



CARE AND USE

Congratulations on the purchase of your Ginsu® Sashimi knife!
Please read and follow the below care and use guidelines below.

- Before using your new Sashimi knife for the first time, we recommend that you wash it thoroughly in hot water using a mild soap or detergent. Rinse it in clean water and dry immediately.
- **Do not** put your Sashimi knife in the dishwasher. It should be hand washed only.
- **Do not** let your knife soak.
- **Do not** cut on hard surfaces such as glass, stone, or cut bones or frozen products.
- **Do not** use the Sashimi knife for anything other than cutting food; **do not** use as a screw driver, a can opener, a pry bar, a weapon etc.
- **Do not** twist the knife as it may cause the blade to break or chip.
- It is natural for wood handles to show wear with use. Dry off the knife and handle after washing.
- **Do not** place the knife in or near fire or open flames.
- All knives dull over time and with use. We recommend professionally sharpening of your Sashimi knife yearly. For edge regular maintenance, we suggest using a honing steel.

WARNING: NOT FOR CHILDREN. KNIVES SHOULD BE KEPT OUT OF REACH OF CHILDREN AT ALL TIMES

LIMITED 1 YEAR WARRANTY

Ginsu Sashimi knife is warranted to be free from defects in material and workmanship for one (1) year from date of purchase of the product. In the unlikely event a defect exists, the knife will be replaced free of charge. This warranty will not cover normal wear and tear or damage resulting from misuse. Ginsu reserves the right request return of defective knife for inspection. Please call customer service, or send an email with pictures of the defective knife to:

Ginsu Customer Service
(833)-554-4678
GinsuCS@SFConsumerbrands.com
Web site: www.ginsu.com