

# NEWAYHOUSEWARES™

I N T E R N A T I O N A L

## CUTLERY CARE AND CAUTION SAFETY FIRST AND ALWAYS !

It is important to first read all safety instructions and caution.

### Caution:



- When working with a knife, handle only the back of the blade!
- Believe it or not, a dull knife is more dangerous than a sharp one. A dull blade requires more effort to work, and increases the chance of slipping and cutting yourself with it.

### Cleaning

After using the knife, it should be cleaned using a sponge and regular dishwashing soap. Be sure to dry the knife immediately after washing it, otherwise it may pick up water stains. Do not leave the dirty knife sitting in the sink since it may get knocked around. **DO NOT PUT IT IN THE DISHWASHER.**

For best results, hand wash your knives with a soapy cloth & dry immediately. Dishwashing may cause banging against other dishes that can nick the edges. Additionally, the heat & detergent may have a corrosive effect on the handles. Use a scouring powder to clean & remove metal particles from your sharpening steel. After cleaning the steel, rinse it with water, dry it thoroughly & store it in a dry place.

### Storing

Sharp knives should never be stored loose in a drawer because contact with hard objects can dull the blade & reaching into a knife drawer can be very dangerous. We recommend storing your knives in a hardwood block for safety & convenience.

## Knife Safety

1. Keep knives sharp at all times .
2. Use the correct size & type of knife for the job .
3. Cut away from the body when possible .
4. Use knives with a wooden or polyethylene cutting board .
5. After handling a knife, lay it down in a cleared area with the blade away from the body & safe distance from the edge of the cutting area.
6. Do not reach blindly for a knife; reach deliberately for the handle .
7. Never try to catch a falling knife .
8. Do not use a knife to stab, pull, or lift materials.
9. Knives should not be used as can openers, screw drivers, or ice picks nor are they intended for prying apart frozen food.
10. Sharpening your knives regularly. A knife's edge has a tendency to roll towards either side of the edge, and decrease cutting power. To steel a blade, hold the knife flat against a surface and slide it along, gradually raising the back of the blade until it JUST begins to cut into the surface. From there, take your steel in one hand, and hold the back corner of the knife's edge to the end of the steel closest to you. "Sweep" the blade towards the tip of the steel, making sure that all of the length of the blade comes in contact with the steel. Do this ten times for each side of the blade.
11. The most common cause of wear of the cutting edge of a knife is due to contact with the cutting board surface. Boards made of glass, ceramic, marble etc are NOT recommended, they damage the cutting edge in the first cut. Wooden and plastic boards are better and have a much lower dulling effect.

Made in China .Hecho En China

Design and Produced by Neway International, Inc. CA 91748

©COPYRIGHT 2009, NEWAY INTERNATIONAL HOUSEWARES.