

Snappy Chef[®]



USE & CARE INSTRUCTIONS SNAPPY CHEF DAMASCUS KNIFE RANGE

Congratulations on purchasing your item(s) of our Snappy Chef Damascus Knife Range.

Snappy Chef's Damascus Knife Range is manufactured from Top Quality Steel with a VG10 Damascus Steel Tang, and folded an impressive 67 times to obtain maximum durability & quality.

Each blade is crafted to perfection, and is fitted with beautiful Pakkawood handles, which perfectly balances the knife, and provides a stylish and elegant finish.

BEFORE FIRST USE

- Remove all labels, hand wash in hot soapy water, rinse and dry thoroughly.

GENERAL USE

- Use cutting boards that are plastic or wood. Despite how much more glamorous steel, ceramic, granite, or steel can seem, they are all surfaces that can make knives dull.
- Refrain from using knives as cleavers or chisels. They should not be used to hack hard and unbending products like bone or anything frozen.
- Polish knives regularly.

CLEANING

- Clean your knives after each use. Wash the knife individually while holding the knife so that the top of the blade is pointed away from you. Avoid submerging knives completely underwater and instead use a dishcloth to gently wipe the blade: the dull top side first and then the sharper edge.
- After cutting protein, rinse blade with hot soapy water to kill all bacteria.
HAND DRY IMMEDIATELY.
- To prolong the lifespan of your knife, oil your blade with mineral-grade oil 2-3 times a year.
- Use the Snappy Chef cloth to wipe your blade after every use, before storage.

STORAGE

- Store knives in their respective lined boxes or slots in the optional knife-block.
- Should knives be stored in a drawer, prevent knives from roaming freely in drawers and potentially nicking one another by installing in-drawer storage units to hold them in place. This not only protects the blades, but also protects fingers when searching for the knife you want to use.

MISUSE

- **DO NOT** leave knives submerged under water. This will damage the Pakkawood handle and steel blade. Prolonged soaking may cause corrosion along the fine edges, irrespective of the blades being stainless steel.
- **DO NOT** place knives in the dishwasher, as the Pakkawood handles may crack.
- **MISUSE WILL VOID THE WARRANTY.**

PRODUCT CERTIFICATION

- To obtain your personalised Certificate of Quality, use your unique serial number to register your knife / knives at snappychef.co.za/damascus-knife-certification

WARRANTY

- **FULL TERMS ON SNAPPYCHEF.CO.ZA/WARRANTY-POLICY**