

Care Guide Information

Flatware Care Instructions

- All our flatware is dishwasher safe.
- Avoid using rough sponges or abrasive detergents.

Knife Care Instructions

- For the first 15 days, hand wash and dry knives immediately with a soft cloth. After the first 10-15 washes, knives can be treated like other cutlery.
- Wash blades immediately after use.
- Use neutral or slightly alkaline detergents.
- Avoid abrasive products, especially those containing chlorine, and do not use metal or synthetic wool.
- Do not wash with bleach or detergents containing chlorine.
- In the dishwasher, place knife handles facing upwards, separated from other cutlery.
- Dry knives manually after dishwasher use to prevent rust.
- Be aware that some water treatments can cause rusting.
- Do not soak knives in the sink or lay them flat in the dishwasher.

Following these instructions will help prevent irreparable damage to your knives.