



Care Instructions For Your Tojiro Knives

Cleaning Your Tojiro Knives

It is recommended that you wash your Tojiro knives by hand using a mild dishwashing liquid and water. After washing, rinse with water and dry thoroughly with a clean towel. Tojiro 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 Tojiro's CROMOVA 18 high carbon stainless steel.

Storing Your Tojiro Knives

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

Maintaining Your Tojiro Knives

Tojiro knives are razor sharp. To obtain such sharp edges, Tojiro 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 Tojiro 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, Tojiro 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..