



Modern cutlery is easy to clean and maintain. The cutlery is coated using the PVD method. This decorative surface treatment is dishwasher safe.

Care and maintenance

PVD finish cutlery

To maintain the brightness and brilliance of the cutlery, you should pay attention to the following recommendations:

Preparation

- Clean the cutlery of rough leftovers, as vinegar, fruits and other acidic food, before putting it into the dishwasher. This prevents the surface from corroding and staining.
- Do not leave the cutlery to soak in water for too long.
- Do not use any abrasive materials as they can scratch the surface.

Dose of cleaning agent

- Note the manufacturer's instructions and use a high-quality cleaning agent and the correct dose.
- Choose a short washing program and a low water temperature.

Cutlery racks

- The cutlery should be placed unsorted and standing up in the rack, with the blades and bowl looking up. The water jet obtains an optimal cleaning result and the water is able to drain.
- Flash rusting can be an effect of a chemical reaction between various metals. Small particles take hold on the cutlery.

After cleaning

- Open the door of the dishwasher. Otherwise the formation of condensed water could cause staining.
- Take the cutlery pieces out as soon as possible when finished and dry the items with a towel.
- The cutlery should be stored in dry surroundings.
- Do not machine polish the cutlery and coated blades cannot be re-sharpened.

Bear in mind these recommendations and your cutlery will be a great pleasure for a long time.