TRAMONTINA

FORGED **TRADITIONAL**

STAIN-FREE, HIGH-CARBON GERMAN STEEL

CAUTION:

KNIVES ARE SHARP. HANDLE CAREFULLY.
DO NOT LEAVE WITHIN CHILDREN'S REACH.

Use & Care Instructions

Using Your Forged Cutlery

- Before using your cutlery for the first time, hand-wash each knife with warm, soapy water, rinse and dry thoroughly.
- Do not soak or leave food residue on the knives for long periods of time. Superficial pitting and/or staining on the blades may occur if very salty or acidic foods are left on the knives.
- It is never a good idea to leave your knives in the sink. You may cut yourself reaching in and may also damage the blades by jostling them against the sink bottom and other metal utensils.
- To maintain the cutting edge of your knives, sharpen with a sharpening steel as often as needed.
- You can use either wood or poly cutting boards with your knives. We do not recommend glass or marble cutting surfaces, since they will damage the sharp edge quickly.
- Also, avoid using the knives as a can opener, screwdriver or chisel. Never pry or twist the blades.
 Knives are cutting instruments and the blade may be damaged with improper use.

Cleaning and Caring For Your Cutlery

Cleaning

Although the knives are water-resistant and dishwasher-safe, harsh dishwasher detergents may dull
the finish of the handles and stain the blades over time. Automatic dishwashing can also damage
the blades by knocking them against other utensils. Therefore, to preserve the beauty and cutting
performance of your knives, we recommend hand washing and thoroughly drying after each use.

Maintaining Your Edge

- The sharpest knives are the safest knives because they offer you the most control. A sharp knife cuts
 easily with little resistance. Sharper knives also render more elegant results. They glide and chop but
 never shred or bruise. A dull knife will require more force, which lessens your control over the blade.
- With repeated use, the cutting edge of the knife blade begins to curve out of alignment into tiny "S" shapes, diminishing the blade's flawless function. By honing the knife edge, the sharpening steel (included within your knife set) will help you straighten out these "S" shapes.
- Frequent sharpening is essential and will keep your knife cutting like new.
- When using your sharpening steel, gentle pressure is all that is needed. You do not want to grind
 your knife. Speed is not important. It is most important to maintain the angle and to sharpen the full
 length of the cutting edge.







Step 1

Hold the sharpening steel vertically, point down, resting securely on a wooden cutting board or towel. Keep the blade at a 20-degree angle when you hone. You should be able to see the contact point between the knife and the steel.

Step 2:

Start with the heel of the knife blade at the top of the steel. Pull the blade from bolster to tip, while moving down the steel. Switch sides and pull bolster to tip again. Repeat this technique 4-5 times on each side.

IMPORTANT

- ALWAYS CUT AWAY FROM YOUR BODY.
- NEVER TRY TO CATCH A FALLING KNIFE.
- AFTER HANDLING A KNIFE, ALWAYS SET IT DOWN SAFELY WITH THE BLADE FACING AWAY FROM YOU.
- NEVER USE YOUR KNIVES TO OPEN BOXES, OR OTHERWISE STAB, PULL OR LIFT MATERIALS OTHER THAN FOOD.
- AVOID STORING KNIVES LOOSE IN A DRAWER. THE INCLUDED COUNTER BLOCK IS IDEAL FOR ORGANIZING AND SAFELY STORING YOUR KNIVES.

Lifetime Warranty

This product is warranted by TRAMONTINA to be free from defects in material and workmanship for the lifetime of the original purchaser. Any piece will be repaired or replaced at no charge with the same item or one of equal or better value if it is found to be defective under normal, noncommercial household use and when cared for according to the manufacturer's instructions. This warranty does not cover lost or stolen items or defects caused by accidents, fire, or abuse or misuse of the products, including but not limited to overheating, improper cleaning with harsh cleansers or detergents, neglect, alteration, or use in commercial establishments.

For repair or replacement, return defective merchandise by package delivery service or insured parcel post with a letter of explanation to the customer service department listed below.

This warranty gives you specific legal rights, and you may also have other rights, which vary according to country, state or province.

Any questions regarding this warranty and/or the use and care of this product should be directed to:

TRAMONTINA

TRAMONTINA USA, Inc. Customer Service 12955 West Airport Blvd. Sugar Land, TX 77478-6119 (800) 221-7809

www.tramontina-usa.com

MADE IN BRAZIL
Packaged in USA