

Advice about the care of Robbe & Berking cutlery

Robbe & Berking cutlery is dishwasher safe. To ensure that you have long-lasting pleasure with your cutlery we would like to give you some useful tips about the care of genuine silver and silverplated cutlery.

- The detergent for the dishwasher should be dosed sparingly. The detergent, rinse agent and reactivation salt you use should be from the same manufacturer because their way of working is optimally coordinated. Instead of tablets or the so-called “compact detergents”, of which 1kg of detergent is supposed to have the same cleaning power as a 10kg drum of the previous products, we recommend that you should use the customary bulk package.
- Aggressive foodstuffs such as mustard, mayonnaise, salad dressings, ketchup etc. as well as the salt in foods, all attack metal. This is why we recommend that you should rinse off cutlery immediately after use with running water and in particular wipe the knife blades with a soft cloth, so that you remove any remaining acidic or salty residue completely.
- In the dishwasher there is always some residual humidity; this is why you should open your dishwasher once the washing programme has finished so that the aggressive steam can escape and that no coating can be left on your cutlery as a result of this salty or acidic moisture.
- If it should happen that you still get stains on your cutlery, these can be removed with a commercially available silver care product such as e.g. silver polish, silver foam, silver care gloves or silver dusters from the range of care products offered by Robbe & Berking.