

Stainless steel and PVD maintenance



HAND WASH

Guide to the daily maintenance and use of stainless steel products. With proper maintenance the products will keep their good appearance for a long time.

HAND RENTED

- After each use, rinse the products as soon as possible to avoid prolonged contact with leftover food.
- Use warm water, neutral detergent and a soft sponge. Avoid the use of abrasive sponges, as they will irreversibly scratch the pieces.
- After washing, immediately rinse and dry the piece with a soft damp cloth.

STORAGE

Products made of stainless steel should be packed without touching each other. This will prevent possible damage or scratches. We suggest that you do not leave them in humid places, to avoid the appearance of clogs.

PVD

The PVD (physical vapor deposition) decorative coating technology consists of a highly adherent ceramic coating, with a thickness between 0.5 and 1.5 microns, disposition by highly ionized plasma in a vacuum chamber. It can be applied on all models with matt or glossy finish.

- Articles coated with PVD must be cleaned by hand and never with an abrasive sponge.
- Anti-allergic: protection against direct human contact with the substrate, avoiding allergic reactions to different components, such as nickel.
- Biocompatible, significantly reducing bacterial adhesion and proliferation.
- Resistance to ageing and corrosion, increasing the useful life of the articles.
- Non-contaminating process: ecological coating.

PORDAMSA®

DESIGN FOR CHEFS

Cutlery maintenance



DISHWASHER



HAND WASH

DISHWASHER

It is recommended to wash the items with water immediately after use, as well as to rinse them before placing them in the machine:

- Use only neutral PH detergents.
- Temperatures not exceeding 60°C are recommended for rinsing cutlery with or without finishes as long as the detergents contain more than 10% phosphates.
- Do not load masses of cutlery into the rack, to avoid the items from clashing during the washing cycles.
- Make sure that all the knives are placed in the basket with the ends facing upwards and separated from the rest of the cutlery.
- Spoons and forks should also be placed in the tray upwards.
- Do not mix stainless steel cutlery with other metals such as gold or silver in the dishwasher.
- Once the dishwasher has completed the rinse cycle, it is recommended to remove the cutlery immediately and dry them with a soft cloth, especially knives.

STAIN REMOVAL

Stains on cutlery can be removed by soaking the pieces for about 15 minutes in a solution of hot water and citric acid. This solution must be prepared with one tablespoon of citric acid per litre of water. Citric acid can be bought in any pharmacy or grocery store.

KNIFE MAINTENANCE

- Rinse 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 steel's original lustre.
- Avoid using scourers that could scratch the knives.
- In the dishwasher, place the knives with the blades upside down and separate them from the rest of the cutlery to prevent them from scratching.
- Avoid leaving the knives submerged in water for a prolonged period of time.

STORAGE

Pordamsa cutlery must not be stored in humid places, in order to avoid the appearance of stains on the products.

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