

Care Guide & Information

Cutlery



Stainless Steel, though its name suggests otherwise, it is not completely 'mark proof'. It is much more resistant to staining or marking than other metals however contact with certain substances will start the process that leads to staining and pitting.

Storing:

- Never store cutlery where it can become damp, as this can cause corrosion.
- Store out of direct heat, as this can cause the metal to mark.
- Never leave cutlery with food on as many corrosive substances are found in food, such as acids, like vinegar and lemon juice, mineral salts found in tap water, fats and meat juices.
- Other corrosive substances are bleach and harsh detergents, so ensure your cutlery is not left to soak.
- Be sure cutlery is completely dry before storing in a dry location away from the kitchen

Washing:

These products are specially designed to withstand the rigours of the Foodservice and Hospitality trade, including automatic dishwashing found widely in most businesses. To ensure the quality level of the product it is important to take note of the following:

- When pre-rinsing cutlery ensure all food debris is removed before being washed.
- Follow the manufacturer's instructions, particularly in relation to adding dishwasher salt as excess salt can cause corrosion.
- Always wash cutlery immediately, never leaving it with food debris present.

- It is advisable to place cutlery vertically into dishwashers with the head up; and not too tightly packed together, this assists the water flow at the end of the cycle.
- Remove cutlery immediately after washing/dry cycle is finished and wipe over with a dry towel. If the cutlery is left to cool in the dishwasher, trace mineral salts and the dishwasher salt residue will settle on the cutlery in the moist atmosphere and start the pitting and staining process.
- Never mix stainless steel and silver plated cutlery in the same basket of the dishwasher the chemical reaction between detergent and steel can cause the silver plate to mark.
- Do not use the rinse and hold cycle on dishwashers with cutlery this will leave the cutlery to soak in water which can be damaging.
- Wood handled cutlery is not suitable for cleaning in a dishwasher.

PVD Coated Items

- For PVD coated items extra care should be taken.
- Whilst dishwasher safe, handwashing is recommended to preserve the finish.
- Avoid prolonged contact with acidic food types.
- Avoid abrasive pads and harsh or chlorine-based detergents.
- Remove promptly after washing and dry thoroughly.
- Do not leave to soak.

Steak Knives:

Wood Handled Knives

- Handwashing is recommended for the best performance and optimal product life
- Wash knives with warm water and a mild detergent, rinse well and dry thoroughly
- Water and harsh detergents will dull the finish and dry out the handles
- It is recommended that the wooden handles be oiled as needed

ABS (Resin) Handled Knives

- Low temp dishwasher safe
- Wash knives with warm water and a mild detergent, rinse well and dry thoroughly
- Not recommended for high temp dishwashers that exceed 167°F / 75°C
- Knives should not be exposed to extreme temperature changes, which will cause the abs handle material to crack over time

Stainless Steel Knives

- Dishwasher safe
- Wash knives with warm water and a mild detergent, rinse well and dry thoroughly

Blade Sharpening

- Serrated blades cannot be sharpened
- Blades with no serrations can be sharpened as needed
- The frequency will depend on how often the knives are used and how well they are maintained

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Types of Metal – What is Stainless Steel?

Choosing the right type of cutlery for what you need it for can be confusing, Utopia have tried to simplify this by splitting the ranges into different types of stainless steel 18/10 and 18/0. These ranges can be further identified through the colour coded collections.

Stainless Steel is an iron and chromium alloy containing more than 11% chromium. There are three types of stainless steel used to make cutlery:

18/10

This is used for contemporary cutlery except knives; it contains 16-18% Chromium and 8-10% Nickel. This is the only steel that can guarantee against corrosion when properly cared for.

AISI Code	Generic	Chrome	Nickel	Others	Subtotal	Balance
304	18 / 10 or 18 / 8	16-18%	8-10%	3%	29-33%	Iron

18/0

This steel is used for value cutlery e.g. Parish, Economy or some value options of Contemporary cutlery. Due to the high % of chromium, it is more resistant than 13/10 but not as resistant as 18/10.

AISI Code	Generic	Chrome	Nickel	Others	Subtotal	Balance
430	18 / 0	16-18%	-	2	18-20%	Iron

13/0 or Knife Steel

This steel is used to make knives, as it can be hardened to create a sharp edge. The quality used is AISI 420, containing 12-14% chromium. This is the least corrosion resistant form of stainless steel.

AISI Code	Generic	Chrome	Nickel	Others	Subtotal	Balance
420	Knife Steel	12-14%	-	2	14-16%	Iron