

care + HANDLING

Crafthouse by Fortessa® Bar Tools



Crafthouse by Fortessa® bar tools require proper care in order to retain their original value and beauty throughout their service lives.

FIRST USE

- Before first use, wash in hot water using mild detergent (rinse and dry before storing)

WASHING

- Wash as soon as possible in dishwasher or by hand using chlorine-free, acid-free, non-abrasive detergent
- **Avoid using abrasive materials** (steel wool, metal scrapers, scouring pads, stiff brushes) to remove debris

DRYING (AFTERWASH)

- Remove residual water by drying with a soft cloth or towel to prevent water spotting and corrosion
- Store in a dry area away from humidity and grease

BEST PRACTICES

- Dry immediately after washing (never soak overnight)
- Never soak or wash metal items with cast iron
- **Maintain wood items periodically with food-safe mineral oil**

DISHWASHER SAFE

- Boston Shaker, Jigger, Hawthorne Strainer, Julep Strainer, Bar Spoon, Ice Scoop, Peeler, Bar Tray

HAND WASH

- **With mild soap:** Bar Knife, Channel Knife, Bottle Openers, The Smoking Box™, The Smoking Cloche™, Muddler, Bar Board
- **Water only:** Oval Ice Bucket, Round Ice Bucket with Tongs