

Dear Customer

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Please follow the care instructions mentioned below:

- Never leave the knives with traces of food on them for any length of time. Always wash them immediately after use. If you cannot do this, give them a quick rinse with warm water.
- The knives can be cleaned in a dishwasher, however, doing so may quickly wear down the blades. We therefore recommend **the gentler method of hand-washing**. Only use a mild washing-up liquid for cleaning, and then polish them with a soft cloth; this prevents natural stains caused by limescale.
- If cleaning the knives in the dishwasher, remove them as soon as the dishwashing cycle is complete and dry them thoroughly, if necessary. The plastic handles may be cleaned up to a water temperature of max. 65 °C. Select a suitable dishwasher cycle and do not place the knives directly over the heating coil.
- Minute rust particles from pots and pans or defective cutlery baskets often accumulate on metal parts and manifest themselves as rust stains. Remove these stains with a metal care product to prevent them from spreading.

Your Tchibo Team