

# CALPHALON KATANA SERIES

- Custom-forged Damascus-style blades
- Integrated bolster design for secure grip
- VG-1 Japanese steel core

## BEFORE FIRST USE

Before first use, hand wash your Calphalon Katana Series cutlery in warm, sudsy water using a liquid dishwashing detergent and a non-abrasive sponge or soft bristle brush

## CUTTING BOARDS AND SURFACES

Use wood, bamboo or polyethylene cutting boards. Do not cut on granite, marble, tile, stone, stainless, concrete or ceramic surfaces, as these will dull or damage the cutting edge.

## BLADE MAINTAINENCE

### Sharpening

Use your steel every time you use your knives.

The diamond steel is coated with monocrystalline diamonds for exceptional hardness which allows it to actually sharpen knives.

When sharpening a knife, position your steel tip-down against a cutting board.

Hold the knife at a 22° angle to the steel and draw it across from heel to tip in one smooth motion. Repeat 3 - 4 times per side.

### Storage

Store knives in the storage block by gently guiding the knife's spine (top) along the top of the slot until bolster meets the block surface; this safely stores the knife while preserving its sharp edge.

Use caution when handling and storing knives. As with all sharp items, keep out of reach of children. Never try to catch a falling knife. Never test the sharpness of the blade by running your finger along its edge.

## CLEANING & CARING

### General Cleaning & Preventing Spots & Stains

Hand wash your Calphalon Katana Series cutlery in warm, sudsy water using a liquid dishwashing detergent and a non-abrasive sponge or soft bristle brush

After washing, rinse and dry thoroughly with a soft cloth to prevent water spots and stains from forming.

***Never wash your knives in the dishwasher. Dishwasher use will void any warranty.***

## **REMOVING SPOTS, STAINS & WATER MARKS**

The type of steel used to manufacture high-performance cutlery can be more susceptible to temporary spotting and staining.

Carefully hand drying the cutlery after washing will reduce the likelihood of spots, stains and water marks from appearing on the blades; however if you forget to hand dry immediately and spots or stains do appear, they can be removed by cleaning the blades with Bar Keeper's Friend® (a non-abrasive stainless steel polish) and a wet sponge. Rinse the cutlery well and dry them immediately before storing.