



MADE IN PORTUGAL

CARE & USE INSTRUCTIONS

- BEFORE FIRST USE ALWAYS WASH DALPER CUTLERY IN HOT WATER AND MILD DETERGENT. THEN RINSE WITH WARM WATER AND DRY IMMEDIATELY AFTER.
- AVOID CUTLERY TO BE IN CONTACT WITH FOOD RESIDUES FOR A LONG PERIOD. RECOMMEND WASH IMMEDIATELY AFTER USE.
- NEVER LEAVE ITEMS EXPOSED TO SALT AND FOOD ACIDS FOR A LONG PERIOD.
- DON'T USE HARSH OR ABRASIVE CLEANING AGENTS.
- NEVER LEAVE TO SOAK IN WATER.
- ALWAYS WASH CUTLERY WITH HOT WATER AND DRY IMMEDIATELY AFTER.
- DALPER CUTLERY IS DISHWASHER SAFE. RECOMMEND TO DRY IMMEDIATELY AFTER CYCLE IS COMPLETED WITH SMOOTH CLOTH TO ASSURE BEST PRESERVATION.
- DON'T LEAVE CUTLERY IN CLOSED DISHWASHER TO AVOID STAINS APPEARANCE.
- RECOMMEND KNIVES TO BE SEPARATED FROM OTHER ITEMS WITH BLADE UPWARDS.
- FORKS AND SPOONS SHOULD BE POSITIONED WITH HANDLES DOWN.
- DO NOT MIX STAINLESS STEEL WITH OTHER METALS.
- ALWAYS STORE THE CUTLERY IN DRY CONDITIONS.
- CUTLERY WITH PVD FINISH IS SUITABLE FOR USE IN DISHWASHER, ALWAYS USE A CYCLE WITH TEMPERATURES LOWER THAN 60°. USE MILD DETERGENTS WITH A PHOSPHATE LEVEL BELOW 10% AND AVOID SODIUM. IN ANY CASE, HANDWASHING IS PREFERABLE ALWAYS WITH SOFT SPONGE (NEVER USE ABRASIVE OR HARSH SWABS) AND IT IS RECOMMENDED TO KEEP THE SURFACE INTACT.

THANK YOU FOR CHOSING DALPER