

PVD (Physical Vapor Deposition) coated serving items require special care to maintain a lasting finish. Follow these guidelines to ensure the longevity and appearance of your PVD servingware.



1 Usage Tips

- **Use For Serving Only:** Not suitable for cooking. Use as servingware and tableware only.
- **Dishwasher Safe:** PVD coated serving items are suitable for use in dishwashers. Refer to section 4 for dishwasher guidelines.
- **Avoid Microwaves and Ovens:** PVD coated items are not suitable for use in microwaves and ovens.
- **Dry Storage:** Store PVD table & servingware in dry places to avoid moisture buildup, which can cause corrosion.

2 Before First Use

- **Handwash:** Carefully hand wash PVD serving items before the first use using a mild detergent and a soft cloth to remove any residues from manufacturing and packaging.

3 Handwash

- **Preferable Method:** Handwashing is recommended to maintain the finish of the PVD coating.
- **Avoid Harsh Cleaners:** Do not use scouring pads, bleach detergents, or products containing sodium.
- **Prompt Rinsing:** Rinse food residue promptly or wash directly after use to avoid damage from salts and food acids.
- **Do Not Soak:** Avoid leaving PVD coated items soaking in water as it can cause damage.
- **Dry Immediately:** After washing, dry immediately with a soft cloth to prevent water spots and maintain the shine.

4 Dishwasher

- **Gentle Detergents:** Use detergents with a phosphate level below 3% and avoid those containing sodium.
- **Low Temperature:** Use dishwashing programs with a low temperature of 40°C or less to protect the PVD coating.
- **Eco-Friendly Programs:** Check if your dishwasher has an eco-friendly program with a temperature of 40°C or less, which is gentle on the PVD coating.
- **Maximum Program Temperature of 65°C:** Do not wash on programs that exceed 65°C as this may compromise the integrity of the finish.
- **Rinse Beforehand:** Rinse food residue promptly before placing in the dishwasher to prevent damage.
- **Avoid Contact:** Do not wash PVD servingware in contact with lower-quality steel items such as cutlery, knives, or utensils to prevent chemical reactions that can mark the steel.
- **Remove and Dry:** Remove pieces from the dishwasher when the cycle is finished and towel dry immediately to prevent spotting.
- **Remove Water Spots:** Use a soft cloth to remove any water spots to keep the piece's shine.

5 Avoiding Damage

- **Keep Clear of Sharp or Abrasive Objects:** Do not use sharp or abrasive objects, such as knives, scouring pads, or harsh brushes to scrape the surface, as this may cause scratches.
- **Avoid Salt and Acidic Food:** Do not use in direct contact with salt or acidic foods, which may cause pitting and staining.
- **No Open Fires/Flames:** Do not place on open fires. Extreme heat destroys the PVD coated layer.