

Care and cleaning of Silverplate & Sterling Silver Cutlery

HANDWASHING

- Wash your cutlery in hot soapy water, using a sponge or nylon brush, as soon as possible after each use. Use a 'mild' detergent and avoid any containing lemon or vinegar.
- Rinse in hot water and dry thoroughly with a soft cloth. Do not allow to 'air dry'. Store in dry conditions

DISHWASHER

Cutlery manufacturers recommend:

- DO NOT overload the cutlery basket. Pack cutlery with the handles down so that the knife blades, spoon bowls and fork tines are uppermost, ensuring that there is room for water to circulate. Separate knives from other cutlery components
- DO NOT mix metals, as different metals can 'react' with each other in the dishwasher, causing a stain ie: ensure that aluminium and stainless steel are separated from each other.
- Do rinse well as soon as possible after each use, before placing in dishwasher
- Do use correct quantities of dishwashing detergent and Rinse Aid as recommended by the dishwashing manufacturer. Detergent is highly chlorinated and can cause dulling and discolouration of stainless steel if excessive amounts are used. The long washing and drying cycles of dishwashers mean lengthy periods in humid conditions, which can encourage corrosion
- Do remove cutlery from the dishwasher as soon as possible after the cycle has finished and dry thoroughly with a soft cloth if water remains. Store cutlery in a dry environment

Xylo or bone handled knives should NEVER be washed in the dishwasher. The handles should NEVER be placed in hot water as they will discolour

POLISHING YOUR SILVERPLATE AND STERLING SILVER CUTLERY

Tarnishing is the oxidation that occurs when silver comes in contact with acid foods such as Lemon, Vinegar, meat juices etc. It is also caused by sulphur. This is present in the atmosphere and in many common things such as eggs, rubber, gas fumes, lint and glues. Silverware that is used regularly will tarnish less than silver that is stored for long periods. It is amazing what a hot wash and a quick rub with a soft cloth will do for the appearance of your silverware.

From time to time your silverware should be cleaned and polished to retain its appearance, or immediately if you see signs of spotting or staining. The Studio of Tableware recommends the Christofle range of silver cleaning products for this purpose. Follow the instructions, gently rubbing in a lengthwise motion.

After polishing, wash and rinse thoroughly and dry with a very soft, untextured, cotton cloth.

All sterling silver and silver plated knives have stainless steel blades. When using silver cleaning agents, never let them come in contact with the stainless steel knife blades. Silver polish, particularly silver dip, is not made for stainless steel and can cause the blades to become badly stained.

HOLLOW HANDLED KNIVES

The factory finishing and polishing process often leaves a residue of polishing rouge embedded in the small gap between the handle and the blade. For the first few washes, particular attention should be paid to this area. Water can turn the rouge brown and this stain will then leach from the gap and take on a rust-like appearance. To remedy, ensure that this area is thoroughly dried and, if required, remove the stain with silver cleaner.