



## Care Instructions

### Caring for Your Kitchen Knives

We highly recommend washing some of our range of kitchen knives by hand to keep them in optimal condition. Check the packaging of your purchase to see what applies to your kitchen knives. If you do want to clean the knives in the dishwasher, we advise you to follow the care instructions below to keep your kitchen knives to maintain the appearance of your kitchen knives and avoid staining.

- Wash all products before you use them for the first time.
- Always rinse your kitchen knives with water after use and before placing them in the dishwasher.
- Remains of food, salt, mineral salts (present in tap water), vinegar, bleach, and harsh detergents can cause stains or pitting if the knives are not cleaned thoroughly after use of these products.
- Do not use too much detergent or rinse aid as they are corrosive in high concentrations.
- Never leave the kitchen knives soaking in water for a long period of time.
- To avoid contact corrosion, we recommend packing the knives separately from forks and / or spoons in the cutlery basket.
- Place the knives with their blades pointing upwards in the dishwasher.
- When the cleaning cycle is finished, open the door to prevent condensation forming on the knives. Preferably, remove the knives from the dishwasher and dry them with a soft cloth or towel.

### Caring for Your Flatware

Quality is of paramount importance at Amefa. Amefa's products are made of high-quality, corrosion-resistant stainless steel and are therefore dishwasher safe. Nevertheless, we advise you to follow the maintenance instructions below to keep your flatware in optimum condition and to prevent stains.

- Always rinse your flatware with water after use and before putting it in the dishwasher.
- Salt, lime, vinegar, bleach, and aggressive cleaning agents may cause stains or dents if the flatware is not rinsed thoroughly after use.
- To avoid contact corrosion, which is caused by different types of metal coming into contact with each other, we advise you to separate the knives from the forks and / or spoons in the flatware basket.
- Use the recommended quantity of detergent / rinse aid, because both have a corrosive effect when used in high concentrations.
- Once the dishwasher cycle has finished, open the door to prevent condensation from forming on the flatware.
- The flatware should preferably be removed from the dishwasher straight away and rubbed dry using a soft cloth or tea towel.

## Caring for Your Colored Flatware

Amefa colored flatware is made of 18% (18/0) quality stainless steel and safe for contact with food. This colored-PVD (Physical Vapor Deposition) flatware features a thin titanium coating that offers a vibrant color. This flatware is dishwasher safe when taking into account the following instructions. For colored PVD flatware (gold/champagne/copper/black), our care instructions are a little different than for stainless steel flatware, to help you to keep your flatware as vivid in color as when you bought it. In general, carefully wash your flatware before first use.

Handwashing remains preferable and is advised to maintain a brand-new shine. Avoid scouring pads, bleach detergents, and the use of sodium. Rinse food residue promptly or wash your flatware directly after using as prolonged exposure to salts and food acids causes damage. Don't leave your flatware soaking. After washing, dry it with a soft cloth.

Dishwashing is possible when taking into account the following instructions.

- When using the dishwasher, avoid aggressive detergents as these will damage your flatware; use gentle detergents with a phosphate level below 3% and avoid sodium.
- We recommend to use dishwashing programs with a low temperature of 104°F or less. Check if your dishwasher features an eco-friendly program, most of these programs offer a low temperature of 104°F or less.
- Rinse food residue promptly before putting the pieces in the dishwasher to avoid the damage associated with prolonged exposure to salts and food acids (e.g. mayonnaise, vinegar, mustard).
- Do not wash your flatware in contact with flatware, knives, or utensils of a lower steel quality as chemical reactions will mark the steel.
- Remove the pieces from the dishwasher when the cycle is finished and towel dry your flatware to prevent spotting.
- Don't leave your flatware to cool.
- Remove any water spots with a soft cloth to maintain the brilliant shine of your flatware.