
CARE OF CUTLERY DO'S & DONT'S

Thank you for using Studio William Cutlery. Here are some fundamental tips and tricks to keeping your beautiful utensils in good condition. Treat your cutlery with respect and care and it will stand the test of time.



STUDIOWILLIAM®

DON'T X

1 Don't pre-soak all the cutlery pieces in the same container. Scratches occur when knives, forks and spoons are mixed together.



2 Do not turn-out the tubs from the top of sink, the height will scratch the cutlery. Gently take the pre-soak tub and lower it into the bottom of the sink to gently turn out the water/cutlery.



3 Do not use horizontal dishwasher baskets. the cutlery is free to move around, allowing the fork prongs and knife blades to scratch all flatware items.



DO

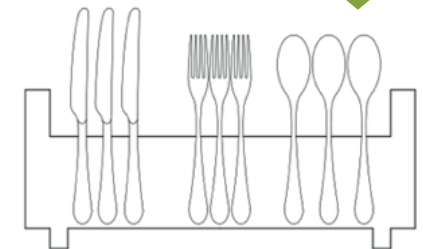


1 Use reverse osmosis, this is because when the water dries, it does not leave mineral stains.

2 Soak the Forks, Knives and Spoons in separate containers **IN WARM WATER ONLY.** Make sure they are all facing in the same direction.



3 After soaking the cutlery in warm water, place each piece individually into a vertical dishwashing basket with all the utensil heads facing upwards. Group forks together, knives together etc. Do not mix items.



4 Store cutlery in the same groups (i.e. Knives with Knives). in an appropriate cutlery tray. This will minimise marks and scratches.

