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DCK12SET - Gourmet 12 Piece Stainless Steel Knife Set

In this set, Deco Chef offers a wide selection of premium quality knives and accessories for a lifetime of reliable kitchen performance.

Below is a list of each included knife and how to use them.



Chef Knife

A kitchen essential, this knife chops, dices, minces, cuts, and slices fruits and vegetables quickly and easily.



Serrated Bread Knife

This knife features a serrated edge that's ideal for slicing crusty breads or fruits with tough skins and soft interiors.



Slicing Knife

This is the knife to use for slicing ham, roasts and poultry. It's also great for slicing or chopping large fruits and vegetables.



Serrated Utility Knife

The utility knife provides close blade control for precision jobs like dicing vegetables and fruits.



Steak Knife

Perfect for dining and entertaining, these knives cut steaks and chops quickly and easily.



Paring Knife

With its short, strong blade, this knife is designed for peeling, slicing and cleaning fruits and vegetables.

Always hand wash your cutlery for lasting performance. Ensure that your knives are completely dry before placing them back into the wooden storage block.



Keeping Your Deco Chef Cutlery Sharp

To maintain a precision cutting edge, use a sharpening steel or whetstone (not included) every so often.

Using Sharpening Steel

Place the tip of the sharpening steel on a cutting board at an angle of 20 degrees from the vertical.

Position the knife with the cutting edge down and the heel of the knife blade at the top of the sharpening steel.

Sweep the knife down and toward you, ending with the tip of the blade at the top of the sharpening steel. The blade should be held straight to form a 20-degree angle with the sharpening steel.



NOTE: Knives with serrated edges must be professionally sharpened, not with the sharpening steel.

Using a Whetstone

Place the whetstone on a cutting board or countertop, with the coarse grit face up. Place a wet paper towel underneath the stone to help keep it from sliding.

With one hand, grasp the knife by the handle and hold the edge of the knife against the stone, point-first, with the cutting edge meeting the stone at around a 22-degree angle. You can stabilize the blade with your other hand.



With moderate pressure, slide the blade forward and across the whetstone, covering the entire length of the blade and keeping the blade flush against the stone at a constant 22-degree angle.

Do this 10 times, then flip the knife over and give the other side of the blade 10 strokes on the whetstone.

Flip the whetstone over to the fine grit side and give each side of the blade 10 strokes.

Rinse and wipe the blade dry to remove any metal particles.

Manufacturer's 1-Year Limited Warranty

The manufacturer warrants that all parts and components are defect free in materials and workmanship for 1 year. This warranty is valid only in accordance with the conditions set forth below:

1. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.
2. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may apply to you
3. This warranty gives you specific legal rights. You may also have other rights which vary by state.

Procedure for Replacement or Return within the 1 Year:

To return the product for replacement or refund within the 1 year, the original purchaser must pack the product securely and send it postage paid with a description of the reason for replacement or refund, proof of purchase, and include your order number on the package, to the following address:

Deco Chef
80 Carter Drive
Edison, NJ 08817