

CARING FOR YOUR 18/10 STAINLESS STEEL CUTLERY

Please take a few minutes to read this leaflet on how to enjoy and protect the beauty and durability of your purchase, and to enable you to keep your Stainless Steel cutlery in its pristine condition.

'Stainless' really means 'stain resistant' and Stainless Steel products are made from the finest quality specially developed steel. Spoons and forks are made with the finest 18/10 stainless steel (18% chrome and 10% nickel). Knives are usually 13% or 18% chrome with hardened blades to retain a cutting edge. This blade steel is selected to give a compromise between corrosion resistance and cutting properties, so by following these simple tips you can maintain your cutlery as near as possible to its original pristine condition.

To protect your Stainless Steel cutlery we recommend you follow these simple guidelines before using for the first time.

DISHWASHING

When the wash cycle has finished, take a few minutes to remove your cutlery and restore its natural sheen by polishing with a dry soft cloth. This is especially important for the knives as they are made from different steel and are prone to corrosion and rusting if left in the moist atmosphere of the drying cycle.

Avoid using the rinse and hold cycle with cutlery as it is just the same as prolonged soaking.

Any stubborn or seemingly unmoveable markings, usually mid to dark brown in colour and either solid or just rings, are most likely to be dishwasher detergent salts. A soapy sponge or cloth may remove these unwanted stains, but, if the marking is more persistent, DO NOT scour with pads or abrasive cleaners.

It is much kinder and easier to use a soft cloth with a BRANDED STAINLESS STEEL CREAM (many types are available through hardware stores and in most large supermarkets).

HAND WASHING

It is kinder to hand wash, but remember that leaving it to soak first is not recommended, nor should you let it drain and dry on its own afterwards as this may also leave watermarks.

Common causes of unwanted marks

Brown Marks – Please see note above.

Rust - do not worry, stainless steel cannot rust but it can receive marks of rust from other items in your sink or dishwasher so be careful what you wash your Stainless Steel cutlery with.

Rainbows - there are numerous causes for these temporary surface blemishes: detergents, if not rinsed off and allowed to dry on the cutlery; contact with very hot fat; prolonged contact with salt, vinegar, egg, tomato sauce, acid fruits and wine to name a few.

Chalking – chalky streaks may appear as the result of unsoftened water being left to dry on your cutlery either in a dishwasher or at the side of the sink.

Pitting – this affects knives in particular because of the specially hardened steel from which they are made. The natural salts and acids present in food can cause pit marks if left on for a long period. The salts used in the dishwashing process could also cause pitting.