

essteele

IMPORTANT SAFETY AND USE AND CARE INFORMATION

Thank you for choosing Esstele Knives.

Please take the time to read the following use and care instructions to ensure you get the most out of your new knives.

These use and care instructions are for your general safety to avoid personal injury and any damage to your knives.

Please note that some sections are generic in nature and may not apply to your specific knives. Any reference to knife blocks or sheaths only applies when they are supplied with the product.

GENERAL SAFETY

- Always take care when handling knives.
- Always cut or slice away from your body and use a wooden or plastic cutting board. Glass cutting boards are not recommended as these may dull the knife.
- Surfaces other than cutting boards may be damaged and scratched due to the sharpness of the blade, and may also damage or dull the knife.
- Ensure that 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.
- Do not allow children to play with knives.
- Always carry knives carefully with the blade pointing down and away from your body and ensure all people and animals are at a safe distance.
- Never try to catch falling knives.
- **When removing knives from a magnetic block surface, take care to remove the knife in an upward motion,** to ensure the block remains stable on the countertop, and taking care to avoid contact with blades of other knives in or on the block surface.

CLEANING

- Always wash knives separately and do not put them in the washing bowl with other cutlery or crockery, etc., as this may lead to personal injury.
- Before first use and after each use, holding the handle carefully handwash each knife separately in warm soapy water and rinse.
- Do not allow knives to soak for long periods of time.
- Do not use steel wool or harsh abrasives to clean knives.
- Carefully dry knives thoroughly with a clean, soft tea towel.
- Always ensure knives are thoroughly clean and dry before storing in a knife block or sheath.
- Always wipe blocks using a damp cloth and dry thoroughly.

DISHWASHER USE

- These knives are not dishwasher safe.
- Dishwasher use will impair the quality of the knives and could cause damage or discoloration of the handle.

KNIFE BLOCKS AND SHEATHS

- Do not immerse knife blocks or sheaths in water.
- Using a cloth rinsed in warm water and mild dishwashing detergent, wipe the exterior of the knife block or sheath to remove all traces of food or grease particles.
- Do not use steel wool, coarse scouring pads or harsh abrasives to clean knife blocks or sheaths.

CONTACT

If you have any queries regarding this product please contact:

Customer Care
Meyer Cookware Australia Pty Ltd
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Croydon South VIC 3136
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- Dry the knife block or sheath with a clean, soft tea towel.
- Ensure the block is placed on a flat surface and that it is stable and out of reach from children.
- **When removing knives from a magnetic knife block, always remove the knife using an upward motion** to ensure the block remains stable on the countertop, taking care of surrounding knife blades.

STORAGE

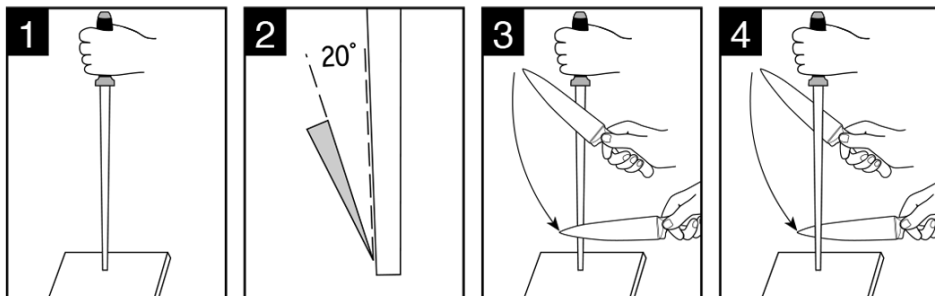
- Always store knives in a knife block or sheath to protect the cutting edge and prevent personal injury.
- When placing knives in the knife block, care should be taken with the blade as this could damage the block.

SHARPENING KNIVES

- A sharp knife is a safe knife. A dull knife requires excessive pressure when cutting which increases the likelihood of injury.
- Always ensure the knife is clean before sharpening.
- Use a 2 Stage Sharpener as required to hone the blade and maintain the edge.
- A Wet Stone Sharpener may be used to occasionally sharpen the knife should it start to get dull.
- Do not use a knife sharpener to sharpen knives with serrated edges, like a bread knife. These should always be sharpened by a professional.

HOW TO USE A SHARPENING STEEL

- Hold the sharpening steel with the tip down on a cutting board (see figure 1).
- You should maintain an angle of approximately 20 degrees between the knife blade and the steel (see figure 2).
- Hold the knife with the sharp side facing down and draw the knife down across the steel in an arc. (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.



HANDLES

- Periodically check handles to ensure they are not loose.
- Do not use knives with loose handles as this may cause personal injury.
- If handles become loose do not try to repair them, please contact Meyer Cookware Australia's Customer Service Department for assistance.

WARRANTY AUSTRALIA 25 YEAR LIMITED WARRANTY

Our goods come with guarantees that cannot be excluded under Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a failure.

Meyer Cookware Australia Pty Ltd ("Meyer") provides the following warranty in relation to Esstele Knives ("the Product"). The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty is to be interpreted as excluding, restricting or modifying any State or Federal legislation applicable to the supply of goods and services which cannot be excluded, restricted or modified.

WARRANTY

Meyer warrants that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for a period of 25 years from the date of sale by the original retailer to the original purchaser. The Warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this Warranty.

If a defect appears in the Product before the end of the warranty period and Meyer finds the Product to be defective in materials or workmanship, Meyer will, in its sole discretion either:

- repair the Product using identical components;
- replace the Product with an identical product or where no identical product is available, a product comparable in quality and value; or Meyer reserves the right to replace defective parts of the Product with parts and components of similar quality, grade and composition where an identical part or component is not available.

Products presented for repair may be replaced by refurbished products of the same type rather than being repaired. Refurbished parts may be used to repair the products.

Meyer reserves the right to change or discontinue its product ranges at any time without notice and without liability.

WARRANTY CLAIMS

Any claims for warranty should be made with proof of purchase and full details of the alleged defect to the retailer from whom the Product was purchased.

To ensure the validity of this warranty please retain proof of purchase and register the purchase with Meyer on-line or alternatively via mail. Proof of purchase must be presented to Meyer to qualify for a warranty claim.

The customer must make the Product available to Meyer or its authorised repair agent for inspection and testing.

LIMITATIONS

Meyer makes no express warranties or representations other than set out in this Warranty. The repair or replacement of the Product, or the refund of the purchase price of the Product, is the absolute limit of Meyer's liability under this Express Warranty.

EXCLUSIONS

This warranty does not apply where:

- the damage to or defect in the Product is caused by normal wear and tear;
- the Product has been on-sold or assigned by the original purchaser;
- the Product has been used for commercial purposes;
- the Product has been used for purposes other than the purpose for which it was designed;
- the Product has been repaired by someone other than Meyer or an authorised repairer of Meyer;
- the Product has been subject to abnormal conditions, whether of temperature, water, humidity, pressure, stress or similar;
- corrosive or abrasive matter has been applied to the Product;
- the defect in the Product has arisen due to the original purchaser's failure to properly maintain or use the Product in accordance with the Use and Care Instructions specified by Meyer; or
- the Product has been misused, abused, neglected or involved in an accident.
- Use of dishwasher will null and void your warranty.

This warranty does not cover scratches, stains, discolouration, or damage to silicone surfaces.

Incidental or consequential damages are not covered by this warranty.