

TRAMONTINA

GOURMET

CUTLERY



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

Use & Care Instructions

Using Your 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 cutlery 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 cutlery.
- It is never a good idea to leave your cutlery 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.
- You can use either wood or poly cutting boards with your cutlery. We do not recommend glass or marble cutting surfaces, since they will damage the sharp edge quickly.
- Avoid using the cutlery as a can opener, screwdriver or chisel. Never pry or twist the blades. Cutlery are cutting instruments and the blade may be damaged with improper use.

Cleaning and Caring For Your Cutlery

- Although the cutlery is 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 cutlery, we recommend hand washing and thoroughly drying after each use.

Maintaining the Fine Edge of Your Cutlery

- The sharpest knives are the safest knives because they offer the most control. A sharp knife cuts easily with little resistance and sharper knives also render more precise results. 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. Use a sharpening steel or other sharpening tool to hone the knife edge and straighten out these "S" shapes.
- Frequent sharpening is essential to maintain a sharp knife.

Cleaning and Caring For Your Wood Block or Storage Tray (when applicable)

- Simply use a damp cloth to wipe down the wood block or storage tray.
- Do not immerse in water, as exposing wood to excessive amounts of water can cause the block to warp or crack.

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 CUTLERY TO OPEN BOXES, OR OTHERWISE STAB, PULL OR LIFT MATERIALS OTHER THAN FOOD.**
- **AVOID STORING CUTLERY LOOSE IN A DRAWER.**

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information



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

Packed in USA