



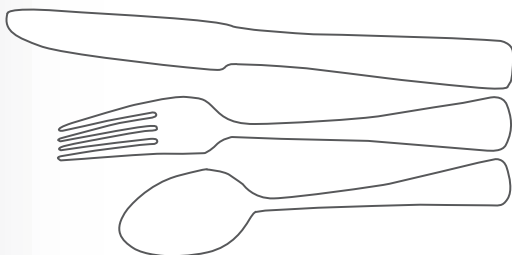
# How to care for your cutlery

## A simple guide to keeping your cutlery in order

Stainless steel is one of the most durable metals available with its exceptional ability to resist stains, rust and corrosion. However, like all metals, stainless steel will react under extreme conditions. No matter how durable, if not properly maintained and cared for, stainless steel can become subjected to possible stains and/or corrosion. So please consider the following to keep your cutlery looking its best for years to come.

### Pre-Soak

Prolonged exposure to foods that contain chloride, like mustard, table salt, eggs and ham can stain if not rinsed off immediately. Pre-soak your cutlery using a compound recommended by the manufacturer of your detergent in a plastic or stainless steel pan. Pre-soaking in an aluminium can cause discoloration.



### Washing

Remove your flatware from the pre-soaker and wash it hot water and a food quality detergent. Rinse in water of at least 80°C. If using a dishwasher, remove the basket shortly after the drying cycle and allow cutlery to dry in an open space. Cutlery must not be left in the dishwasher overnight. Flatware must be completely dried before it is stored. Stainless steel must be kept separate from aluminium or silver-plated items to avoid putting.

### Special Cleansing / Stains

Use a mild abrasive or metal polish to remove discolorations and to revive the finish to your flatware. Water stains can be removed with either rubbing alcohol or salad oil. To keep the shine on your flatware use a sponge with white vinegar.

### Handling

Perforated flatware cylinders are recommended to avoid excess handling and they also make transporting and dispensing easier.