

## 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 softener 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.

### MISUSES

- ☒ 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 of improper care and use.
- ☒ You should not try and sharpen any knives that have serrated edges, as it will damage the blade.



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Dishwasher  
Safe



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corrosion

# Care In Use



## PVD CUTLERY

**PVD is both a functional and stylish choice, enhancing the aesthetic appeal of any table setting.**

It is hard wearing, hygienic, aesthetically pleasing and corrosion resistant if used and cleaned appropriately.

### USES

- ☒ **Dishwasher Safe:** PVD cutlery is dishwasher safe. It is recommended to use a wash programme below 80°C and detergent with phosphate content below 10%.
- ☒ **Dishwasher Placement:** Stand the PVD cutlery upright within the dishwasher to avoid impact with other materials that may cause scratching.
- ☒ **Dry Immediately:** After washing, dry the PVD cutlery straight away with a soft cloth to prevent water spots or corrosion. Avoid rinse and hold cycles as soaking cutlery can be damaging.
- ☒ **Additional Cleaning:** If the cutlery is not completely clean after the dishwasher, wash and dry by hand with a soft cloth to avoid food residue build up.

### MISUSES

- ☒ **Cleaning:** Do not leave PVD cutlery to soak as this can cause damage to the coating such as staining, rusting or discolouration.
- ☒ **Abrasive Materials:** Do not use abrasive materials such as harsh scouring pads or steel wool as these can scratch or wear down the PVD coating. Use soft clothes and non-abrasive sponges only.
- ☒ **Harsh Chemicals:** Do not use any corrosive chemicals or detergents such as bleach, chlorine or acidic substances that contain corrosive chemicals.
- ☒ **Storage:** Avoid storing cutlery in potentially damp environments such as basements and spaces that are not heated during winter to prevent moisture build up.



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Dishwasher Safe



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# Care In Use



CHURCHILL

## ACRYLIC AND WOODEN HANDLES

**Steak knives are an essential tool to the tabletop, providing precision, control and effortless cutting of meats.**

They are hard wearing, hygienic, aesthetically pleasing and corrosion resistant if used and cleaned appropriately.

### USES

- ☒ **Hand Wash Only:** Hand washing is recommended. Dishwashers can cause the blades to dull and potentially damage the handle. Use mild dish soap and warm water with a soft cloth or sponge.
- ☒ **Rust Prevention:** After washing, dry the steak knives right away with a soft towel to prevent water spots and potential rusting.
- ☒ **Sharpen Regularly:** For non-serrated blades, regularly use a sharpening stone to produce a clean, sharp edge for easy cutting. Serrated blades are not suitable for sharpening.
- ☒ **Wood Handle Care:** Regularly oil wooden handles with a food-safe mineral oil to enhance durability, appearance and protect against cracking and water damage. Despite low maintenance, regularly clean acrylic handles to prevent food residue build up.

### MISUSES

- ☒ **Keep Knives Dry and Clean:** Avoid leaving wood or acrylic handles in water for extended periods, as prolonged exposure to moisture can cause rust or tarnishing. This may also cause swelling to wooden handles.
- ☒ **Abrasive Materials:** Do not use abrasive materials such as harsh scouring pads or steel wool as these can scratch and tarnish the blades and handles.
- ☒ **Harsh Chemicals:** Do not use any corrosive chemicals or detergents such as bleach, chlorine or acidic substances that contain corrosive chemicals.
- ☒ **Storage:** Avoid tossing the steak knives loosely in a drawer as they can get scratched or dull by rubbing against other utensils. It is recommended to store in a knife block, drawer insert or on a magnetic strip.



Food Safe



Handwash  
Only



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