

Care and cleaning of Stainless Steel Table Cutlery

Stainless steel has a greater resistance to staining or rusting than other steel composites. However, the word 'stainless' can be misleading as food acids and salts CAN stain the surface and WILL corrode the metal if not removed promptly. It is the process of alloying steel with chromium and nickel* that produces 'stainless' steel. These two metals (chromium in particular) form an extremely thin oxide film on the surface of the stainless steel and it is this film that gives the resistance to staining and rusting. During use, this film is often broken down but reforms quickly in dry air. However, after contact with acidic foodstuffs, salt or some detergents especially if left in humid atmosphere where the film is broken, marking may occur. Tiny rings or rust indicates this and pitting will result if the oxide film is not restored.

*18% chromium with 8% or 10% nickel produces the most durable cutlery

Correct maintenance, as shown below, will help you protect your stainless steel cutlery

HANDWASHING

- Wash stainless steel cutlery in hot soapy water, using a sponge or nylon brush, as soon as possible after each use
- Rinse in hot water and dry thoroughly with a soft cloth. 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 recommend 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 stainless steel cutlery from the dishwasher as soon as possible after the cycle has finished and dry thoroughly with a soft cloth if water remains
- Never leave cutlery in the machine after washing. Store cutlery in a dry environment

GENERAL CARE

We recommend that you hand wash and polish your cutlery with a quality Stainless Steel cleaner occasionally or immediately if you see signs of watermarks, spotting or staining. The polishing action will restore the oxide film and help maintain your cutlery in good condition. We recommend Christofle Stainless Steel cleaner for this purpose. If watermarks, spotting or staining occurs check your dishwasher has the adequate quantities of Rinse Aid

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 Stainless Steel cleaner.

NOTE: Do not use silver cleaning products on stainless steel!