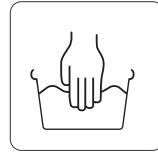


Cutlery Care Instructions



DISHWASHER



HAND WASH

Pordamsa's guideline for the daily cutlery use. With good care conditions, cutlery will keep their good appearance over a long period of time.

Manual Cleaning

- After used, each piece of cutlery should be washed as soon as possible to avoid a long contact with waste or food scraps.
- Use hot water, a light detergent and a soft sponge. Abrasive sponge or cloth are expressly discouraged, as it will irreversibly scratch the pieces.
- After washing, rinse and dry the flatware immediately with a soft cloth.

Dishwasher

Washing the items immediately after use is highly recommended, as well rinsing them before placing in the machine :

- Use only neutral detergents.
- It is recommended temperatures not higher than 60°C for washing cutlery with or without finishes whenever detergents has more than 10% phosphates.
- Do not load too many pieces of cutlery in the basket, in order to avoid as much a clash between the items during the washing cycles.
- Make sure that all knives are placed in the basket with the blades up and separated from the remaining pieces of cutlery.
- Spoons and forks should be also placed in the baskets with the handles facing down.
- Do not mix in the dishwasher cutlery in stainless steel with items of other metals such as gold or silver.
- Once the dishwasher has completed the washing cycle, it's strongly recommended that all the cutlery pieces be immediately removed and cleaned with a soft cloth, especially the knives.

Storage

PORDAMSA's cutlery should not be stored in humid places, to avoid the appearance of spots on the products.

PORDAMSA®

DESIGN FOR CHEFS

Cutlery Care Instructions

Stains Removal

Stains on cutlery can be removed by placing the pieces immersed for more or less 15 min in a hot water solution with citric acid. This solution should be prepared with a tablespoon of citric acid per liter of water. Citric acid may be bought at any fine pharmacies or grocery dealer.

KNIFE MAINTENANCE

- Wash the knives immediately after use with a neutral detergent and dry them with a soft absorbent cloth.
- Do not use bleach or detergents with chlorine that damage the original shine of the steel.
- Avoid using scouring pads that could scratch the knives.
- In the dishwasher, place the knives with the blades downwards and separated from the rest of the cutlery to avoid rubbing.
- Avoid leaving knives submerged in water for long periods of time.

COLOURED CUTLERY PVD

Technology decorative coating by PVD (Physical Vapor Deposition) consists on a thin ceramic high adhesion coating, with controlled thickness between 0.5 and 1.5 microns, deposited by highly ionized plasma in a high vacuum chamber. Can be applied in all models with matt or shiny finish.

- All items coated with PVD should be washed by machine and never with a sponge or abrasive cloth.
- Anti allergic: Protection of direct human contact with the substrate, preventing allergic reactions to different components, such as nickel.
- Biocompatible, significantly reducing bacterial adhesion and proliferation.
- Resistance to wear and corrosion, increasing the lifetime of the items.
- Nonpolluting Process: Eco-friendly Coating.

PORDAMSA®

DESIGN FOR CHEFS

MANUFACTURE, OFFICES & SHOWROOM

Ctra. C-66 Km 5,5 P.O. BOX 36
17100 La Bisbal (Girona) Spain

Tel. +34.972.63.41.75

pordamsa@pordamsa.org
www.pordamsa.com