



www.thechoppingblockshop.co.uk

Caring for Robert Welch Knives.

Cleaning Signature and Curve Knives

Robert Welch kitchen knives are dishwasher safe but it is important that you follow the instructions below carefully. To keep your knives in the best condition, we do recommend hand washing.

In the dishwasher

Ensure your dishwasher settings are as per the manufacturers' instructions for water hardness in your area.

Maintain salt and rinse aid levels.

Rinse knives to remove all traces of food as soon as possible after use and before placing in the dishwasher.

Avoid dishwasher detergent with any citrus additives as these can damage the surface of the stainless steel.

Avoid using short and low heat cycles or the rinse and hold cycle when selecting your dishwasher programme.

For best results remove knives as soon as the programme is complete and dry by hand if necessary.

Cleaning your knife in a dishwasher may cause discolouration to the handle. If this happens, gently rub the handle with vegetable oil.

By hand

Rinse knives to remove all traces of food as soon as possible after use.

Wash gently in warm soapy water with a soft cloth.

Do not soak your knives.

Dry thoroughly, immediately after washing.

Cleaning the Signature Hand held Sharpener

Dust may collect inside your sharpener. We advise that you clean sharpening wheels regularly.

Carefully remove clear plastic cap

Remove ceramic wheel and place in cutlery basket/tray of dishwasher to wash thoroughly.

Hand wash the outer unit and clear plastic cap and dry immediately.

Replace wheel and cap.