KNIFE KNOWLEDGE

KNIFE CARE

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

2. Do not put the knife in a dishwasher as the constant action, detergent and excessive drying heat will dull the edge and disolor the handle.

3. Do not submerge the knife in water for any length of time as it may discolor the blade.

4. Use a steel regularly at a 15° or 20° angle to maintain a sharp edge.

5. 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 re-sharpen your Messermeister knife free of charge.

WOOD HANDLE CARE

1. 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.

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

3. Avoid cleaners containing bleach or citrus extracts.