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Sterling Silver and Silver Plate Cutlery – Care Guidance

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 Silver 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 Silver 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.
- Should any small stains occur, polish with a soft cloth or a reputable silver polish if necessary. Do not use a Silver Dip or Soak as these strip a fine layer of Silver away.
- If significant discolouration occurs, clean silver with a Silver Cloth as Sulphides (found in many foods, especially eggs) can cause tarnish.

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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