

Calphalon®

PRECISION SERIES



FULLY FORGED



USE & CARE

Thank you for choosing Calphalon Precision Series cutlery. To ensure optimal edge retention and a lifetime of performance, please review the following recommendations and save this card for future reference.

GETTING STARTED

Before using your cutlery for the first time, carefully wash by hand using warm water, a liquid dishwashing detergent and a non-abrasive sponge or soft bristle brush. Rinse and dry thoroughly.

CUTTING BOARDS AND SURFACES

Use wood, bamboo or polyethylene cutting boards. Do not cut on granite, marble, tile, stone, stainless, concrete or ceramic surfaces, as these will dull or damage the cutting edge.

CLEANING

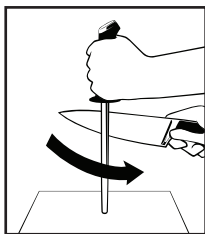
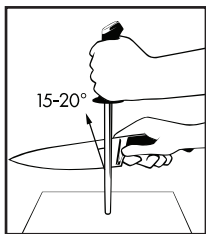
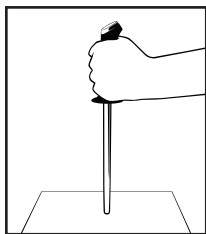
Carefully wipe clean with a sudsy cloth and rinse after each use. ALWAYS wipe dry immediately. **Do not soak or wash in a dishwasher.** Washing in an automatic dishwasher will void the Full Lifetime Warranty.

BLADE MAINTENANCE

To maintain optimal cutting performance, blades should be honed before each use and sharpened as needed. Honing realigns the existing blade edge, while sharpening creates a new blade edge so that the knife cuts more easily. **DO NOT** hone or manually sharpen serrated blades – professional sharpening is recommended for best results.

HOW TO HONE

1. Place the Calphalon Precision Series Honing Steel point down on a cutting board.
2. Angle the blade against the steel at 15 to 20 degrees.
3. Maintaining the angle, pull the knife down and across the steel from just below the bolster to tip.



4. Using the same technique, hone the opposite side of the knife on the opposite side of the steel.

5. Repeat 3-4 times per side

WHEN TO SHARPEN

Sharpening needs will vary, depending on how often you use and hone your knives. With regular daily use, knives may need to be sharpened only once or twice a year. If using a professional sharpening service, request that knives be sharpened to 14°. An Asian-style hand or electric sharpener can also be used. Other types of hand or electric sharpeners are not recommended, as they will not restore edges to the original angle.

STORAGE

ALWAYS store knives in the storage block to preserve edges and protect hands from contact with the blade.

Use caution when handling and storing knives. As with all sharp items, keep out of reach of children. Never try to catch a falling knife. Never test the sharpness of the blade by running your finger along its edge.

See our complete line of cutlery, cookware and more at calphalon.com.

FULL LIFETIME WARRANTY

Calphalon will repair or replace for the life of the product any item found to be defective in material or workmanship when put to normal household use and cared for in accordance to instructions. Minor imperfections, surface markings as a result of shipping, and slight color variations are normal and are not covered by this warranty. This warranty also excludes damage from misuse or abuse, such as improper cleaning, overheating, use of caustic or other unapproved cleansers, neglect, accident, alteration, fire, theft or use in commercial establishments. This warranty gives you specific legal rights. You may also have other rights which vary from state to state. For more information on Calphalon products use and care, warranties, claims and returns, please visit calphalon.com or call 1-800-809-7267. **DO NOT RETURN PRODUCTS TO THE STORE.** Please register your Calphalon product(s) online at calphalon.com. Product registration not required to validate warranty.