

PLEASE READ BEFORE USE AND SAVE THESE INSTRUCTIONS

This knife will bring you many years of trouble-free use if you:

- Remove it from your knife block or tray
- Use it (straight cuts on the cutting board)
- Rinse & wipe it
- Place it back in knife block or tray

USE

- Ideal for for straight cuts of fruits, vegetables and boneless meats
- Always use with a plastic or wood cutting board. Avoid cutting on marble, stone, glass, plates, or tile
- Use your conventional steel knives for carving, prying, boning, and cutting frozen food and cheese. These applications involve twisting and flexing, which require a more flexible material than ceramic
- For your protection, the tip and heel of the blade have been safety blunted



CARE

- Hand wash with water and liquid dish soap; do not wash in the dishwasher
- For discolorations not removed by normal washing, clean the blade only (not handle) with a mild bleach solution



AVOID

- Dropping on hard surfaces
- Putting the blade in open flame (ceramic conducts heat)
- Turning the blade on its side to smash garlic or other items



STORAGE

- Store in a knife block, sheath, or tray
- Use care when storing and removing the knife from a knife block to avoid tip damage

WEAR

All knives dull over time. A soft metal blade (stainless steel) “rolls” as it becomes dull. Harder metals (such as high carbon steels) hold their edge longer, but dull differently. Harder materials are less forgiving and tend to slightly chip instead of roll.

Ceramic starts out sharper--and stays sharper--longer. In time, you may notice micro nicks on the blade’s edge. This is the normal process by which any hard material blade will dull. Despite its appearance, the existence of microchips does not necessarily mean the knife is dull. You will find that it performs well for quite some time. When the knife no longer performs to your liking, Kyocera’s sharpening process will reestablish a new sharp edge. Larger chips and broken tips can often be corrected by sharpening as well.