

CARING FOR YOUR

Colored Flatware

Acopa colored flatware is made of 18% (18/0) quality stainless steel with a coating that offers a vibrant, mirror color and is safe for contact with food. It is dishwasher safe when taking into account the following instructions:



Rinse food residue promptly or wash your flatware directly after using, as prolonged exposure to salts & food acids causes damage.



Avoid scouring pads, bleach, citrus detergents, & the use of sodium.



Cleaning products or solutions containing lemon or citric acids should be avoided at all costs.



After washing, dry with a soft, microfiber cloth.



Do not leave your flatware soaking in any pre-wash solution for more than 15 minutes.



Wash immediately in hot water after removing from the pre-soak solution.



Use nonabrasive, noncorrosive cleaning agents & a water softener or wetting agent.



Avoid leaving flatware to air dry or automatic dry in the dishwasher to avoid water spots & impurities that can settle & stain the flatware.





CARING FOR YOUR

Flatware

Acopa flatware is both stylish and durable.

Our flatware is made of medium, heavy weight (18/0), and extra heavy weight (18/8 and 18/10) quality stainless steel. It is dishwasher safe when taking into account the following instructions:



Rinse food residue promptly or wash your flatware directly after using, as prolonged exposure to salts & food acids causes damage.



Avoid scouring pads, bleach, citrus detergents, & the use of sodium.



Separate knives from the forks and spoons into a separate flatware basket. This helps to avoid corrosion.



Do not leave your flatware soaking in any pre-wash solution for more than 15 minutes.



Wash immediately in hot water after removing from the pre-soak solution



After washing, dry with a soft, microfiber cloth.



Avoid leaving flatware to air dry or automatic dry in the dishwasher to avoid water spots & impurities that can settle & stain the flatware.



Always make sure the flatware is clean and dry before storing.

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CARING FOR YOUR

Knives

Acopa knives are both stylish and durable. Our knives are made of medium, heavy weight (18/0), and extra heavy weight (18/8 and 18/10) quality stainless steel. They are dishwasher safe when taking into account the following instructions:



Rinse food residue promptly or wash your flatware directly after using, as prolonged exposure to salts & food acids causes damage.



Avoid scouring pads, bleach, citrus detergents, & the use of sodium.



Separate knives from the forks and spoons into a separate flatware basket. This helps to avoid corrosion.



Do not leave your flatware soaking in any pre-wash solution for more than 15 minutes.



Wash immediately in hot water after removing from the pre-soak solution.



Position knives with blades pointing upwards to help combat corrosion while in the dishwasher.



After washing, dry with a soft, microfiber cloth.



Always make sure knives are clean and dry before storing.

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