

## CARE OF CUTLERY

We would like to take just a few minutes of your time so you can read through this important information on how best to care for your brand new cutlery so they keep their beauty and you can enjoy using your cutlery for many years. By following the simple steps below you will be able to maintain your cutlery as near to its original condition. Within this guide we target the most common problems to cutlery issues and we offer helpful advice.

### ADVICE FOR DISHWASHERS AND HAND WASHING YOUR CUTLERY

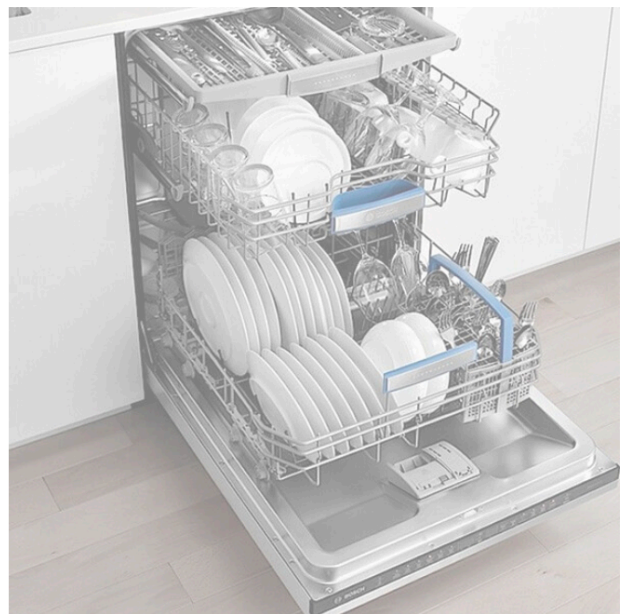
Hand washing cutlery is always the most gentle and kindest way to wash cutlery. But remember leaving the cutlery to soak first and then air dry the cutlery is not recommended. Please wash and dry the cutlery as soon as possible and not letting them drain and dry on its own afterwards as this may leave watermarks.



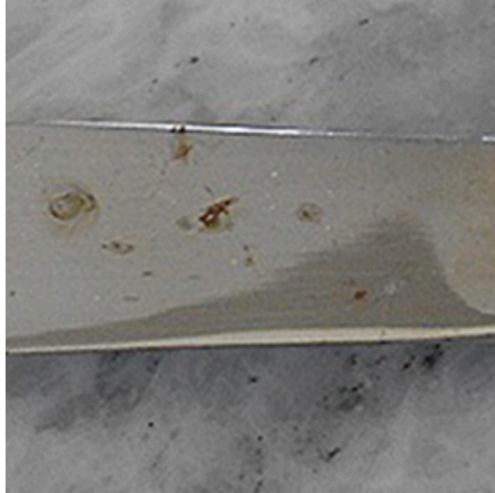
### USING A DISHWASHER

When using a dishwasher to clean your cutlery we recommend using vertical dishwasher baskets, to reduce scratching. To do this, simply place the handles downwards into the cutlery basket with the utensil heads facing upwards, as this will reduce scratching from fork tines and knife blades. Do not overcrowd the dishwasher basket compartments.

Once the wash cycle has finished take a few moments to remove your cutlery and to restore its natural finish by polishing with a dry soft cloth. This is more important with knives as they are made from different steel and are more prone to corrosion if left in the moist atmosphere of the drying cycle on a regular basis.

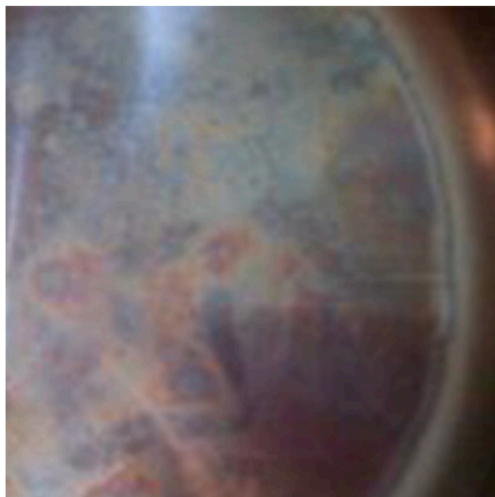


## COMMON MARKINGS AND CAUSES



### RUST MARKS

“Stainless steel” is rust resistant, however it can receive deposits from other items in the sink or dishwasher.



### RAINBOWS

Detergents can cause this discolouration if not rinsed off, or if you air dry the cutlery. Additionally hot fat, vinegar, wine, citrus juices and some fruits can also cause discolouration.



### CHALKING

If you use un-softened water or not drying cutlery properly can leave a chalky residue. If you can see these chalky / water marks on your cutlery, then please check the filter at the bottom of the dishwasher is not blocked. It may also be as simple as the water has not fully drained from each piece of the cutlery, and the cause of this would be from an overcrowded dishwasher basket.



## **PITTING**

Knives are prone to pitting as the blade is hardened as part of the manufacturing process. After a period of time, salt and food acids can cause pit marks.

## **CLEANING STAINLESS STEEL**

Please use a non-abrasive stainless steel polishing cream, which can be gently applied using a soft lint-free cloth or using Studio William premium white cotton gloves.