

DAVID MELLOR

Cutlery care guidance

David Mellor cutlery is renowned for its quality and design. We take great pride in ensuring that the utmost care is taken during every process in the manufacture and only the best quality materials are used. Each piece is individually inspected by hand at the end of the manufacturing process to ensure it meets our exacting standards. We are confident that this care and attention to detail means you will enjoy using our cutlery on a daily basis for many years to come.

In the unlikely event of something going wrong with the quality of workmanship or materials we promise to repair or replace it free of charge*.

Should you have any concerns or queries regarding a product please contact one of our shops.

* Please note that this does not cover normal wear and tear, accidental damage, misuse or damage due to failure to follow our care instructions.



Stainless steel cutlery

David Mellor cutlery is made from 18/10 stainless steel, an alloy of iron with 18% chrome and 10% nickel added to make it corrosion resistant. This combination of metals gives the steel high corrosion resistance for all culinary needs. Suitable for use in dishwashers. Needs no maintenance except occasionally wiping with a damp cloth to remove any water stains.

Silver plate cutlery

David Mellor cutlery is silver plated to 25 microns, the equivalent of a '25-year plate'. Suitable for use in dishwashers. Occasional cleaning may be required with a soft cloth or a reputable silver polish.

Sterling silver cutlery

David Mellor cutlery is handmade in solid sterling silver to order. Technically dishwasher safe, we do however recommend that sterling silver is washed by hand.

Do:

- Rinse, wash and dry all cutlery after use. Prolonged contact with the acids found in food and mineral salts found in water can attack the metal and cause pitting and staining.
- Remove and hand dry all cutlery as soon as hand washing or machine cycle has finished, especially knife blades.
- If using a dishwashing machine, load the cutlery basket with the knife blades pointing downwards.
- Wash silver and stainless steel cutlery separately. If washed alongside other metals a chemical reaction can occur which can cause discolouration.
- Store cutlery in a damp free environment. A canteen box or anti-tarnish rolls are recommended.
- Stainless steel cutlery: If staining occurs, clean with a stainless steel cleaner such as 'Autosol' (common causes for staining include strong detergents, hard water, hot grease, heat and prolonged immersion in vinegar or condiments).
- Silver plate and sterling silver cutlery: Should any stains or tarnishing occur, polish with a soft cloth or a reputable silver polish if necessary.

Do not:

- Leave unwashed cutlery for any length of time.
- Mix stainless steel, silver plate and sterling silver cutlery in the same basket.
- Leave to soak in warm soapy water before washing.
- Use abrasive pads or cleaning creams, which will scratch the surface.
- Use a 'rinse and hold' cycle if machine washing.
- Use a silver dip or soak to clean silver cutlery as these strip a fine layer of silver away.

Knife blades

Knife blades are made from martensitic stainless steel, an alloy of iron with the addition of carbon to make it harder and wear resistant with approximately 12% chrome added to deter corrosion. This alloy, which is used throughout the cutlery industry, gives a lasting cutting edge but is inevitably not as corrosion resistant as, for instance, 18/10 stainless steel. To avoid water staining and possible eventual 'pitting', the following instructions are recommended:

- Wash knives as soon as possible after use.
- If hand washed, **dry immediately**. Do not leave damp for any length of time.
- Suitable for dishwashers **but should be removed from the dishwasher immediately after completion of the washing cycle and wiped dry**.
- If stubborn stains appear use a stainless steel cleaner such as 'Autosol'.

Patina/scratches

Do not be concerned when fine scratches appear. Silver in particular is a soft metal which marks fairly easily but scratches will develop on all cutlery regardless of the metal. Surface scratches will gradually develop a fine 'patina': a covering of fine scratches that give all metals a gloss or sheen with age. Small scratches will be most apparent in the first few months of use before a lustrous patina has fully developed.

Cutlery with acetal handles

Acetal resin is a thermoplastic with low water absorption and is tough and resilient. Suitable for high temperature dishwashers with no adverse effect. Stubborn grease deposits on the handles can be removed with a damp cloth and mild abrasive cream.

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