

Helpful Hints

- Use shears to cut pizza.
- Sprinkle salt on ½ lemon to use as scouring pad to clean cutting boards (they will smell good too).
- Never pry open objects with a knife.
- A sharp knife is safer than a dull one.
- Choose a knife slightly larger than what you're cutting.
- Never try to catch a falling knife.
- For more helpful tips, visit www.chicagocutlery.com.



HELPFUL HINTS



For more information on your new knives, look us up at
www.chicagocutlery.com.

— FULL LIFETIME GUARANTEE —



— Use & Care Guide —

PROFESSIONAL GRADE PERFORMANCE
FOR THE EVERYDAY COOK

www.chicagocutlery.com



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FULL LIFETIME GUARANTEE

CHICAGO CUTLERY® knives are warranted to be free of defects in material and workmanship under normal household use for the lifetime of the product. Any piece found to be defective will be repaired or replaced at no charge with the same item or an item of equal or greater value. This warranty is not valid for products damaged by misuse or for failure to follow the use and care instructions. Incidental and consequential damages are expressly excluded from this warranty. Some jurisdictions do not allow this exclusion or limitation, so the above may not apply to you. Should you experience a problem keep your product and contact customer service at 1-800-999-3436 or send an email to: helpcenter@worldkitchen.com.

For more information on your new knives, simple cutting techniques, or knife sharpening tips, look us up at **www.chicagocutlery.com**.

Thank you for your commitment to CHICAGO CUTLERY products.

Chop, slice, dice, enjoy!



Types of Knives, Uses

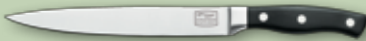
CHEF dice onions, mince parsley, core a pineapple or chop carrots



SANTOKU slice, dice, chop and mince with ease



SLICER carve thin slices of roasts and cold cuts with ease



BREAD slice bread, tomatoes and citrus fruits into thin slices



UTILITY slice, peel, carve, and chop most any food



BONING/FILET trim and carve meats – pointed tip helps carve around bones



PARTOKU® exclusive knife designed to combine the convenience of a paring knife with the versatility of a Santoku knife



STEAK slice cleanly through steaks and chops



FRUIT all-purpose; slice, peel or carve



BIRD'S BEAK PEELER peel, clean, or shape rounded fruits and vegetables



PARER peel small fruits and vegetables



KITCHEN SHEARS perfect for cutting meats, trimming fat, or opening packages



For simple cutting techniques, look us up at
www.chicagocutlery.com.



Edges

CHICAGO CUTLERY'S® TAPER GRIND® EDGE allows you to cut through your food instead of splitting it. Our TAPER GRIND® edge creates the optimum balance between sharpness and edge retention. It gives you the ability to sharpen your knife year after year, maintaining the same sharpness for a lifetime of use.



FINE EDGE knives are ideal for more precise cutting and slicing. They require periodic sharpening for maximum performance.



GRANTON HOLLOW EDGE indents allow food to release easily from the blade.



REVERSE SCALLOPED EDGE will not tear or smash delicate foods.



SCALLOPED EDGE will cut effortlessly through dense bread crusts without tearing the delicate interior of a loaf.

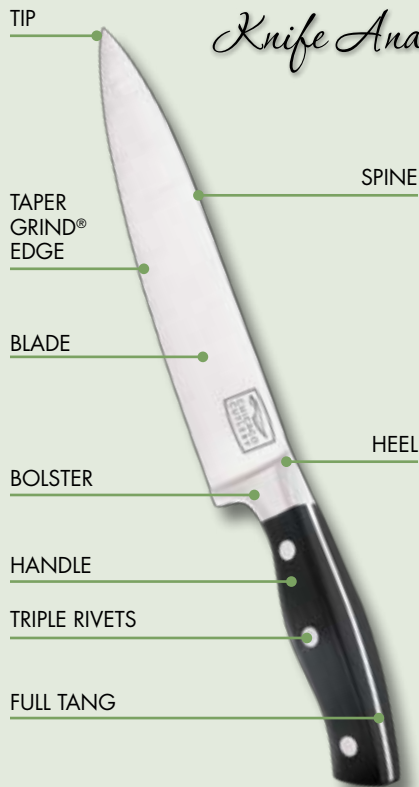


SERRATED EDGE knives are serrated to provide a greater cutting surface and stay sharp a long time without maintenance.

For more information on your new knives, look us up at
www.chicagocutlery.com.



Knife Anatomy



Handles

Our handles come in several materials and feature well-engineered designs for added comfort and safety.



Stainless Steel for a contemporary look



Soft Grip for comfort



Classic Triple Rivet Poly for easy cleaning



Dual Material designed for comfort and a contemporary look



Wood for a traditional look

What are the differences between Forged & Stamped Knives?

Both stamped and forged knives are very sharp and durable. The difference is the construction.

Forged Knives

- Extremely balanced, durable and heavier, allowing the user to make precision cuts.
- Have a bolster, a thick metal section between the blade and the handle.



Insignia²®

Stamped Knives

- Stamped out of a single flat sheet of steel that provides a consistent thickness throughout the blade.
- Lighter in weight than forged.



Metropolitan®

Cleaning

Knife Care

For best results, hand wash your knives with a soapy cloth and dry immediately. Soaking wood-handled knives in water can remove the natural oils from the handles. Dishwashing may cause nicks on the blade edges. Additionally, the heat and detergent may have a corrosive effect on the knives.

Cutting Board Care

Hand wash with hot soapy water. For tougher jobs, sprinkle salt on ½ of a lemon and use as a scouring pad. Hand washing recommended.



For simple cutting techniques, look us up at
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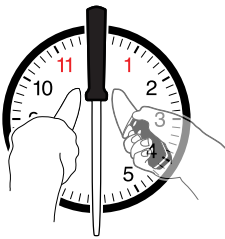
Sharpening

Sharpeners are not for use on scalloped or serrated edges. For optimum performance, knives should be sharpened after every couple of uses. Use a scouring powder to clean and remove metal particles from your sharpening steel. After cleaning the steel, rinse with water, dry it thoroughly and store in a dry place.

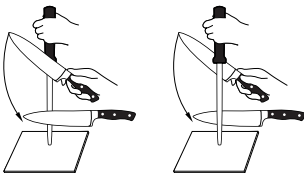


Sharpening Steel

- Hold sharpening steel point down on flat stable surface such as a table or cutting board.
- Angle knife blade approximately 15 degrees from the sharpening steel. Imagine the knife blade is at approximately 11 o'clock and 1 o'clock.



- Pull the knife down and across the sharpening steel in a slight arc, pulling the knife handle toward you. Repeat on the other side of the steel.



- Repeat these steps 3-5 times, alternating the right and left side of the cutting edge.

Sharpening

MagnaSharp® In Block Sharpener

- Insert your fine edged knife into the sharpening slot.
- While applying slight downward pressure on the knife edge, pull the knife out of the slot.
- Repeat this 3-4 times, and your knife edge will be realigned and sharpened.



MagnaSharp® Mouse Sharpener

It is small enough to store in a drawer or, better yet, the back side is a magnet so you can place it on the refrigerator, your stove, or anywhere close to your cutlery.

- Open the sharpening area.
- Insert your fine edged knife into the sharpening slot.
- While applying slight downward pressure on the knife edge, pull the knife through.
- Repeat this 3-4 times, and your knife edge will be realigned and sharpened.



Storing

Sharp knives should never be stored loose in a drawer because contact with hard objects can dull the blade and reaching into a knife drawer can be very dangerous. Many CHICAGO CUTLERY® sets are sold with a hardwood block for safe, convenient storage. MagnaStrip™ storage is another way for convenient and safe storage, saving counter space with a magnetic strip.



Insignia²®

Safety

- Use the correct size and type of knife for the job.
- Cut away from the body when possible.
- Use knives with a wooden or polyethylene cutting board.
- Do not use a knife to stab, pull or lift materials.
- After handling a knife, lay it down in a cleared area with the blade away from the body and a safe distance from the edge of the cutting area.
- Do not reach blindly for a knife; reach deliberately for the handle.
- Never try to catch a falling knife.

Cutting Boards

CHICAGO CUTLERY® cutting boards are reversible to reduce possible food contamination. Use one side for meats and the other side for fruits and vegetables. Protect counters, use as a serving board, and transport food from cutting to cooking. The Polyworks™ cutting boards are dishwasher safe.



For more information on cutting boards, look us up at
www.chicagocutlery.com



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