

Use, Care and Safety Instructions Cutlery

Thank you for choosing our cutlery. To assure a long and pleasant experience, please read this information before you use your cutlery. These instructions are for your general safety, use and care to avoid injury and damage to your cutlery or yourself.

GENERAL SAFETY

- Always use caution when handling cutlery items. Misuse of cutlery may result in personal injury.
- Ensure that cutlery blades are always sharp. Dull knives are more difficult to use and may cause personal injury. Do not test sharpness with your hand or fingers; test on a food item.
- Do not allow children to play with cutlery.
- Always carry cutlery items with the blade pointing away from your body.
- Always cut or slice away from your body.
- Never try to catch falling cutlery.

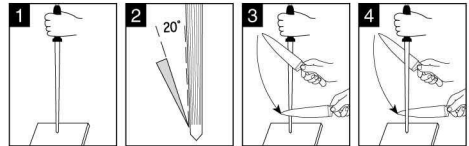
CLEANING AND STORAGE

- Before first use and after each use, hand wash each knife separately in warm soapy water and rinse. Do not allow cutlery to soak for long periods of time in the sink. Dry cutlery thoroughly with a clean, soft towel.
- Do not use steel wool or harsh abrasives to clean your cutlery.
- Do not place cutlery in the automatic dishwasher.
- Always store cutlery in a cutlery block or sheath to protect the cutting edge and prevent personal injury.

SHARPENING YOUR KNIFE

- A sharp knife is a safe knife. A dull knife requires you to apply excessive pressure when cutting which increases the likelihood of injury.
- Sharpening steels should be used either before or after every use of your knife to hone the blade and maintain the edge. Sharpening stones should be used to occasionally sharpen the knife as it begins to get dull.
- Hold the sharpening steel with the tip down on a cutting board (see figure 1).
- You should maintain an angle of approximately 20 degrees between the knife blade and the steel (see figure 2). Hold the knife with the sharp side facing down and draw the knife down across the steel in an arc. (see figure 3).

- Repeat on the other side of the blade (see figure 4).
- Repeat five to ten times on each side of the blade, alternating sides each time.
- The Anolon Two Stage Sharpener consists of a sharpening steel on one side for daily honing, and a diamond-coated surface on the other for occasional sharpening. When performing either sharpening or honing using the Anolon Two Stage Sharpener, you will need to rotate the Sharpener 180 degrees after each pass of the knife blade to ensure all passes of the blade are in contact with the same side of the sharpener.



LIFETIME LIMITED WARRANTY

Thank you for purchasing our cutlery. We wish you years of enjoyment. Anolon® is dedicated to producing a trusted brand of cutlery. Anolon® cutlery is manufactured and inspected to ensure the highest quality standards. It is guaranteed to be free from defects in materials and workmanship for the lifetime of the cutlery. Anolon® promises the original purchaser to replace any defective part or item during the guarantee period.

This guarantee does not cover damage caused by accident, misuse, abuse or commercial use. Scratches, stains, discoloration, or damage from use of automatic dishwasher are not covered by this guarantee. Incidental or consequential damages are not covered by this guarantee.

This guarantee gives you specific rights and you may also have other rights which may vary from state to state.

Should you have a problem with your cutlery, please contact us via our website at www.anolon.com. You can also contact our Consumer Relations Department at 1-800-326-3933.