



CARE AND INSTRUCTIONS FOR CUTLERY

Stainless steel cutlery is highly resistant to stains and corrosion as it is one of the most durable metals available. To ensure long life and to retain the lustre, the following procedures are recommended.

- Remove cutlery from the dishwasher immediately after the end of the programme.
- Wash immediately after use with a good quality detergent.
- Ensure knives are not positioned against each other; it is better to mix knives with forks and spoons. Contact between knives can cause a reaction in combination with dishwasher/detergent resulting in brown spots.
- Do not use harsh washing powder or abrasives.
- Store cutlery in dry places and completely dry before storing to prevent water stains.

There are various grades of stainless steel used in the manufacture of cutlery. The higher the nickel content the better quality the cutlery will be:

18/10 - 18% Chromium / 10% Nickel

18/8 - 18% Chromium / 8% Nickel

18/0 - 18% Chromium – no nickel content thus this grade is more prone to rust spots