

Proper care and maintenance of cutlery is essential to maintain its appearance, prevent corrosion, and ensure its longevity. Follow these simple steps to keep your cutlery in premium condition:



1 Handwash

- **Immediate Washing:** Wash cutlery immediately after use with a good quality detergent to prevent food residues from causing stains or corrosion.
- **Do Not Soak:** Avoid leaving cutlery soaking in water as it can cause damage.
- **Avoid Harsh Cleaners:** Do not use harsh washing powders or abrasive cleaning cloths, as they can scratch and damage the surface.
- **Separate Grades:** Do not mix 18/10 grade cutlery with 18/0 grade cutlery when washing, as this can cause discolouration and corrosion.

2 Dishwasher

Proper Loading:

- Load forks and spoons handles down, with tines and bowls up.
- Place knives in a separate basket with blades facing down to prevent scratching and unwanted contact with other alloys.
- Ideal for use with our cutlery / flatware basket codes – 69871 & 69872.
- Remove cutlery from the dishwasher immediately at the end of the washing cycle to prevent water spots and streaks.

3 Drying and Storage

- **Dry Thoroughly:** Dry cutlery completely before storing to prevent water stains and rust.
- **Dry Storage:** Store cutlery in dry places to avoid moisture buildup, which can cause corrosion.

4 Stain and Mark Removal

Specialist Cleaners:

- Use a specialist cleaner or stainless steel polish to remove marks from your cutlery. These can be purchased from a chemical supplier. Follow the manufacturer's instructions.
- Do not use silver polish on stainless steel, as it will damage the surface.

5 Understanding Stainless Steel Grades

The quality of cutlery is determined by its stainless steel grade. The higher the nickel content, the better quality the cutlery:

18/10 Stainless Steel:

- Contains 18% Chromium and 10% Nickel.
- High-quality cutlery that is resistant to corrosion and staining.

18/8 Stainless Steel:

- Contains 18% Chromium and 8% Nickel.
- Good quality cutlery with decent resistance to corrosion and staining.

18/0 Stainless Steel:

- Contains 18% Chromium and 0% Nickel.
- More prone to rust spots and corrosion. Lower quality compared to 18/10 and 18/8.

PVD (Physical Vapor Deposition) coloured cutlery requires special care to maintain its vibrant colour and shine. Follow these guidelines to ensure the longevity and appearance of your PVD cutlery:



1 Before First Use

- **Handwash:** Carefully hand wash your cutlery before the first use to remove any residues from manufacturing and packaging.

2 Handwash

- **Preferable Method:** Handwashing is recommended to maintain the shine and colour of your PVD cutlery.
- **Avoid Harsh Cleaners:** Do not use scouring pads, bleach detergents, or products containing sodium.
- **Prompt Rinsing:** Rinse food residue promptly or wash directly after use to avoid damage from salts and food acids.
- **Do Not Soak:** Avoid leaving cutlery soaking in water as it can cause damage.
- **Dry Immediately:** After washing, dry immediately with a soft cloth to prevent water spots and maintain the shine.

3 Dishwasher

- **Gentle Detergents:** Use detergents with a phosphate level below 3% and avoid those containing sodium.
- **Low Temperature:** Use dishwashing programs with a low temperature of 40°C or less to protect the PVD coating.
- **Eco-Friendly Programs:** Check if your dishwasher has an eco-friendly program with a temperature of 40°C or less, which is gentle on PVD cutlery.
- **Rinse Beforehand:** Rinse food residue promptly before placing in the dishwasher to prevent damage.
- **Avoid Contact:** Do not wash PVD cutlery in contact with lower-quality steel cutlery, knives, or utensils to prevent chemical reactions that can mark the steel. Ideal for use with our cutlery / flatware basket codes - 69871 & 69872.
- **Remove and Dry:** Remove pieces from the dishwasher when the cycle is finished and towel dry immediately to prevent spotting.
- **Remove Water Spots:** Use a soft cloth to remove any water spots to keep the cutlery's shine.