

Salisbury&Co

Caring for your cutlery

Your stainless steel cutlery is highly resistant to stains, rust and wear. So long as proper care is taken, it should remain looking new and spotless for years to come.

Stainless steel cutlery can be used in the dishwasher, however we recommend taking the following steps to keep your cutlery looking pristine at all times:

- Rinse food off as soon as possible
- Do not leave unwashed for extended periods of time
- Remove cutlery from the dishwasher as soon as the wash cycle is complete and dry before storing
- Do not leave cutlery wet or soaking for extended periods, especially in very hot water as this can damage the handle over time
- The handles are made from polycarbonate and must be kept away from extreme heat and sharp objects to prevent damage
- Do not use steel wool or abrasive cleaners as they may scratch the cutlery
- Do not leave cutlery to drip dry
- Use a tea towel or soft cloth to wipe dry before storing
- Do not wash stainless steel cutlery and silverware in the same compartment of your dishwasher as the silverware will be marked, which can be difficult to remove
- Use a stainless steel polish occasionally to remove rust or watermarks and to maintain the finish