

CALPHALON CONTEMPORARY SELF-SHARPENING CUTLERY

- Built-in ceramic sharpeners
- Forged, high-carbon steel
- Labeled handles for easy identification

BEFORE FIRST USE

Before using your cutlery for the first time, carefully wash by hand using warm water, a liquid dishwashing detergent and a non-abrasive sponge or soft bristle brush. Rinse and dry thoroughly.

CUTTING BOARDS AND SURFACES

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

BLADE MAINTAINENCE

Sharpening

The integrated sharpener automatically sharpens straight edge blades every time you remove or return knives to their proper slot in the storage block. There is no need to bear down or apply excessive pressure to sharpen knives because the sharpener is designed to work efficiently and effectively with your natural motion.

Storage

Slots in the stainless steel section of the block have integrated sharpeners, and only knives with straight cutting edges should be placed in these slots. Knives with serrated edges should be placed in the remaining slots because these knives do not need to be sharpened. It is important to always place knives in their correct slot because straight edge and serrated knives have different sharpening needs.

Store knives in the appropriate slot 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 & CARE

General Cleaning & Preventing Spots and Stains

Hand wash your Calphalon Classic Self-Sharpening 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 soak your knives in water or wash in the dishwasher. Dishwasher use will void the warranty.

To clean the stainless steel faceplate on the cutlery block, wipe with a damp cloth and dry thoroughly with a soft cloth. Do not use abrasive cleaning products or scrubbing pads as these may scratch the surface of the stainless steel.

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.

Bar Keeper's Friend® is a registered trademark of SerVaas Laboratories.