



Use & Care Guide

Safety Tips

- Never touch the blade, always pick up knives by the handle.
- Use caution when transporting knives. We recommend using a knife cover or case.
- Always ensure the blade is facing down when carrying.
- Do not try to catch a knife when falling. A falling knife has no handle.
- We recommend wearing a cutting glove for extra protection.
- Do not leave knives submerged in a sink or other vessel.
- Never leave knives unattended.

Cutting Technique

- Ensure the correct knife style and size is being used.
- Avoid cutting towards yourself when using the knife. Keep fingers away from the path of the blade.
- Always keep your eyes on the knife when cutting.
- Keep knives sharp for cleaner cuts and to avoid excessive pressure that may cause the blade to slip.

Cutting Surface

- Ensure cutting surface is flat and stable.
- Clean your cutting surface prior to use to avoid cross-contamination.
- Plastic or wood cuttings boards are recommended as they keep knives from becoming dull.

How-To Clean (Wash and Dry)

- Your knives should be cleaned after each use to avoid cross-contamination. Never place knives in the dish-washer, this could dull or reduce the life of your knife. Never use harsh detergents as they can promote rusting. Use a soft cloth and a solution of warm water and dish soap to clean. Then use a soft cloth to dry thoroughly. Use caution when cleaning, the blade is sharp and could cause injury. When cleaning, do not leave knives submerged in the sink as they may be hard to see.

How-To Store

- Store knives in a knife block, on a wall mounted magnetic strip, in a wall mounted knife rack, in a knife case, or in a drawer with a blade guard. Proper storage is important to prevent damage, premature dulling, or injury