

**mono**

**Flatware**

**Usage**

**Care**

# Flatware cleaning

## General notes

Mono flatware is made of chrome-nickel steel (18/10). All table knife blades are made of high-quality blade steel, which guarantees a long cutting durability. However, blade steel can be attacked by acids, which are found in many foods, or by extraneous rust in the dishwasher: this can lead to so-called pitting rust.

Food residues should never be allowed to soak in for long. Therefore, it is best to remove any residues immediately after use or prerinse the flatware.

In order to enjoy your flatware for a long time, some cleaning and care instructions should be followed.

## Cleaning in the dishwasher

In principle, all Mono flatware, with the exception of Mono E and Mono T (because of the wooden handles), are suitable for cleaning in the dishwasher. Mono Ring handles, on the other hand, are made of high-grade polyamide and are dishwasher safe. However, you should follow a few instructions.

For perfect dishwashing results, it is better to avoid using combination tabs and to add detergent, rinse aid and regenerating salt individually to the compartments provided. It is important to always follow the recommended dosage. Do not use acidic detergents such as citric acid, etc.

Always place your flatware items vertically in the flatware basket with the top parts and knife blades facing upwards.

Stainless steel flatware can pick up flash rust. It is not the flatware itself that rusts, but rather extraneous rust, which often occurs in the dishwasher due to other nonstainless objects.

Therefore, do not put metal kitchen utensils (e.g. garlic presses, peelers, sieves, etc.) in the dishwasher with your flatware. These could release flash rust during the rinse cycle.

Make sure that the plastic cover of the rinsing basket is not damaged: the metal underneath may release rust.

The flatware should not be left in the closed dishwasher for a long time after the rinse cycle. Moisture increases the risk of development of flash rust. Briefly dry the flatware after the rinse cycle before placing it in the flatware drawer. Should stains nevertheless become visible on the surface, manual cleaning is usually sufficient.

Make sure that stainless steel and silverware do not make contact in the dishwasher. If silver and stainless steel touch each other during wetness, a chemical reaction will occur.

# Flatware care

## Flatware care

Flatware from Mono are very durable and made for everyday use. With regular care, they will retain their timeless appearance for decades.

Treat stainless steel products every now and then with a gentle and non-abrasive metal care product.

Due to the special nature of the surface of matted flatware, the matting can become bare in places during use. The surfaces can be refreshed effortlessly with a matting fleece. Make sure to process the flatware part with the fleece only in the specified matting direction. Never work crosswise.

If the wooden handles of your Mono E or Mono T flatware should ever appear brittle, you can freshen them up again with some wood oil.

## Remove flash rust

You can remove flash rust stains on your flatware with some home remedies. Whichever home remedy you choose - it is important to remove the rust immediately, before it can cause irreparable rust pitting on your knife blades.

Simply add some baking soda or vinegar to warm water and soak your flatware for an hour, then dry it with a cotton cloth. For stubborn stains, you can apply baking soda or vinegar with a cloth directly to the affected area. Leave it on for an hour and then wash it off with warm water.

Let your flatware soak in cola. The phosphoric acid contained in it will dissolve the flash rust all by itself.

## Flatware refurbishment

Many years of daily use can leave marks even on top quality products. We will be happy to professionally refurbish and recondition your flatware. In addition, our master craftsmen can sharpen your knife blades.

Your local dealer will gladly answer any questions you may have.

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