

# MAINTENANCE GUIDE / UTA CUTLERY

Please read the following maintenance guide before using your new Uta product to ensure a well-protected and beautiful surface.

The Uta cutlery, bent in shape like branches, hammered under the hot glow of embers, derives its name from the Japanese "Utareta" - meaning hammered and beaten. The characteristic hammer marks on the silk mat-black cutlery in combination with the cold steel sensation creates a tactile surface that keeps you grounded.

**DAILY MAINTENANCE** / The Uta cutlery is dishwasher safe, but will get a unique patina over time, so we do recommend cleaning it by hand using hot water and soap to maintain the beautiful surface.

**GENERAL MAINTENANCE** / We recommend to lubricate the cutlery with cooking oil periodically in order to extend the beautiful black finish.

If any further questions, feel free to contact MUUBS.