BON CHEF

CARING FOR YOUR

Flatware

Our flatware is made of Heavy-weight, high quality 18/10 and 18/0 Stainless steel.



Rinse flatware promptly after use to remove any bits of food and/or acids.

Separate knives from other metal items including forks and spoons to help prevent corrosion.

Metal safe detergents are recommended to keep your flatware looking their best. Avoid Chlorine bleach, sodium-based cleaning agents, and citrus cleansers (Lemon, Lime, & Orange).

Avoid using scouring pads and/or steel wool.

If using a pre-soak solution, never leave flatware for more than 15 minutes and wash immediately in hot water after pre-soaking.

Dishwasher should be set to 180°F.

Properly dry flatware immediately after dishwashing using a microfiber cloth. Avoid storing flatware when they are wet as corrosion can occur.

Bon Chef Flatware - 18/10 & Bonsteel Warranty | Bon Chef, Inc. warranties each piece of stainless against original defects in workmanship and materials for the lifetime of the original owner. If any piece fails to conform to this warranty, return the piece with proof of purchase to Bon Chef, Inc. Bon Chef, Inc. will, at its option, replace the affected piece at no charge. A similar piece will be used for replacement if the original pattern is no longer available. This warranty does not cover any damage or defects caused by misuse, abuse, or failure to use proper care in accordance with the instructions provided.

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