



Tips on caring for flatware

Flatware today requires little in the way of care since most articles are dishwasher-proof. This applies without reservation to silver-plated and chrome-nickel steel products. Although chrome-steel flatware is not absolutely dishwasher-proof, it is now possible to completely seal the surface through a special polishing process. However, to obtain lasting satisfaction from flatware, it is important to observe the following guidelines.

1. Dishwasher operation

The operating instructions for the dishwasher should be strictly followed – above all in regard to the amount of powder and rinse and the regular replenishment of regenerating salt.

2. Wash flatware without delay

Used flatware should not remain dirty for long because remnants of food can attack the metal. This applies especially for all flatware pieces that are made of chromium-nickel steel, thus hollow-handled knives and monobloc knives. Remnants of food can cause unsightly stains. These can, however, easily be removed.

3. Don't fill the flatware basket too tight

Place knives, forks and spoons in the flatware basket with the handles facing down. Do not arrange the articles by type; the water jets in the dishwasher clean the flatware articles most efficiently when they are placed loose in the flatware basket.

4. Empty the dishwasher without delay

Flatware should be removed from the dishwasher about 10-20 minutes after it is stopped.

5. Use a metal cleaner if necessary

Stains, light rust and residual deposits which may occasionally occur, can be removed with a soft liquid metal cleaner.

6. Storage of flatware

Each flatware piece is best kept individually in a flatware canteen. Even better: keep flatware in a special drawer lined with velours or equipped with a flatware case. There are variable flatware storage systems available for all sizes and demands. Very often flatware which is in daily use, is being kept in a flatware basket where the pieces keep touching each other. Even if the contents of this basket is tidily sorted, fork rubs against fork and knife against knife. While this leads to unsightly blemishes over the course of time, it does not affect the performance of the flatware in any way.

Flatware by
ZWILLING J.A. HENCKELS
is particularly easy-to-keep.