

CALPHALON PRECISION SERIES

- Fully forged blade, bolster and tang
- High-carbon German 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

To maintain optimal cutting performance, blades should be honed before each use and sharpened as needed. Honing realigns the existing blade edge, while sharpening creates a new blade edge so that the knife cuts more easily. DO NOT hone or manually sharpen serrated blades - professional sharpening is recommended for best results

How To Hone

Place the Calphalon Precision Series Honing Steel point down on a cutting board.

Angle the blade against the steel at 15 to 20 degrees.

Maintaining the angle, pull the knife down and across the steel from just below the bolster to tip.

Using the same technique, hone the opposite side of the knife on the opposite side of the steel.

Repeat 3-4 times per side.

When to Sharpen

Sharpening needs will vary, depending on how often you use and hone your knives. With regular daily use, knives may need to be sharpened only once or twice a year. If using a professional sharpening service, request that knives be sharpened to 14°. An Asian-style hand or electric sharpener can also be used. Other types of hand or electric sharpeners are not recommended, as they will not restore edges to the original angle.

Storage

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.