

GINSU®

Always Sharp™ Cutlery

Congratulations on the purchase of your Ginsu® Always Sharp™ cutlery set!

- We recommend that you hand wash all knives thoroughly in hot water using a mild soap or detergent. Rinse in clean, hot water and towel dry immediately.
- Automatic dishwashers are not recommend as the heat and detergent can damage or stain the blades.
- Ginsu blades are made from high carbon, high quality 420 stainless steel. 420 stainless steel is not stain or rust proof. Do not allow blades to soak in water, and do not allow acidic or salty foods to remain on the blades after use. This might cause staining to occur. Should the blade show some signs of staining, use a non-abrasive metal polish to remove the stain.

MAINTENANCE

With the exception of Santoku knives, all Ginsu® Always Sharp™ cutlery features our patented Symmetric Edge Technology™ with inverted scalloped design to ensure a lifetime of use without the need of sharpening.

As with all fine edge cutlery, the Santoku knife requires periodic maintenance to retain the fine edge.

To maintain the edge on Santoku knives, we recommend the use of a honing rod between each use. Sharpening should be done only if the knife edge can not be brought back to a sharp state with a honing rod.

DO NOT USE A POWERED SHARPENER. Doing so will void warranty. A professional sharpening service or a fine grit whet stone should be used for best results.

KNIFE PURPOSES & USES



CHEF'S KNIFE
Known as the most versatile of all knives, the Chef's Knife can be used to pare, trim, peel, chop, slice, dice, pound, butterfly, and crush ingredients.



SLICER
Slicers are used to cut through meats such as turkey and ham. The long, constant cutting blade allows for a smooth slice in a single stroke.



BREAD KNIFE
Bread knives feature serrated edges that makes it great for cutting through bread crust. The long blade length allows for cutting through large foods such as pineapple and cantaloupe.



FINE EDGE SANTOKU KNIFE
The Santoku knife is a traditional Japanese knife that is excellent for chopping slicing, and making paper thin cuts. The Kullens grind on the blade aids in preventing foods from sticking when preparing foods.



TOMATO KNIFE
Tomato knives feature a thin serrated blade that makes it great for cutting through fruits and vegetables. The fork tip allows for easy serving of freshly sliced fruits and vegetables.



BONING KNIFE
The strength of the blade and it's ability to get into tight places makes the boning knife perfect to separate flesh from bones in l beef, pork, poultry, and seafood.



UTILITY KNIFE
A utility knife can be used to pare, trim, peel, slice, and dice foods. It excels at cutting small pieces of meats, cold cuts, and fruit.



STEAK KNIFE
The steak knife is used to cut prepared foods after the meal has been served. The knives can also be used within a kitchen environment to peel, slice and trim smaller portions of food.



PARING KNIFE
Due to it's small size, the paring knife allows fine control of the blade and tip of the the knife, making it great for fine and precision cutting. Peeling, garnishing, and small chopping tasks can be quickly and easily accomplished with the paring knife.

NOT all knives included in each set. Please see package for specific contents.