

Care instructions coloured cutlery (PVD)

Carefully hand wash your cutlery before first use.

Your cutlery will be used regularly, so it is important that you take good care of your cutlery. By its very nature, stainless steel is the ideal material for cutlery: durable and rust resistant with a lasting shine. The cutlery you acquired is made of 18-10 stainless steel, and is safe for contact with food. This coloured PVD (Physical Vapor Deposition) cutlery features a thin titanium coating that offers a vibrant color.

Dishwashing

Dishwashing the coloured cutlery is possible when taking into account the following instructions.

- When using the dishwasher, avoid aggressive detergents as these could damage your cutlery. Use gentle detergents with a phosphate level below 3% and avoid the use of sodium.
- Use a dishwasher program following the below maximum temperatures:
 - Pre-wash 45°C maximum
 - Washing phase 60°C maximum
 - Sanitizing phase 80°C maximum
- Rinse your cutlery before putting it in the dishwasher in order to remove any food, as well as salts or acids that may be contained in particular foods. Prolonged exposure to these salts and acids may cause damage to your cutlery.
- Separate your knives from the forks and/or spoons in the cutlery basket, as the knives are made of a different type of steel and the contact of different types of steel could damage your cutlery.
- Remove the items from the dishwasher when the cycle is finished and towel dry your cutlery to prevent spotting.
- Remove any water spots with a soft cloth to retain its shine.

Guarantee

Amefa products are manufactured with the utmost care and checked carefully, to guarantee many years of enjoyment. Corrosion and damage caused by misuse or failure to properly maintain the cutlery are not covered by the guarantee.