

**NISBETS**

**Essentials  
Knife  
Block and  
Knives  
Set**



## NISBETS Essentials Knife Block and Knives Set Instructions

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**NISBETS**

**NISBETS Essentials Knife Block and Knives Set**



## Product Information

### Specifications:

- **Brand:** Nisbets Essentials
- **Type:** Cutlery Care Instructions
- **Size:** A5
- **Version:** v1

## Product Usage Instructions

### Cutlery Care Instructions:

Prolonged contact with common corrosive substances such as detergents, salt, vinegar, lemon juice, fats, and meat juices can damage cutlery. To extend the life of your cutlery, follow these steps:

1. Hand wash your cutlery with mild soap and water immediately after use.
2. Dry the cutlery thoroughly with a soft cloth to prevent water spots and corrosion.
3. Store your cutlery in a dry place away from moisture to prevent tarnishing.
4. Avoid using abrasive cleaners or scrubbers that can scratch the surface of the cutlery.
5. If your cutlery is dishwasher safe, follow the manufacturer's instructions for proper care.

## FAQ

### **Q: Can I use bleach to clean my cutlery?**

**A:** It is not recommended to use bleach as it can damage the finish of the cutlery. Stick to mild soap and water for cleaning.

**Q: How often should I polish my silver cutlery?**

**A:** Silver cutlery should be polished regularly to maintain its shine. Depending on usage, polishing every 1-2 months is recommended.


**Cutlery Care Instructions**

Prolonged contact with common corrosive substances such as detergents, salt, vinegar, lemon juice, fats and meat juices can damage cutlery. To extend the life of your cutlery:

- Wash cutlery in warm soapy water as soon as possible after use.
- Never leave dirty cutlery to soak and always dry cutlery Immediately after washing with a clean, dry cloth.
- Do not leave cutlery overnight to cool down in the dishwasher, or to drip dry. Residues can settle and begin corroding the cutlery.
- Do not use 'rinse and hold' dishwasher cycles with cutlery.
- Wash stainless steel and silver plated cutlery separately to avoid damaging the silver plate.

<http://www.nisbets.com/>

**Documents / Resources**

	<p><b><a href="#">NISBETS Essentials Knife Block and Knives Set</a></b> [pdf] Instructions Essentials Knife Block and Knives Set, Knife Block and Knives Set, Block and Knives Set, Knives Set</p>
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**References**

- [Nisbets Catering Equipment & Supplies | Commercial Catering Equipment](#)
- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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