Care In Use

CUTLERY

Stainless steel is excellent for table cutlery. It is hard wearing, hygienic, aesthetically pleasing and corrosion resistant if used and cleaned appropriately.

USES

- Hand washing is recommended. If using a dishwasher, follow the dishwasher manufacturer’s instructions of use. Dishwasher settings, use of salt and water softer should be appropriate for water hardness in your area.
- Rinse cutlery immediately after use to remove traces of food. Cutlery should be washed as soon as possible after use.
- There are different types/grades of stainless steel used for cutlery. Even the most expensive knife blades have less chromium content than forks and spoons due to requiring hardening for the cutting edge. This makes them particularly susceptible to corrosion if the necessary steps below are not adhered to.
- Special attention is required when washing and drying knives of all types. This applies to knives of all quality levels.
- Ensure that knives are not positioned against each other. Load dishwasher baskets loosely with a mixture of knives, forks and spoons. Contact between knives can cause a reaction in combination with dishwasher-detergent resulting in brown spots.
- Remove and dry all cutlery (especially the knives) immediately after the end of the program. (Avoid rinse and hold cycles as soaking cutlery can be damaging.)
- All cutlery should be kept and stored in a dry environment.

MISUSE

- Do not leave cutlery to soak.
- Do not use hard or improper detergents or corrosive liquids, such as bleach or vinegar.
- Do not use hard washing brushes, such as cleaning wire etc.
- Do not mix silver plated and stainless steel cutlery in the same cycle.
- Avoid storing cutlery in potentially damp environment such as basements and spaces that are not heated during winter.
- Water marks and food residues can be indicative if improper care and use.

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