

## Care Instructions For Your Global Knives

### **Cleaning Your Global Knives**

It is recommended that you wash your Global knives by hand using a mild dishwashing liquid and water. After washing, rinse with water and dry thoroughly with a clean towel. Global knives should never be put in the dishwasher as doing so could damage the sharp edges should they come into contact with other objects in the dishwasher. In addition, exposure to the extreme heat and powerful detergents found in dishwashers can be harmful to Global's CROMOVA 18 high carbon stainless steel.

### **Storing Your Global Knives**

Global knives are very sharp and should be carefully stored to avoid accidents and out of the reach of small children. Global recommends the use of the Global knife blocks, magnetic wall racks, knife docks, knife rolls and cases or knife guards to store and protect your knife collection.

### **Maintaining Your Global Knives**

Global knives are razor sharp. To obtain such sharp edges, Global knives are factory sharpened at an angle between 10 and 15 degrees. Sharpening at this acute angle results in a thinner edge, and so some words of caution are necessary.

To preserve the sharpness of the blades of your Global knives, do not cut food on a marble, stone, tile or glass surface. Wood or plastic boards should be always used.

### **To keep to your knives in top condition, Global recommends that you follow these instructions:**

- Do not use harsh detergents or cleansers containing chlorine bleach when cleaning your knives.
- Do not soak your knives before cleaning them. In particular, avoid soaking in harsh cleaning solutions and any solution containing bleach.
- Do not attempt to cut through frozen foods or bones. If you should slice into something frozen or solid, remove carefully using a slicing (forwards and backwards) motion. Do not twist the knife side to side to remove it as doing so will bend the blade edge and can result in chipping.
- Do not cut with a chopping (up and down) motion. This is not the proper way to cut and only dulls your knife. Instead, cut with a slicing (forwards and backwards) motion.
- Do not use these knives for any purpose other than that for which they were intended, i.e. the preparation of food. They should never be used as screwdrivers, can openers or wirecutters etc..