OZARKÉ

MAINTENANCE MANUAL



Thank you for shopping with Ozarké, we really appreciate your business. Our goal is to provide excellent customer service before, during and after delivery. We've included a guide on how to maintain the product, should you require additional assistance please feel free to email us at info@ozarke.com and one of our customer service representatives will reach out to assist you.

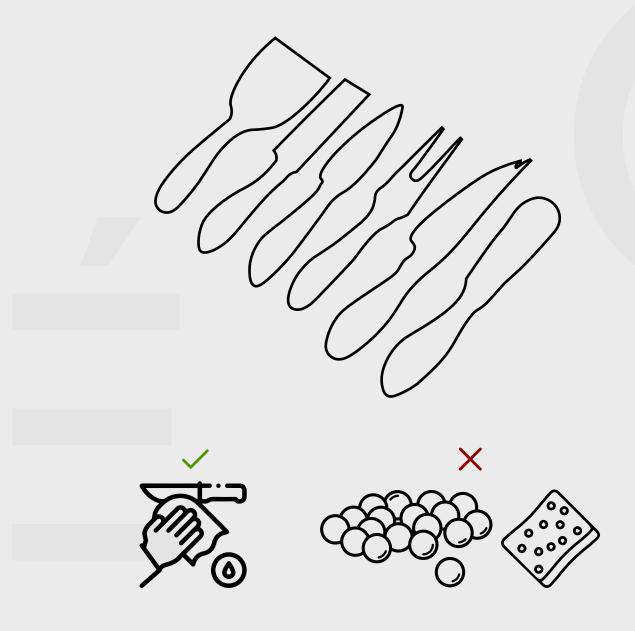
Cheese Spreader Set Features:

Crafted from high-quality premium food-grade stainless steel, this cheese knife features anti-rust properties and exceptional sharpness, ensuring effortless handling of a variety of cheeses including brie, camembert, mascarpone, and boursault. Its thoughtfully designed ergonomic handle, optimal size, and rounded shape provide a comfortable grip, while the slight edge of the knives facilitates easy slicing of hard cheeses. With its stylish design and elegant brushed finish, you can entertain your guests and family with confidence.

Each set contains:

- 1 serving knife
- 1 soft knife
- 1 hard knife
- 1 chisel knife
- 1 sharp knife
- 1 butter knife

Daily Use and Maintenance



Important Reminders

- 1. When cleaning the product for the first time, please use a soft cloth and warm water.
- 2. To preserve the quality of stainless steel tableware, avoid using abrasive objects such as steel-balls for scrubbing. Instead, we recommend using a soft towel dampened with water.
- 3. Minor scratches may occur during transportation and regular use of the product, which is considered normal wear and tear.
- 4. Please be aware that product sizes are measured manually, so there may be a slight margin of error; please refer to the actual product dimensions.