Cutlery
Care & Maintenance

NISBETS

Proper care and maintenance of cutlery is essential to maintain its appearance, prevent corrosion, and ensure its longevity. Follow these simple steps to keep your cutlery in premium condition:



1 Handwash

- Immediate Washing: Wash cutlery immediately after use with a good quality detergent to prevent food residues from causing stains or corrosion.
- Do Not Soak: Avoid leaving cutlery soaking in water as it can cause damage.
- Avoid Harsh Cleaners: Do not use harsh washing powders or abrasive cleaning cloths, as they can scratch and damage the surface.
- Separate Grades: Do not mix 18/10 grade cutlery with 18/0 grade cutlery when washing, as this can cause discolouration and corrosion.

2 Dishwasher

Proper Loading:

- Load forks and spoons handles down, with tines and bowls up.
- Place knives in a separate basket with blades facing down to prevent scratching and unwanted contact with other alloys.
- Remove cutlery from the dishwasher immediately at the end of the washing cycle to prevent water spots and streaks.

3 Drying and Storage

- Dry Thoroughly: Dry cutlery completely before storing to prevent water stains and rust.
- Dry Storage: Store cutlery in dry places to avoid moisture buildup, which can cause corrosion.

4 Stain and Mark Removal

Specialist Cleaners:

- Use a specialist cleaner or stainless steel polish to remove marks from your cutlery. These can be purchased from a chemical supplier. Follow the manufacturer's instructions.
- Do not use silver polish on stainless steel, as it will damage the surface.

5 Understanding Stainless Steel Grades

The quality of cutlery is determined by its stainless steel grade. The higher the nickel content, the better quality the cutlery:

18/10 Stainless Steel:

- Contains 18% Chromium and 10% Nickel.
- High-quality cutlery that is resistant to corrosion and staining.

18/8 Stainless Steel:

- Contains 18% Chromium and 8% Nickel.
- Good quality cutlery with decent resistance to corrosion and staining.

18/0 Stainless Steel:

- Contains 18% Chromium and 0% Nickel.
- More prone to rust spots and corrosion. Lower quality compared to 18/10 and 18/8.