

V E R A
P U R E

WE WISH YOU DECADES OF CULINARY JOYS WITH
YOUR NEW MOONLASHES SILVERWARE

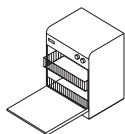
To keep your new MoonLashes in the best shape for many decades to come, we have prepared advices and tips on how to best take care of your new cutlery.

HOW DO YOU ADEQUATELY TREAT YOUR NEW
HIGH-QUALITY VERA PURE SILVERWARE?

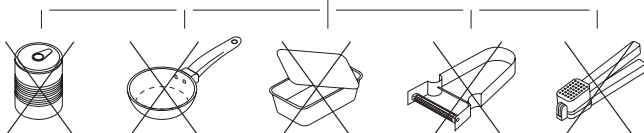
 Stainless Steel				
 Silver				
 Titan, Copper				
 Gold				
	Dishwasher cutlery drawer	Sponge soft side	Sponge hard side	Steel wool

WARNING: ALUMINIUM MUST NEVER BE
PLACED IN THE DISHWASHER!

It affects both the dishwasher and other objects placed in it, e.g. your new cutlery or your glasses. Aluminium is often found in:



NEVER!



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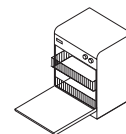
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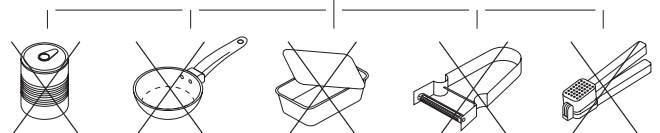
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CARE INSTRUCTIONS SILVERWARE

The effect of aluminium in the dishwasher is fatal! If this metal is washed or has been washed in the dishwasher, its chemical traces will unfortunately remain in the dishwasher and attack your cutlery parts slowly over time.

To avoid scratches, do not stack your cutlery too tight in the dishwasher and place it gently in the cutlery drawer. Coarse friction against another hard surface causes scratches.

IMPORTANT: Traces of use of the cutlery are a noble patina and should not be considered as damages! Small micro-scratches are inevitable and give your noble cutlery a special flair. However, abrasive mechanical damage does not belong to the normal aging process!

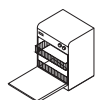
Dried food leftovers, especially acidic ones, can attack the noble metal of your new cutlery. Even saline air can cause corrosion. As a result, metal is more pressured in coastal regions than e.g. in continental mountain regions.

FOR COATED CUTLERY

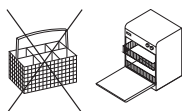
The refinement of your new cutlery is highly complex and wrong handling can lead to lasting damage from scratches to flash rust. From any car finish, you are aware of the fact that coatings should be handled particularly carefully. Similarly, you should treat your coated new cutlery with good care. When a deep scratch occurs, oxygen can get underneath the coating and the resulting oxidation causes flattening of the refined surface.

The coatings offered by Vera Pure for the MoonLashes cutlery series have aesthetic and hygienic advantages but require more care, attention and "love":

- pvd-coated cutlery („physical vapour deposition“) offers interesting possibilities in terms of colors. Vera Pure keeps the range with reference to nature („titan“ or „copper“).
- Silver cutlery is antibacterial, but it can blush and has to be polished every now and then with a silver polish.
- Gold cutlery is considered the highest form and, in addition to the silver advantages, has no problems with the blushing.



Professional gastronomic cutlery rinsing machines wash the coated cutlery safely. If you have any questions, contact the manufacturer.



Your coated cutlery can be placed in a dishwasher with cutlery drawer and has to be washed in overdrive **ONLY**.

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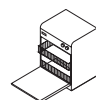
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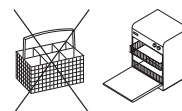
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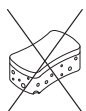
GENERAL RULES AND HINTS

All cutlery should be rinsed with water as soon as possible after use. Food which sticks in place can cause corrosion over time. Even acidic residues attack the metal in the long term.

A simple tip: Prepare a container with warm water and some mild detergent. Place your used cutlery in it after eating, until you wash it off or clean it up. This is the easiest way to avoid hard and dried food leftovers.



The usage of steelwool is absolutely prohibited!



Don't clean with the coarse (green) side of the sponge

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