

User Guide

Our cutlery is designed to be durable for years of use, certain food stuffs can cause staining and slight pitting; this can be avoided by washing the product straight after use. It is recommended all products are hand washed, but in the event of dishwashing please follow the manufacturers' guidelines.

- . Wash in warm soapy water.
- . Do not leave the cutlery to soak in water.
- . Dry thoroughly.
- . In the event of dishwashing, never mix silver items with stainless steel cutlery as this will cause a chemical reaction that will irreparably damage both sets.
- . When using commercial dishwasher detergents, please ensure that the correct detergent dosage is used according to the manufacturers' instructions. Overdosing detergent can cause corrosion.