



Messermeister



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 discolor 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.