



3-Piece Knife Set

Congratulations on your new purchase of the Copper Chef Knife Set!
Now you can slice, dice, chop, mince and carve easier and faster than ever before.
You get fast, effortless cuts every single time.

Follow These Steps to Keep Your Knives in Top-Notch Condition:

Practice Proper Storage

Storing with other utensils can damage your knives. We recommend using a knife block with horizontal slots. Alternatively, you may lay knives flat in a drawer, use inexpensive plastic guards, or hang on a magnetic board.

Clean With Care

Washing by hand is the best way to preserve your knives. Use warm water, nonabrasive soap, and a nonmetallic sponge or cloth. Always remember to keep the blade away from you. Allow knives to dry completely before storing.

Cut Correctly

Chopping can dull the edges of your knives. Instead, cut in a rocking or sliding motion so your knife maintains contact with the cutting board. Cutting boards made of wood or plastic are ideal.



**CAUTION: Blades are extremely sharp!
KEEP AWAY FROM CHILDREN.**
Learn safe cooking practices before use.



Distributed By: Tristar Products, Inc. • Fairfield, NJ 07004 • Made in China

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CCK_IB_TP_ENG_V1_170307