



Stainless steel, unspecified

14/4 or 14/2 AISI 202 or 201 EN 1.4373

Austenitic stainless steel with low nickel content, non-magnetic, generally lower resistance to food acids than 18/10, difficult to produce a good surface finish.

See also 18/0 stainless steel.

18/0 Stainless steel

AISI 430 BS430S17 X 6 Cr 17 EN 1.4016

Requires careful maintenance to keep rust proof, durable, very hygienic and non-toxic. Excellent for hardening and thus ideal for cutlery, can openers, cutting tools etc., suitable for people with nickel allergies, magnetic, heat resistance similar to 18/10 stainless steel but less resistant to chemicals.

Requires dishwasher or manual cleaning with mild washing up liquid immediately after use, deposits, including lime scale/calcium and especially food must be removed after washing up, less robust than 18/8-18/10 stainless steel and therefore requires more care, never use steel wool or scourers.

Special advice for cutlery: Food deposits which are not immediately removed will affect the surface of the cutlery. Dry all items thoroughly immediately after removing them from the dishwasher and store them away.



MF Melamine

-50°C up to approx. +100°C

Tough, scratch resistant, hygienic, can be sterilised, used as wood coating.



Dishwasher Safe

Cutlery is subject to corrosion dependent on the material composition and quality.

Clean all cutlery immediately after use.

Follow the recommendations of commercial dishwasher manufacturers.



Knife Blade Steel

AISI 420 X 45 Cr Mo V 15

Martensitic stainless steel, requires careful maintenance to keep rust proof, durable, very hygienic and non-toxic. Excellent for hardening and sharpening and thus ideal for knives, limited resistance against permanent contact with acids.

Requires dishwasher or manual cleaning with mild washing up liquid immediately after use, deposits, including lime scale/calcium and especially food (the most frequent reason for rust on cutlery) must be removed after washing up, knives must be stored dry.