

USER GUIDE

PLEASE READ BEFORE USING KYOCERA KNIVES: Our advanced ceramic cutlery will bring you years of trouble-free use if you follow our usage, care and maintenance guidelines.

USE



- Ideal for prepping and straight cuts of fruits, vegetables and boneless meats.



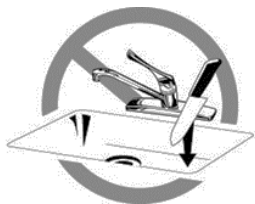
- Always use with a plastic or wood cutting board. Avoid cutting on marble, stone, glass, plates or tile.
- Use your conventional steel knives for carving, prying, boning, and cutting hard foods, including cheese. These applications involve twisting and flexing, which require a more flexible material than our advanced ceramic.

- For your protection, and because our knives are ultra-sharp, the tip and heel of our blades have been blunted.

CARE



- After use, hand wash with water and liquid dish soap.
- Our plastic-handled Kyocera knives are dishwasher safe however, place on the top rack separate from other metal utensils. Our wood-handled knives are NOT dishwasher safe.



- For any discolorations not removed with handwashing, clean the blade with baking soda.

AVOID



- Dropping on hard surfaces.
- Using knife tip as a pivot tool as it can catch and snap off.
- Putting the blade in an open flame [ceramic conducts heat].
- Using side of blade to smash garlic or other foods.

STORAGE

- Store in a knife block, sheath or tray. Do not store loose in a utensil drawer as it can get damaged. Kyocera offers both block and sheath storage options.
- Use caution when storing and removing the knife from a knife block to avoid tip damage.

MAINTENANCE

- All knives dull over time. A soft metal blade [stainless steel] “rolls” as it becomes dull. Harder metals [high carbon steel] hold their edge longer but dull differently. Harder materials are less forgiving and tend to slightly chip instead of roll.
- Advanced ceramic blades start out sharper and stay sharper for a longer period. In time, you may notice micro nicks on the blade’s edge. This is normal for any hard material that dulls over time. Despite the appearance, the existence of microchips does not mean the knife is dull. You will find that it still performs well. However, if you want to maintain that perfect, ultra-sharp edge we recommend purchasing a KYOCERA diamond wheel sharpener.
- KYOCERA OFFERS SHARPENING SERVICES to remove larger chips and broken tips that can be corrected by reforming and resharpening the blade. Please note we only sharpen Kyocera knives for U.S. and Canada residents only. Current shipping and processing fees apply and are subject to change. Sharpening fees: USD \$12.00/1st knife + \$7.00/each additional knife. Shipping and handling: USD \$9.00 flat fee.

Please complete the following form and send with your CAREFULLY PACKAGED knives to the address below with CREDIT CARD INFORMATION, CHECK OR MONEY ORDER made out to KYOCERA INTERNATIONAL, INC.

Kyocera International, Inc. | Attn: Sharpening Service Dept
3565 Cadillac Ave., Costa Mesa, CA 92626

