

## Sharpening

Our knives come from the factory with a very sharp edge. However, they should be periodically sharpened to keep them in perfect condition.

## Cleaning

We recommend cleaning your knives as they are made – by hand. Hand wash in warm, soapy water. Rinse and dry thoroughly with a soft cloth. Do not wash knives in dishwasher. Dishwashing detergents can dull the polish of the blade or cause the handle color to fade.

## Use

- Always use a sharp knife. A dull knife does not cut effectively.
- Choose the correct knife for the job.
- Cut on a cutting board. Hard surfaces such as tile or ceramic can damage the knife's cutting edge.
- Do not use knife to pry apart items or to cut into frozen foods.
- Do not use knife as a screwdriver or can opener.

## Tips

- Always put knife down flat after using.
- Always pick up and hold knife by the handle.
- Keep all knives out of the reach of children.
- Never run finger across edge of knife blade.
- Do NOT store knives loose in drawer.

Cutting edges can be damaged by contact with other knives and utensils. Knives should be stored with cutting edges protected.

From original date of purchase, Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any item found defective in material, construction or workmanship as long as these use and care instructions are followed. This cutlery is warranted to be free from defective materials or workmanship in normal household cooking use. It is not intended for commercial use.

To obtain warranty service, contact Viking Range Corporation during normal business hours, 8 a.m. – 5 p.m. CST, Monday through Friday. Provide model number, description, and date of original purchase.





## All Stainless Cutlery



**Steak Knife**



**Slicing Knife**



**Boning Knife**



**Flexible Fillet Knife**



**Chef's Knife**



**Bread Knife**



**Meat Fork**

Viking Range Corporation

All Stainless Cutlery  
Use & Care Manual

