

CERAMIC KNIFE Instructions

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Before using for the first time - wash, rinse and dry the knife.

› USE:

Ceramic knives stay sharp for a very long time but the rigidity of the blade also makes them fragile. For this reason, it is important to handle this knife with care. Ceramic knives are preferably used for cutting vegetables, fruit and meat. Do not use to cut into frozen or very hard food, such as meat with bones. Do not use to chop, pry or scale. Avoid excessive force on tip or edge of blade. Do not turn blade on side to crush foods such as garlic as this may cause the blade to chip or break. Always use a chopping board made from wood or plastic. Never cut on stone, glass, porcelain or metal surface. Dropping knife could chip or break the blade.

› CLEANING:

Clean and dry the knife immediately after use to avoid staining blade and prevent the risk of spreading bacteria. Always wash knife by hand. Do not put in dishwasher.

› SHARPENING:

Ceramic knives are very sharp and stay sharp for a long time. If the knife does become dull as a result of extended use or carelessness, the knife will need to be professionally sharpened. Avoid sharpening with a traditional knife sharpener.

› STORING:

Storing knives in the correct way protects the edge and prolongs the life of the knife. It is not possible to attach knives to a magnetic strip on the wall. Storing in a knife block is recommended.



Keep this and all sharp objects away from children !