



## Bon Chef - Knives

### *Proper Use & Care Instructions:*

- ✓ Knives are made from 13/0 stainless steel, not 18/8, therefore knives are susceptible to rusting and pitting. 18/8 knives would be too soft, the blade would bend and not stay sharp.
- ✓ Knives must be racked in the dishwasher perpendicular (standing straight up and down).
- ✓ The dishwasher must be 180 degrees.
- ✓ The knives must be allowed to dry off from the heat for about one minute 30 seconds so the heat from the dry cycle is able to dry off any moisture present on the knives, before removing from the rack.
- ✓ They must never be stored damp lying down.
- ✓ Metal safe detergent is recommended in order to keep your knives looking their best, low temp machines should be avoided due to the chemical content which will cause all metals to lose their luster.
- ✓ Avoid using any form of chlorine bleach which will discolor stainless steel.
- ✓ **Wooden Handled Knives** - To keep your wood handled knives looking and lasting longer, do not put them in the dishwasher or pre-soak them, especially with chemicals

## Bon Chef Flatware - 18/8 & Bonsteel

### *Proper Use & Care Instructions:*

- ✓ Do not soak in water with other metal objects.
- ✓ Carefully clean after use.
- ✓ Wash in hot water with non-abrasive, non-corrosive cleaning agents.
- ✓ Avoid prolonged contact with acid substances. (ex. lemon, vinegar)
- ✓ Rinse in water of at least 180 degrees.
- ✓ A wetting agent or water softener may be required if using water with high mineral content.
- ✓ Avoid using cleaning solutions containing ammonia or lemon on flatware or holloware.
- ✓ Avoid using any form of chlorine bleach which will discolor stainless steel.
- ✓ Dry immediately.