



CUTLERY



Technical sheet

## The cutlery

Serafino Zani proposes cutlery for every taste and style in dining. All the ranges are suitable both for day-to-day use and for elegant dining on special occasions: they include both individual sets (including specialist cutlery and teaspoons in various sizes) as well as the serving ranges. The cutlery features the design and production quality that sets all Serafino Zani products apart: perfectly balanced and pleasing to touch, they are made using quality 18/10 stainless steel- with the exception of the blades of the knives, which are made of 420 stainless steel. The solid structure of the cutlery is hand-finished and polished to perfection.

### Tips for correct usage of the cutlery

With an end to avoiding corrosion we recommend:

Washing the blades immediately after use.

Using neutral or slightly alkaline detergents.

Avoid using hypochlorites (bleach) in washing, along with any detergents containing chlorine or free chlorides.

Avoid rubbing cutlery and knives with abrasive products, particularly if they contain chlorine, metal or synthetic scourers.

Dry immediately after washing using a soft and absorbent cloth.

Generally speaking dishwasher drying cycles are insufficient to avoid the risk of corrosion. It is therefore necessary to dry the cutlery thoroughly by hand after the washing cycle has finished.

Never keep the dishwasher closed at the end of the wash; it should instead be opened as the saline steam could damage the crockery.