



Stanley Rogers

18/10 Stainless Steel
Care Information

How to Care for Your Cutlery

Stainless steel is highly resistant to stains, rust and wear. However, no material is 100% stain resistant to all destructive agents.

Common household substances such as salt, vinegar, mustard, lemon juice, tomatoes and mayonnaise when left in contact with cutlery for a prolonged period of time can degrade and/or mark the stainless steel surface.

By following these care instructions, you will keep your stainless steel cutlery looking new and spotless for years to come.

Handwash recommended

Dos and Don'ts for Your Cutlery

Do rinse any food as soon as possible.

Do wash your cutlery by hand in soapy water.

Do use a quality stainless steel polish from time to time to maintain the finish or remove rust or water marks.

Don't leave cutlery unwashed.

Don't leave cutlery wet.

Don't leave cutlery to soak.

Don't leave cutlery to drip dry by itself when washing by hand.

Don't use steel wool or abrasive materials, this will mark the cutlery.

Don't wash steel and silverware in the same compartment of the dishwasher. Silverware will be marked which can not be removed.

Don't store your cutlery in the original plastic bags. Storing cutlery for a long time does not prevent deterioration of the polishing as it is exposed to humidity.

This card contains important
instructions on how to care for your
Stanley Rogers cutlery.

Please keep it in a safe place.

FACKELMANN®

HOUSEWARES

Australia: 105 Vanessa Street, Kingsgrove, NSW 2208.

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New Zealand: 30 Highbrook Drive, East Tamaki, Auckland 2013.

Ph: 0800 238 566.

Singapore: 20 Toh Guan Road, #03-00, Singapore 608839.

South Africa: Prestige Quality Housewares Pty Ltd

1 Dweg Street, Denver, Johannesburg, South Africa 2094.

United Kingdom: Cinder Road, Burntwood Business Park, WS7 3 FS, UK.

Germany & Austria: Postfach 280, 91211 Hersbruck, Germany.



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