



Care & Use

Congratulations on the purchase of your Ginsu® cutlery set! We recommend that you thoroughly wash your Ginsu cutlery prior to use.



This safety alert symbol precedes all the safety messages in these instructions. Safety messages alert you to possible hazards and instruct you on how to avoid or reduce the risk of injury. READ and FOLLOW all of these instructions and safety messages.

WASHING

DISHWASHER - For best dishwasher cleaning results:

- Place knives in the dishwasher silverware basket with blade point down.
- Larger knives that do not fit in the silverware basket should be placed flat or blade-edge down on the top dishwasher rack.
- Kitchen shears should be placed blades open and points down in the silverware basket or flat on the top dishwasher rack.
- Use the normal wash mode with heated dry cycle. Promptly remove at end of cycle and immediately towel dry.

HAND WASH - You can also hand wash your Ginsu® DishwasherSAFE knives. For best results:

- Hand wash in warm water with a mild soap or detergent.
- Rinse and immediately towel dry.

MAINTENANCE

All Ginsu® blades are made from high carbon stainless steel. All stainless steel is stain or rust resistant. To prevent staining, do not soak the blades in water, or allow acidic or salty foods to remain on the blades after use. If the blade shows signs of discoloration, use a non-abrasive metal polish to clean the knives.

All Ginsu® cutlery, with the exception of Santoku knives, features our proprietary Symmetric Edge Technology™ to ensure a lifetime of use without the need of sharpening.

NOTICE

The Santoku knife requires periodic maintenance to retain the fine edge. We recommend the use of a honing rod to maintain the Santoku knife fine edge. Sharpening should be done only if the knife edge cannot be brought back to a sharp state with a honing rod. A professional sharpening service or a fine grit whet stone should be used for best results. The use of a powered sharpener will void the warranty.

SAFETY PRECAUTIONS



Any time you use a knife, always keep safety in mind, and please follow these basic knife safety rules. These fine cutting tools are extremely sharp. Use extreme caution to reduce the potential for incidental injury.

- **KEEP ALL KNIVES AWAY FROM CHILDREN!**
- Our cutlery is designed for food preparation. NEVER use a knife as a can opener, pry bar, screwdriver, wedge, or hand tool.
- ALWAYS hold the knife firmly by the handle and use a cutting board. ALWAYS cut away from your body, or from the body of any other person near you.

You can find additional information regarding knife safety from the American Knife & Tool Institute (<https://www.akti.org/education/>).

LIMITED LIFETIME WARRANTY

Your new Ginsu® cutlery is warranted to be free from defects in material and workmanship for as long as you own the product. In the unlikely event that a defect exists please email images of the defective product, an explanation of what occurred, proof of purchase and your address to: GinsuCS@sfconsumerbrands.com.

Please include your phone number and email address, so that we may contact you with any questions. Allow 4 to 6 weeks for processing and handling.

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