



When ceramic knives are used at home, the blade will get stained after a while..



Any kind of bleach chemical is OK to whiten the ceramic blade

Ceramic is resistant against any chemical.
(Never clean your steel knife blade with such chemical!)



Wrap the ceramic blade with kitchen paper, and wet it with mild bleach solution.
(Keep plastic handle away from bleach)

After 20 minutes ...



Rinse well to clean away bleach solution on the blade
It is very easy to keep the blade "Pure White" at all times!

*This time the blade is cleaned only half to show the difference.