



Dear Professional Cutlery User:

Dexter-Russell, Inc. is the largest professional cutlery manufacturer in the United States with the broadest selection of any knife manufacturer in the world. Every product is designed to exceed the performance expectations of the end user. Each product is individually heat treated, and given the blade and edge geometry that has been perfected for the task at hand. From knives and turners to sandwich spreaders and spatulas, the professional user is always the focus of our efforts.

The performance of these superior products can be diminished, however, if they are not cared for properly. The cleaning and care of Dexter-Russell's products is critical to their long term performance. We recommend adherence to the following guidelines to maximize the performance of Dexter-Russell products:

- 1) Cutlery should be hand washed in mild to medium strength detergent and towel-dried.
- 2) Knives should **not** be placed in automatic dishwashers. The blade edges will be dulled from rubbing against each other, and caustic detergents will cause staining and pitting of the blade. For wood handled products, heat and detergents cause the natural oils and pigments to be drawn out of the wood, resulting in the handle fading and splitting.
- 3) Cutlery should **not** be soaked for long periods or submerged for cleaning. If a user insists on soaking cutlery in soap, bleach or chlorine, soaking should be kept to a minimum, the products rinsed thoroughly, and dried immediately.

Chlorine and bleach products discolor and pit stain-free and high-carbon steel. If chlorine or bleach products come in contact with the blade, they must be thoroughly rinsed off immediately.

When cutlery is left to soak in aluminum pans or stainless steel sinks, Galvanic action, the transfer of electrons from one metal to another, may occur. Galvanic action may cause pitting on cutlery blades. To prevent it, avoid long periods of soaking, and remove cutlery from condiments such as mayonnaise when they are kept in aluminum or stainless steel pans.

Only frequent and prompt cleaning of cutlery after each use with non-caustic solutions and prompt towel drying will ensure the performance and beauty of Dexter-Russell's superior products.

Dexter-Russell, Inc.

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