

Maintenance

Q1. What's the difference with Stainless steel products on maintenance?

A1. The metal mark can be observed on SUMU cutlery, if it interferes strongly with metal products. The metal mark generally is observed as a gray line on a ceramic plate during cutting foods with any metal knife, since ceramics are harder than the metal, the metal knife is abraded by the plate like a chalk on a blackboard.

*1 SUMU cutlery does not make any metal mark on any plate.

*The metal mark on SUMU cutlery can be removed by using scouring powder for kitchen use.

Q2. Is any colour of food like curry yellow transferred to the Zirconia products? If it is, can be removed?

A2. There is no colour transfer, but it may adhere to the surface like the tea cup. It can be bleached or removed by using scouring powder for kitchen use.

Q3. Does it break?

A3. Zirconia products may break, in case the strong impact or unreasonable force. Please treat them same as other ceramics or glass products. *2

Q4. For which parts the plastics are used?

A4. The plastics are used for the SUMU cutlery handles. It is a type of a super engineering plastics, which has very high heat and chemical resistance. It does not melt in the cooking oil nor react with acids or alkalis.

*2 Please refrain using for hard frozen ice cream or hard chocolate to avoid unreasonable force.