

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.

We recommend taking the following steps to keep your cutlery looking pristine at all times:

- Do not use your cutlery in the dishwasher, hand wash only to protect the wooden handles.
- Rinse food off as soon as possible
- Do not leave unwashed for extended periods of time
- 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 walnut wood 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
- Use a stainless steel polish occasionally to remove rust or watermarks and to maintain the finish