



### **IMPORTANT SAFETY, USE AND CARE INFORMATION**

Thank you for choosing our knives by Prestige. To assure a long and pleasant experience, please read this information before you use. These instructions are for your general safety, use and care to avoid injury and damage to the knives or yourself. Please read this information before first use and retain it for future reference.

### **USE AND CARE INFORMATION**

Always use caution when handling knives. Misuse of knives may result in personal injury  
Ensure that the knife blades are always sharp. Dull knives are more difficult to use and may cause personal injury. Do not test sharpness with your hand or fingers; test on a food item  
Always use a suitable chopping board as contact with hard surfaces, metal, stone, ceramic etc. will quickly blunt the edge  
Do not allow children to play with knives  
Always carry a knife with the blade pointing away from your body  
Never try to catch a falling knife

### **CLEANING**

Before first use and after each use, hand wash each knife separately in warm soapy water and rinse. Do not allow knives to soak for long periods of time in water. Dry knives thoroughly with a clean, soft towel immediately after washing. Do not use steel wool or harsh abrasives when cleaning  
DO NOT place knives in a dishwasher  
Always store knives in a block or sheath to protect the cutting edge and prevent personal injury

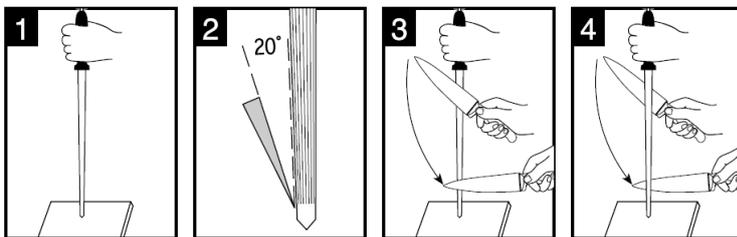
### **SHARPENING YOUR KNIFE WITH A SHARPENING STEEL**

A sharp knife is a safe knife. A dull knife requires you to apply excessive pressure when cutting which increases the likelihood of injury. Please take care when sharpening.

Do not use a sharpener for serrated edge or ceramic blades.

Sharpening Steels (not included in this set) should be used before each use of the knife to hone the blade and maintain the edge.

Hold the sharpening steel with the tip down on a cutting board (see figure1). You should maintain an angle of approximately 20 degrees between the knife blade and the steel (see figure2). Hold the knife with the sharp side facing down and draw the knife down across the steel in an arc motion. (see figure 3). Repeat on the other side of the blade (see figure 4). Repeat five to ten times on each side of the blade, alternating sides each time.



**5 YEAR GUARANTEE**Your item is guaranteed by Prestige to be free from defects in materials and workmanship under normal household use within the guarantee period of 5 years. This guarantee does not cover damage caused by normal wear and tear, accident, misuse, abuse or commercial use. Incidental or consequential damages are expressly excluded from this guarantee. This guarantee does not affect your statutory rights. Should you have a problem under the guarantee please return the item to the retailer from where it was purchased, along with proof of purchase. If this is not possible please contact us at [www.prestige.co.uk](http://www.prestige.co.uk).