

GENERAL

The kitchen knives are ideal for cleaning, cutting and portioning vegetables, fruit, meat and fish; thanks to their sharp blade.

PURPOSE

Always use caution when handling sharp objects. Use the knife on a suitable surface to protect the blade from dulling. For example, use a cutting board made of wood, bamboo or high-quality plastic. Avoid cutting on hard surfaces such as stone, metal or glass. Do not use the knife to cut bones or frozen food as this can damage the blade.



STORAGE

Store the knives in a safe place to protect the edges and prevent injuries. Under no circumstances should the knives be stored in a drawer with other knives or kitchen utensils. Contact with other metals and steels dulls the blade and can cause damage more quickly. For this reason, it is advisable to buy a knife block or a magnetic rail to store the knife separately and offer the blade optimum protection.

Calisso

Exclusive Aquamarine Line

- Instructions for Use -





CARE

Wash the knife directly after each use. Hold the knife under lukewarm water. Clean the blade carefully and thoroughly with a microfibre cloth. Once it is completely clean, dry it with a cloth. A mild detergent can also be used to clean the blade. However, it is important to rinse the blade of each knife well. At the end of the process, make sure that the knives are completely dry. Otherwise rust spots may form. Always hold the knife by the handle. The sharp side of the blade should never point towards your hand when cleaning.

The knives must never be cleaned in the dishwasher. They are not dishwasher safe. The structure of the blade can change during the rinsing process because it is exposed to enormous heat. It is therefore possible that the cutting quality is no longer guaranteed after the rinsing process. In addition, the chemicals used are very aggressive and can damage the steel and also the handle. This can cause the formation of rust. The knives should also not be left in the water for a long time. Check your knives regularly for flash rust and polish it away immediately if necessary.

WARNING

Keep the knives away from children. Persons lacking knowledge or experience in the use of knives or persons with reduced physical, sensory or mental capabilities must not use the knife without supervision or instruction by a person responsible for their safety. The manufacturer or quasi-manufacturer accepts no liability for damage caused by improper use.

IMPORT

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MAINTENANCE

Occasionally sharpen your knives to avoid having a dull blade. Never use an electric knife sharpener. Knives must only be sharpened with a whetstone. The knives must be oiled regularly, preferably using a camellia oil. Apply a few drops onto a microfibre cloth and gently rub it on the blade and the handle. Alternatively, you can oil the handle and the blade with cooking oil. However, do not use oil with high acidity, e.g. olive oil.

