

Crafthouse by FORTESSA® Bar Tools

Care + Handling

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

First Use

- Before the 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, or stiff brushes to remove debris.

Drying

- 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 flatware with cast iron.
- Maintain wood items periodically with food-safe mineral oil.

Dishwasher Safe Items

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

Hand Wash Items

- 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.

Source: Manufacturer's current Crafthouse Bar Tools Care & Handling instructions. This PDF copy was prepared from the current published care information because the manufacturer's older direct PDF URL no longer resolves to the PDF.