

Cutlery care of use instructions.

***Do***

- Follow the instructions that come with your dishwasher.
- Remove and hand-dry the cutlery with a soft cloth as soon as the wash cycle has finished.
- Load knives with the blades pointing downwards for safety.
- Use a liquid detergent or a cream, not powder.
- Rinse or wash stainless steel cutlery after use – prolonged contact with salt, vinegar, egg, tomato sauce, acid fruits, detergents or some of the mineral salts in tap water can cause pitting and staining.
- Take special care with knives. The blades have a higher carbon content, which creates a sharper cutting edge but is also more prone to corrosion.
- Polish away any stains with a stainless steel polish.

***Don't***

- Use a rinse-and-hold cycle – cutlery left in a damp atmosphere can become stained or damaged.
- Mix silver-plated and stainless steel items in the same cycle.
- Use wire wool or abrasive cleaners which may scratch the stainless steel.
- Leave stainless steel cutlery to soak or store it in damp conditions, as this may cause staining and require polishing.

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