



## MULBERRY FLATWARE

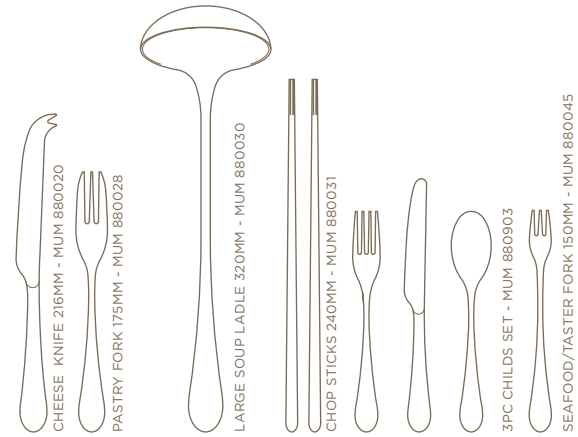
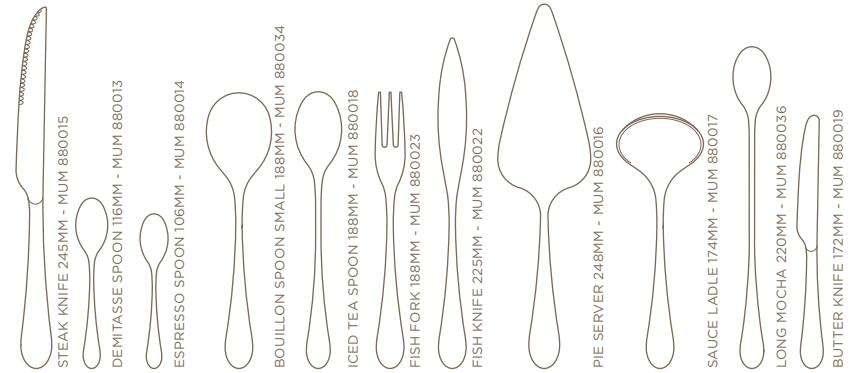
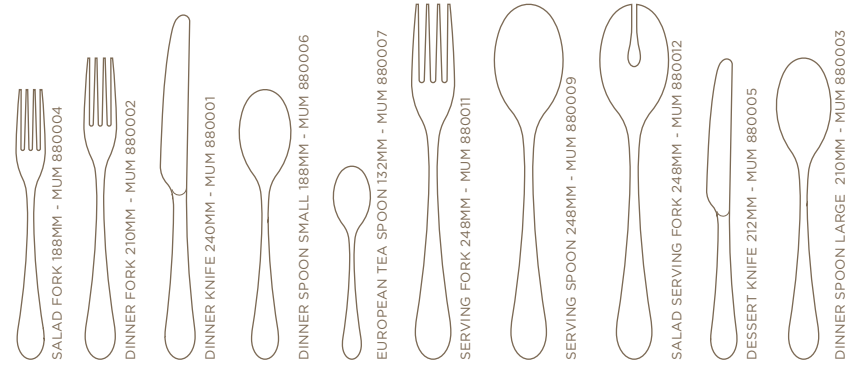
MULBERRY CAN BE FOUND AT NO.10 DOWNING STREET LONDON AND HAS RECEIVED INTERNATIONAL DESIGN RECOGNITION VIA A COVETED REDDOT DESIGN AWARD. A SOPHISTICATED AND TIMELESS DESIGN, PERFECT FOR BOTH CONTEMPORARY AND TRADITIONAL TABLE SETTINGS.

IN ABOUT 500CE TWO MONKS SMUGGLED EGGS AND SEEDS OF THE WHITE MULBERRY TREE, THE FOOD PLANT OF THE SILKWORM, OUT OF CHINA. THIS LED TO THE EUROPEAN SILK INDUSTRY BREAKING THE MONOPOLY OF THE 'SILK ROAD'. THE BLACK MULBERRY TREE WAS INTRODUCED INTO ENGLAND BY JAMES I, BUT THOUGHT THAT IT WAS THE WHITE MULBERRY TREE.

MULBERRY FLATWARE IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND IS AVAILABLE IN MIRROR FINISH ONLY.



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## CARE OF FLATWARE

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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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