

# CARE GUIDE

For Your Japanese Damascus Steel Chef Knife Set  
DCK500JP

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## GENERAL INSTRUCTIONS FOR USE OF KNIVES

- Rinse the knives with hot water and wipe them dry before first-time use.
- Use the kitchen knives only on wooden or plastic cutting boards, never use them on glass boards (any steel blades can be easily blunted by glass).
- Be careful when cutting any food products with bones (meat, chicken, etc.). Please use a cleaver for chopping meat and bones and a special double-sided saw knife with a serrated blade for cutting frozen food products.
- DO NOT USE the ceramotitan and ceramic knives for chopping and do not cut frozen food products and products with bones, as well as pineapples, hard cheese, summer sausages and dry salami.
- Never leave the knives in the sink for a long time as it can cause both knife handle and knife edge to deteriorate.
- We recommend cleaning knives manually by using non-abrasive materials and wiping them dry. Using a dish-washer is not recommended.
- Store the knives in a brush block or a knife holder. Make sure that the blades do not come into contact with any metal items.

## RULES FOR USING AND MAINTAINING DECO CHEF KNIVES

We recommend cleaning knives by hand using non-abrasive materials and then wiping them dry immediately. Knives should be used on wooden or plastic cutting boards only (glass boards will make any steel blunt).

Do not use the knives for chopping.

Be careful while slicing any food products with bones (meat, fish).

Store the knives in a special knife block knife box, knife stand, etc. making sure that knife blades are not in contact with other metal objects.

## WHETTING AND SHARPENING DECO CHEF KNIVES

We recommend sharpening knives with whetstones or ceramic honing rods regularly. When sharpening, draw the knife along the honing rod with the cutting edge away from you and shift the knife from the handle to the tip. A whetstone should be completely soaked in water for about 10-15 minutes before each use. Make sure that the whetstone remains slightly wet throughout the sharpening process

To begin, sharpen one side of the knife until a burr appears. Then proceed to sharpen the other side of the knife. Continue the process until you attain the desired sharpness. Throughout the process, make sure to maintain the original edge angle of 15-17 degrees which was set at the production factory.

## 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 not 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**