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Stainless Steel Cutlery – Care Guidance

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.

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 cutlery as soon as hand-washing or machine cycle has finished.
- If using a dishwashing machine, load the cutlery basket with the knife-blades pointing downwards
- Wash Stainless Steel cutlery separately from any other metal as a chemical reaction can occur which can cause discolouration
- Store in damp-free environment. A canteen box or anti-tarnish rolls are recommended.
- If staining occurs, clean with a Stainless Steel cleaner such as 'Autosol' (common causes for staining include strong detergents; hard water; hot grease, fat or meat juices; heat and prolonged immersion in vinegar or condiments).

Don't:

- Leave unwashed cutlery for any length of time.
- Mix Sterling Silver, Silver and Stainless Steel cutlery in the same basket.
- Leave to soak in warm soapy water after washing.
- Use abrasive pads or cleaning creams, which will scratch the surface.
- Use a Rinse & Hold cycle if machine washing.

Knife Blades

Knife blades are made from Martensitic Stainless Steel, an alloy of Iron with the addition of Carbon to make it hardenable and flexible with approximately 12% Chrome added for corrosion resistance. 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, so 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 is a soft metal which marks fairly easily and it will gradually develop a fine 'Patina' – a covering of fine scratches that give all metals a gloss or sheen with age. A Patina will develop on all cutlery regardless of the metal.

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 scouring powder.

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