

STEAK KNIVES



Steak knives require good care to retain their original beauty, value, and sharpness throughout their service lives.

FIRST USE

- Before first use, wash steak knives in hot water using mild detergent (rinse and dry before storing)

HANDLING

- When clearing tables, separate steak knives from holloware and china to prevent scratching

WASHING

- After service, **wash immediately in 140-160°F water** with chlorine-free, acid-free, non-abrasive detergent
- **Avoid using abrasive materials** (steel wool, metal scrapers, scouring pads) to remove food remnants from flatware
- **Hand wash wooden-handled and dual-material knives** to extend the life of the product. Materials expand differently when exposed to the heat of high temperature dishwashers, which could cause damage to the knives.
- Load dishwasher-safe knives blade-down for safety in a separate basket to prevent scratching

DRYING (afterwash)

- Remove residual water by drying with a soft cloth or towel to prevent water spotting and corrosion
- Store in dry area away from humidity and grease



BEST PRACTICES

- Load dishwasher-safe steak knives loosely in basket, encouraging optimal water flow
- Dry immediately after washing (never soak overnight)
- Never leave steak knives unwashed for long periods of time, as acidic and salty foods may cause corrosion
- Never soak or wash with cast iron
- Do not place steak knives with wooden or composite handles on direct heat or surfaces over 212°F

