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 60ºC 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.
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 shinny 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.