

GENERAL CARE INSTRUCTIONS

Colored PVD Flatware & Utensils

To maintain the durability and appearance of PVD finishes, it is important to choose a dishwashing detergent that is gentle and does not contain harsh chemicals or abrasives.

Low Temperature Dishwashers should be avoided due to the use of chlorine as the sanitizing agent. Chlorine will damage the PVD finish – hand-wash is recommended.



1. Rinse flatware promptly after use to remove any bits of food and/or acids.

2. Look for detergents that are labeled as safe for use on metal.



Ingredients to Avoid:

- Sodium hydroxide
- Potassium hydroxide
- Ammonia
- Trisodium phosphate (TSP)
- Hydrochloric Acid (HCl)
- Sulfuric Acid (H₂SO₄)
- Nitric Acid (HNO₃)
- Phosphoric Acid (H₃PO₄)
- Chlorine Bleach
- Citrus-Based Cleaners
- Vinegar Solutions
- Alcohol / Acetone
- Abrasives (Baking Soda, Steel Wool, Scouring Powders, Gritty Agents)



3. Use detergents with a neutral pH. These detergents are less likely to react with the metal in the PVD finish and cause damage. Avoid using scouring pads and/or steel wool.



4. If using a pre-soak solution, never leave flatware for more than 15 minutes and wash immediately in hot water after pre-soaking.



5. Dishwasher should be set to 180°F.



6. Properly dry flatware immediately after dishwashing using a microfiber cloth. Avoid storing flatware when they are wet as corrosion can occur.

