The use of individual pans or cylinders is best for customer convenience to separate the forks, knives and spoons.

Individually Wrapped

(E1-CRT36-1V1HP shown with dual napkin dispenser and (3) 1/3 size pans.)



Wrapped Plasticware Set

Wrapped plasticware sets can be dispensed in large bulk. We suggest using a full-size 6" deep hotel pan in our enclosed counter to hold extra plasticware in the cabinet base below for fast re-filling.



Wrapped Sets

(ENC24-1HP enclosed base counter with a full-size hotel pans for bulk dispensing and fast re-filling.)

Design Tips

Reducing Waste

When possible, placing silverware and plasticware after the food pickup in an operation will help reduce waste.

A common mistake is placing silverware before the food pickup. Customers will take one of each because they do not know if they will need it. Placing the silverware after the food pickup allows the customer to take only what they need which reduces waste for your operation.

Drop-In Dispensers

(E1-DDF-1VH drop-in dispenser with an E1 System basket is a great option to place silverware at the point of use.)



Keeping It Close

Enclosed base counters allow for fast refilling of silverware and plasticware by keeping back-up at the point of use.

For silverware, keeping a full E1 System basket below an enclosed counter makes an already fast and efficient system even faster. For plasticware, keeping the boxes in the counter base makes for fast and convenient refilling.

Mobile Counters

(E1-ENC24-2V enclosed base counter with a dual napkin dispenser and E1 Basket with black cylinders.)



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SILVERWARE HANDLING TIPS



Proper Silverware Dispensing

Proper silverware handling and dispensing techniques ensure customer safety by reducing pathogen contamination. Proper handling can also save labor and organize an operation making a safer, more organized work environment.



Countertop Dispenser

(HKS-1 with (1) S-500 stainless steel cylinder.)

Dispensing Silverware

Silverware should always be dispensed vertically with the handle-end up.

One of the most common mistakes made by operators is dispensing silverware horizontally. Horizontal dispensing exposes the eating-end of the silverware. As customers grab for their utensils, they touch the eating-ends of silverware they are not taking. This causes contamination.

Silverware should always be dispensed vertically with the handle-end up and with the use of a silverware cylinder. This is the sanitary method to dispense utensils and prevents contamination.



E1 System Countertop Dispenser

(E1-CBD-2V shown with (1) E1-2N5-1VH dual napkin dispenser and (1) E1-BS6OE-RP silverware basket)

Saving Space

Thinking beyond the countertop not only saves space, but it can be the most well-suited solution for an application. In addition to countertop models, wall-mount and under-counter-mount solutions for silverware and plasticware save space and create more convenient dispensing for almost any operation.

Wall-Mount

Commonly underutilized space is the wall directly behind or next to a counter. Mounting an HKS or WSA series dispenser on the wall saves space and can be more convenient than regular countertop models.



Silverware Solutions

(The HKS series can be countertop or wall-mount and come in 1,2,3 and 4 hole configurations. Mount multiple units top to bottom on a wall for larger applications.)

Be sure customers can reach the silverware. Using an HKS unit on a wall at the back of a deep counter will not be convenient. Mount dispensers at a height and location that all customers can reach.

Wrapped Plasticware

(Use the WSA-1HP wall-mount unit with a full-size pan for wrapped sets of plasticware or use (3) 1/3 size pans for individually wrapped plasticware.)



Under-Counter Mount

For bar tops and countertops that can be screwed into, use the UB series to hold silverware at the front edge under countertop



Under-Counter/ Under-Bar

(The UB-4 under-counter mount silverware dispenser saves countertop space by dispensing from below a countertop edge.)



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Saving Labor

The E1 Silverware Handling System efficiently handles silverware throughout the entire cycle. The E1 System creates an efficient, clean dishroom and organized kitchen environment for all types of foodservice operations.



Sorting - The E1 Sorting Tables' ergonomic design holds drop-in silverware baskets above the work surface in an angled elevated shelf. This saves valuable work space while creating a fast sorting environment. The open base keeps soak sinks in close proximity to the work space for fast transition to the next step in the silverware cycle.



Soaking - E1 System Soak Sinks include an integrated basket handle lift that keeps the basket handle above the soak solution while silverware is being soaked. This allows dishroom employees to remove the basket without reaching into the soak solution.



Washing - The use of the Drop-In Silverware Basket throughout the entire silverware handling cycle creates great efficiency and its ability to be used through the dishwasher is no exception. Run the E1 Basket with silverware through the dishwasher and handling silverware at both ends of the dishwasher becomes faster and safer.



Storing - The Basket Storage Cart is a poker-chip dolly for silverware. When baskets emerge from the dishwasher, slide them into the basket storage cart for organized and safe storage. Silverware can be left to dry or stored overnight with the use of the cart cover. The Basket Storage Cart keeps a dishroom highly organized and clean.



Transporting - Silverware can be transported to its point of use with Basket Storage Carts or by carrying baskets using their integrated handle.

Transporting is faster and easier with E1 System.



Recharging - Recharging is where the labor savings is most visible. Instead of grabbing individual cylinders or the silverware directly, simply lift out the empty E1 Drop-In Silverware basket and replace it with a full one. It's that fast.



Dispensing - There are a wide variety of dispensers to accommodate any need. They include several configurations of carts, countertop dispensers, drop-in countertop dispensers and wall-mount dispensers.

Cylinders vs. Containers

Perforated silverware cylinders are used for washing and dispensing silverware. The holes are designed to allow wash spray to directly hit and clean the silverware and for water to drain freely. In addition to dispensing silverware and plasticware, perforated cylinders can also be used to dispense larger items that will not fall through the holes.

Solid containers are used in place of perforated cylinders to dispense items like stir sticks, sweetener and condiment packs, creamer cups and other small items.

Perforated cylinders and solid containers are interchangeable in Steril-Sil dispensers and can be used together to dispense a wide variety of items.

Perforated Cylinders

(S-500 is the original cylinder first made in 1938. It is made in the U.S.A. from 18 gauge 304 stainless with an electro-polish finish.)



Stainless steel and plastic perforated cylinders



Stainless steel and plastic solid containers