

Care & Use of Zwilling J.A. Henckels Products

Recommendations for the proper care of Zwilling J.A. Henckels Flatware products

- Do not allow acidic foods to remain in contact with the flatware after use such as mustard, ketchup, lemon, etc. It is important to thoroughly rinse all flatware, dishes, containers, etc. that have been in contact with the above before placing in the dishwasher.
- Avoid the use of detergents containing chlorides or a high lemon content.
- Do not allow the flatware to soak for extended periods of time especially in geographic areas with highly chlorinated or high iron content tap water. It is especially important to dry the flatware immediately after washing.
- Do not soak the flatware in aluminum containers or with aluminum utensils or tools.
- In the dishwasher a drying cycle is recommended. Wet flatware should not be allowed to sit for extended periods of time. Make sure all metal utensils, tools or containers etc. placed in the dishwasher are free of spots or corrosion.
- Spotting or surface rusting caused by any of the above can be easily removed with a mild, non-abrasive metal polish recommended for stainless steel.