

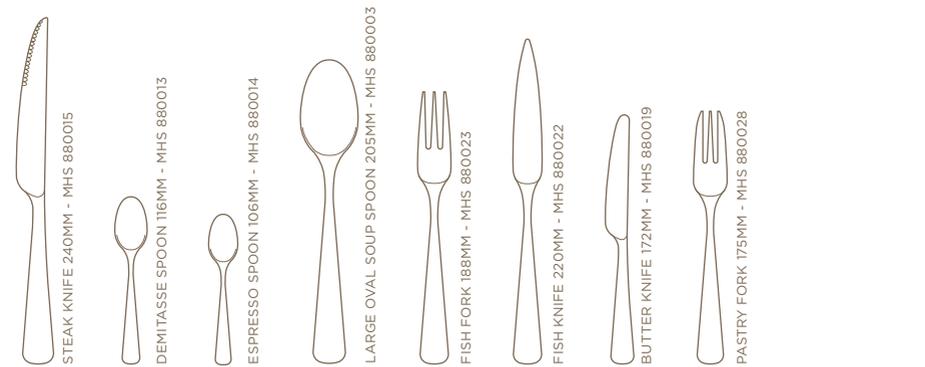
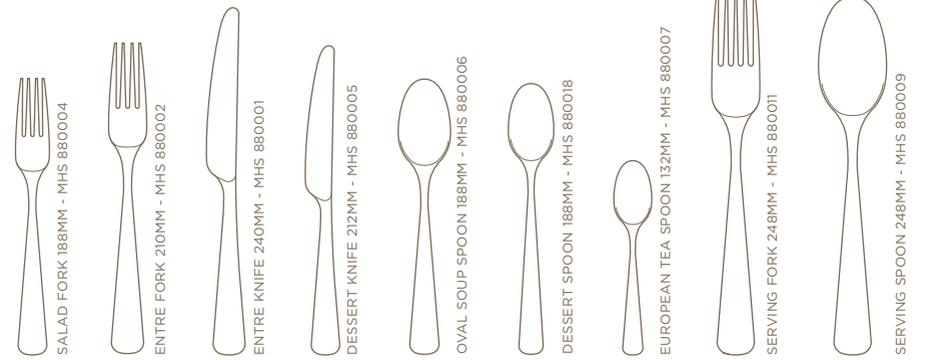


MAHOGANY SATIN / MIRROR FLATWARE

MAHOGANY FLATWARE HAS BEEN DESIGNED TO HIGH LIGHT THE FUNCTIONAL AREA OF A UTILITARIAN OBJECT BY MAKING A FEATURE OF THE MANUFACTURING PROCESSES THAT GO INTO CREATING FLATWARE.

THE EDGES OF THE HANDLES ARE FINISHED WITH CRAFTED RADII TO ENSURE A DELICATE ERGONOMIC FEELING TO THE HAND, WHILST THE VARYING THICKNESS GAUGES IN THE HANDLES HAVE BEEN ENGINEERED FOR REFINED WEIGHT AND BALANCE.

MAHOGANY IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND IS AVAILABLE IN SATIN/MIRROR COMBINATION AND MIRROR FINISH.



SALAD FORK 188MM - MHS 880004

ENTRE FORK 210MM - MHS 880002

ENTRE KNIFE 240MM - MHS 880001

DESSERT KNIFE 212MM - MHS 880005

OVAL SOUP SPOON 188MM - MHS 880006

DESSERT SPOON 188MM - MHS 880018

EUROPEAN TEA SPOON 132MM - MHS 880007

SERVING FORK 248MM - MHS 880011

SERVING SPOON 248MM - MHS 880009

STEAK KNIFE 240MM - MHS 880015

DEMITASSE SPOON 116MM - MHS 880013

ESPRESSO SPOON 106MM - MHS 880014

LARGE OVAL SOUP SPOON 205MM - MHS 880003

FISH FORK 188MM - MHS 880023

FISH KNIFE 220MM - MHS 880022

BUTTER KNIFE 172MM - MHS 880019

PASTRY FORK 175MM - MHS 880028



STUDIOWILLIAM®

CARE OF FLATWARE

STAINING OF STAINLESS STEEL IS A RARE PHENOMENON THAT IN MOST CASES IS DUE TO SOMETHING THAT BECOMES FIRMLY DEPOSITED ONTO THE STEEL, RATHER THAN TO ANY ATTACK OF THE STEEL ITSELF.

DO NOT USE CHEMICAL DIP SOLUTIONS. DIP SOLUTIONS CAN STAIN OR EVEN ETCH STAINLESS STEEL KNIFE BLADES.

CLEANING - DISHWASHER SAFE

KEEP SILVER-PLATED AND STERLING-SILVER FLATWARE SEPARATELY FROM STAINLESS STEEL IF THEY TOUCH WHILST THEY ARE WET, YOUR SILVER MAY BE DAMAGED BY A CHEMICAL REACTION.

DISHWASHING: PLEASE DO NOT USE DETERGENTS THAT USE HYDROCHLORITE OR HAVE A LEMON BASE TO THEM. THESE INGREDIENTS CAN BE HIGHLY CORROSIVE.

PLEASE DO NOT FILL THE SALT COMPARTMENT AT THE BOTTOM OF THE DISHWASHER IF YOU ARE USING THE 3-IN-1 STYLE TABLETS. THESE TABLETS ALREADY HAVE SALT IN THEM AND CAUSES TOO MUCH SALT IN THE WASH-CYCLE FOR THE RINSE-CYCLE TO WASH AWAY THE SALT RESIDUE.

PLACE THE FLATWARE HANDLES DOWN INTO THE BASKET AND KEEP KNIVES AWAY FROM THE OTHER PIECES OF FLATWARE. DO NOT OVER CROWD EACH COMPARTMENT. THIS HELPS REDUCE DRAINAGE AND SCRATCHING.

AFTER THE WASH-CYCLE, DRY THE KNIVES WITH A CLEAN, DRY CLOTH. THE STEEL IS MADE FROM A DIFFERENT STAINLESS STEEL AND IS MORE PRONE TO CORROSION AND RUST MARKS.

AVOID USING THE 'RINSE & HOLD' CYCLE.

COMMON MARKINGS AND CAUSES

RUST MARKS - 'STAINLESS STEEL' IS RUST RESISTANT. IT CAN RECEIVE DEPOSITS FROM OTHER ITEMS IN THE SINK OR DISHWASHER.

RAINBOWS - DETERGENTS CAN CAUSE THIS DISCOLOURATION IF NOT RINSED OFF, OR IF YOU AIR DRY THE FLATWARE. HOT FAT, VINEGAR,

WINE AND CITRUS JUICES CAN ALSO CAUSE DISCOLOURATION.

CHALKING - THE USE OF UN-SOFTENED WATER OR NOT DRYING FLATWARE PROPERLY CAN LEAVE A CHALKY RESIDUE.

PITTING - KNIVES ARE PRONE TO PITTING AS THE BLADE IS HARDENED AS PART OF THE MANUFACTURING PROCESS. AFTER A PERIOD OF TIME, SALT AND FOOD ACIDS CAN CAUSE PIT MARKS.

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