



5-YEAR HASSLE-FREE WARRANTY

Ronco Six Star+ Cutlery carries a 5-Year Hassle-Free Warranty against manufacturing defects. Under this warranty, Ronco Holdings, Inc. will replace any cutlery we find to be defective in its original material or construction for a period of five years from the date of purchase. This warranty does not cover signs of wear, rust, or damage/breakage due to abuse or improper use. Any use other than cutting is considered abuse and improper use—and will void your warranty. **This 5-Year Hassle-Free Warranty is for the cutlery only.** As wood is a natural element, the hardwood block carries a 1-Year Warranty against manufacturing defects. To receive warranty repair or replacement, the owner must send the product to be evaluated by Ronco Warranty Services in our Austin, Texas headquarters or other location as posted at Ronco.com. No other warranties are implied or expressed other than what is specifically stated here. In order to be eligible for this warranty, the owner must register online at [www.ronco.com/warranty](http://www.ronco.com/warranty) and provide all required registration information.

**WARNING!** Knives are extremely sharp tools and should only be used or handled with the utmost care and caution. Ronco Holdings, Inc. is not responsible for any injuries resulting from abuse or improper use of the product.

SHIPPING INFORMATION

HOW TO RECEIVE WARRANTY SERVICE

Please be sure to enclose Return Shipping Fees (see below) via check or money order. Do not send cash or postage stamps.

To send in a knife for warranty service, package them carefully and then send the knife and return shipping fee to:

Ronco Holdings, Inc.  
Six Star+ Knife Warranty  
15505 Long Vista Dr. Ste. 250  
Austin, TX 78728-3833

Package the items safely. Please use a box; envelopes are not allowed. **IMPORTANT:** For your protection, ship via a carrier with a tracking service such as UPS, FEDEX, USPS, or another carrier with tracking capabilities. We cannot be responsible for damage to, or loss of, items that are not properly packaged and shipped. If lost, Ronco Holdings, Inc. cannot be responsible for your item(s) without delivery confirmation to our Austin, Texas headquarters or other location as posted at Ronco.com. Please allow 4-6 weeks processing and shipping for a warranty order.

RETURN SHIPPING FEES

Return shipping fees apply for Ronco Holdings, Inc. warranty services. The cost is \$5 for the first knife and \$2.50 for each additional knife (up to \$25.00 per set). Please enclose check or money order, made payable to Ronco Holdings, Inc., and include your return items. To expedite your warranty with a credit card, contact Ronco Customer Care at 855-857-6626 or email [support@ronco.com](mailto:support@ronco.com). Canadian customers: please include additional surcharge of \$9.95 for return shipping (\$14.95 for hardwood block). Other international customers please call or email for a quote.



Ronco Holdings, Inc.  
15505 Long Vista Dr., Ste 250  
Austin, TX 78728  
1-855-85-RONCO  
[www.Ronco.com](http://www.Ronco.com)



[/roncoproducts](http://roncoproducts)



SIX STAR+  
**20-Piece**  
Cutlery & Block Set

*Dear Ronco Customer,*

*Thank you for purchasing this 20-Piece Cutlery & Block Set. To get the most out of your purchase, please read these detailed instructions and keep on hand for your reference.*



**KNIFE SAFETY FIRST**

**ALWAYS USE CAUTION WITH KNIVES.**

Always remember to keep knives away from children. They are sharp and can cause damage.

**Please do not soak knives**

The chemical and mineral content in local water varies and could be harmful to the stainless steel finish.

**Knife Safety Tips:**

- Concentrate on what you're doing when using a knife. Do not engage in conversation when using knives; pay attention to the task underway.
- Choose the correct size knife and appropriate blade for the job. Using a small knife for a task that requires a chef's knife can be dangerous. Using the correct knife can be more efficient.
- Do not hold food in your hand while you cut it. Always cut on the cutting board. Always keep fingers on top of the blade in case it slips.
- Keep knife handles free of grease or other slippery substances. Clean knives are safer to use and help prevent cross-contamination.
- Keep knives away from the edge of the counter to lessen the chance of being knocked off. Step out of the way if a knife is dropped. Never try to catch a falling knife or blade.
- Use knives for their intended purpose. Do not use knives as can openers, screwdrivers, staple removers, or box cutters.
- Wash knives immediately after use. Do not leave knives in a sink of soapy water where they cannot be seen. Keep the sharp edge of the knife away from you when washing.
- Store knives in wooden knife block when not in use. Do not leave knives lying around.
- Carry a knife by the handle with the tip down and the blade turned away from your body.
- Place a damp cloth under the cutting board to prevent it from sliding.
- Keep the point of the knife on the cutting board while chopping.
- Cut downward and away from your body.
- Use your free hand to firmly hold the food item against the cutting board, making sure fingers are out of the way of any slips that might occur.

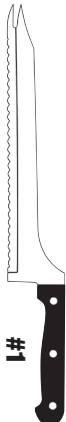


# All the Knives You'll Ever Need!

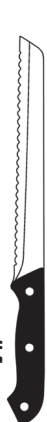
## Understanding the purpose of each knife.



**#23 Ronco Rocker™ Chef Knife**  
Unique angled chef knife blade creates rocking motion for effortless chopping, dicing and mincing. Overall length 11-3/4".



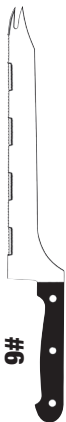
**#1 Showtime Knife**  
This is the all-purpose knife that can do just about anything you ask of it. Slice, chop, dice and stay sharp with the lifetime edge. The tip is used for picking up and serving small pieces of meat. Use it when you want to dice and slice without having your hand hit the counter. Use for all vegetables and fruits. Use a gentle sawing motion. Overall length 14-3/8".



**#4 Bread Knife**  
This super-sharp scalloped edge slices both soft, fresh bread and hard, dense rolls, bagels and muffins. French, rye, and cakes will slice well with this rigid slicer designed for any hard or soft bread and rolls. But then, it will even cut tomatoes. Overall length 13-1/4".



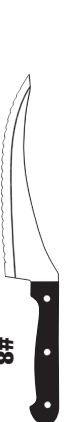
**#5 Chef Knife**  
This large knife works well when preparing food. It will perform a wide variety of tasks. It can cut meat for kabobs, slice onion and then mince herbs for flavoring. The tip is designed for precision cutting, the middle for general slicing, and the heel for the tougher cutting jobs. Overall length 13".



**#6 Saw Knife**  
With a handle grip, this saw will let you cut right through packaged frozen foods. It is also useful in the garden! It really is a saw knife that is designed for years of use. Don't bear too hard, just go back and forth in a sawing motion with a steady pressure to cut through small bones. Overall length 14-3/8".



**#7 Boning Knife**  
Separate the meat from the bones with this semi-flexible knife. It can smoothly slice close to the bone without waste. Use it on beef, fish, pork, poultry and lamb. It is narrower than the Chef Knife and can work in closer areas around bones. Overall length 12-3/4".



**#8 Sportsman Knife**  
This is a beautiful serrated fillet knife. It is flexible and perfect for fish and game. The ever-sharp serrated blade will do a variety of fishing tasks. Take it camping and put it to work around the cook stove! Fillet fish before you get home. For hunters and hikers too. Overall length 11-3/4".



**#9 Chop & Serve**  
Coleslaw? Taco beef? Diced onion? Salsa? Mixed chopped salad? Lettuce slaw for your sandwiches? All of this and more is no problem for this versatile chopper. Then scoop it into the pot, pan or skillet – or serve the lettuce and tomato onto the buns. Fresh food prep needs the Chop & Serve. Chop celery and onions and herbs together quickly. Then use it as a server. Overall length 9-1/4".



**#10 Cheese Knife**  
See the ridges and air pockets on the sides of the blade? This knife is designed to slice cheeses and reduce clinging to the blade. Chilled cheese usually slices easier too. Overall length 11".



**#11 Cleaver**  
The large cleaver is strong, thick and unrelenting in its job. Chopping, cleaving, and heavy cutting of meats. It will cut both spare ribs and baby back ribs. Sometimes used to help tenderize meats – using softer chops. Overall length 11-7/8".



**#13 Utility Knife**  
Called a utility knife because it is used for a wide variety of jobs. Sometimes called a sandwich knife. It can cut vegetables, smaller pieces of meat and trim off skins and peelings. Overall length 9-1/4".



**#14 Steak Knife (Qty 6)**  
When you serve steak or chops, place this knife on the table just outside the table knife. Place one for each guest at the table. Makes cutting steaks and chops easy. It is a dining knife that was designed for use at the table, cutting bite-sized pieces of steaks or chops. It can also be used in the kitchen as an extra utility knife. Overall length 9-1/8".



**#15 Paring Knife (Qty 2)**  
This little knife is the one that gets most of the small jobs done. It is used for more delicate cuts, trimming, peeling, coring and slicing fruits, vegetables and small cuts of poultry, etc. Just about every small job calls for this paring knife. Overall length 7-5/8".



**#17 Kitchen & Poultry Shears**  
Cut chicken into parts, cut pizza into bite size pieces, snip off fat and skin with these shears. You will find lots of uses for them. Making chicken kabobs in half the time when you use the shears to cut the pieces down to size. Cut cooked sausages for sandwiches. Great for gardening too. Overall length 8-3/8".

**Cleaning Instructions:**  
It is recommended to hand wash with soap and water, then dry immediately. Do not soak knives. The chemical and mineral content in local water varies and could be harmful to the stainless steel finish.