

<p>STAINLESS STEEL CUTLERY WITH COLORED HANDLES: INSTRUCTION OF USE AND MAINTENANCE</p>	<p>Page 1 of 1</p>
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Wash up carefully the cutlery before their first use.

Use hot water and a good neutral detergent to wash them up; later on rinse out with abundant tepid water and meticulously dry all articles after the washing.

Do not use to wash any synthetic detergents at chlorine base or similar detergents bleaching.

Pumice, steel wool, sponge or cloth saturated with abrasive powder have to be strictly excluded. Can be used detergents without chloride containing fossil flour.

Do not leave for a long time the dirty cutlery in contact with alimentary residues and/or immersed all together in the washing water. Some substances contained in the aliments are in fact harmful for the stainless steel of functional part, and could alter its surface aspect. Knives blades, for example, are made with a valuable stainless steel, and are for their nature sensitive to the corrosion attacks due to the acetic acid, citric acid, milky acid and in particular to sodium chloride: all elements present in food.

So it's very important to wash up all articles immediately after their use employing hot water and neutral detergents.

Then, rinse out with abundant tepid water and meticulously dry all articles immediately after the washing to avoid eventually forming of stains of limestone contained in the water.

If you wash up cutlery with colored handles in dishwasher it's important to use domestic dishwasher which not exceed the 75°C. Do not use industrial dishwasher due to the too high temperature they reach during the rinse phase.

Separate normal cutlery to knives and remove and dry meticulously all cutlery after the washing with a soft cloth, even if the dishwasher has a cycle of automatic drying (this is to remove to surface of cutlery any limestone stains).

Do not leave cutlery in the humidity of dishwater but dry and put them in a dry room.