

Messermeister

WARNING

Knife edges are sharp and can cause serious injury. Use extreme caution. Never use a knife for anything other than its intended purpose.

BASIC KNIFE CARE

Avoid placing the knife in or near an open flame or similar heat.

Hand wash only. Do not put the knife in a dishwasher as the constant action, detergent and excessive drying heat will dull the edge and discolor the handle.

Do not submerge the knife in water for any length of time as it may discolor the blade. If stains occur, a chemical stainless steel cleaner like Barkeeper's Friend is recommended.

Knives must be completely dried after washing. Safely store knives so that their sharp edges are not exposed. Edge-Guards or a storage block is recommended.

Use a steel regularly at a 15° or 20° angle to maintain a sharp edge. <https://www.youtube.com/watch?v=ia1lgBp5l9E>

Once the edge is no longer sharp, have an expert sharpener re-grind a new edge on your knife or, with a prepaid return shipping fee, we will sharpen your Messermeister knife free of charge. We do not recommend the use of most pull-through electric sharpeners.

<https://www.messermeister.com/pages/knife-sharpening-program>

<https://www.youtube.com/watch?v=Kp7ACPHap60>

WOOD HANDLE CARE

In addition to the above suggestions, do not submerge the knife in water for any length of time as it may warp, crack and discolor the wood handle. Hand-wash with warm water and a mild detergent; rinse and dry immediately.

Oil the wood handle with food safe mineral oil or bees wax regularly to protect and maintain the wood.

Avoid cleaners containing bleach or citrus extracts.

PRODUCT WARRANTY

Our Knife for Life™ guarantee covers all Messermeister brand cutlery purchased from us or one of our authorized dealers. We provide complementary sharpening and a fair and honest warranty against defects in material and/or workmanship for the life of the product. We will repair or replace with a new knife, at our option, any knife that is determined to be defective.

Non-cutlery products carry a one year warranty against defectives from the original date of purchase. This warranty applies to all Messermeister branded knife luggage, storage, sharpening, edge guards, kitchen tools, etc.

Messermeister does not warrant its products against normal wear, misuse nor product modifications. Natural materials, including wood handles, require additional care and are not suited for certain environments, such as dishwashers. Damages resulting from use other than intended, may be repaired or reconditioned for a reasonable fee. If a product is beyond repair, we will extend a one-time courtesy offer allowing you the option to purchase a similar product at a discount from our website.

Items purchased directly from Messermeister.com are automatically registered for warranty. Items purchased through an authorized dealer must be registered within 30 days of the purchase. To activate your warranty, please register your product on our website <https://www.messermeister.com/pages/register-product>. All warranties are non-transferable.

If you have a warranty issue or question, please contact us at returns@messermeister.com for more information.