

# Swiss Diamond Warranty

SWISS DIAMOND warrants that the knife is free of manufacturing defects in materials and in workmanship for the lifetime of the product. This warranty does not apply if the Use and Care instructions published in our literature have not been followed.

This warranty does not cover damage or destruction caused by misuse, abuse, accident, or unauthorized alterations. This warranty does not cover damage including: broken tips, broken blades, stains, discoloration, scratch marks, dents, or melted handles. Incidental or consequential damages are expressly excluded by this warranty. The warranty is voided if any non Swiss Diamond sharpening tools are used, unless the task is performed by a professional sharpener. Blunt knives, hairline fractures in the blade, cracks in handle, and snapped blades should be returned for evaluation by Swiss Diamond, who will determine if it is a manufacturer's defect.

SWISS DIAMOND will repair or replace, at SWISS DIAMOND'S sole discretion, any item found to be defective. Should the defective item no longer be available, for whatever reason, an item of similar function and value will be substituted. This warranty is expressly not a money-back guarantee. In the event the item(s) need to be returned for repair or replacement, it must be mailed, prepaid to Swiss Diamond's local distributor.

Swiss Diamond is not responsible for any injuries occurring while using or near Swiss Diamond knives.

SWISS DIAMOND® is a registered trademark.



## Use and Care

- Do not put in dishwasher. We recommend hand washing in hot soapy water to extend the life of your knife. Dry each knife thoroughly to prevent staining.
- Do not soak knives in standing water for any length of time.
- Do not put your knife in or above an open flame or other areas with intense heat. High heat can damage the German Steel blade and handle.
- Swiss Diamond is not responsible for any injuries or damages resulting from the misuse or abuse of any Swiss Diamond product.
- Do not force any knife straight down as it may damage the tip of the knife.
- Use rocking or slicing motion while knives are in motion. Do not abruptly put knife in contact with hard surfaces.
- Do not open jars or cans, cut on dense surfaces such as glass, stainless steel, or granite. Do not use knives to open or cut frozen food or bones. Recommended cutting surfaces are wood, bamboo, and polypropylene. Use glass cutting boards with caution.
- If you find your blade has dulled or remains dull after using Swiss Diamond's sharpener, bring the knives to a professional knife sharpener.
- Store knives in Swiss Diamond's knife block, a knife case, or a drawer with knife holder.
- KEEP OUT OF REACH OF CHILDREN.