

Serving Utensil Selection & Care Guide

Choose and maintain the perfect tools for elegant service

1. Utensil Types & Uses

EffiQ-Rate offers a range of serving utensils designed for different dishes:

- Slotted spoon — Ideal for vegetables, fruits, and drained items.
- Solid spoon — Perfect for sauces, gravies, and soups.
- Serving fork — Best for meats, roasts, and carved items.
- Ladle — Essential for soups, stews, and beverages.
- Tongs — Great for salads, breads, and appetizers.
- Cake server — Designed for clean, elegant dessert portions.

2. Material Care by Type

Stainless Steel:

- Hand wash with mild detergent; dry immediately.
- Polish with microfiber cloth to maintain shine.
- Avoid prolonged contact with acidic foods.

Gold-Plated / Gold-Tone:

- Hand wash only — never use dishwasher.
- Use soft sponge; avoid abrasive scrubbers.
- Dry with soft cloth immediately after washing.
- Store individually to prevent scratching.

3. Pairing Utensils with Dishes

- Chafing dish entrees: Serving fork + slotted spoon
- Soup station: Ladle + bread tongs
- Salad bar: Tongs + serving spoon
- Dessert table: Cake server + dessert tongs
- Appetizer display: Small tongs + serving picks

4. Storage Tips

- Clean and dry thoroughly before storing.
- Use utensil caddies or organizers to prevent damage.
- Store in a cool, dry place away from humidity.
- Wrap gold-tone pieces in soft cloth for protection.