

# damask

Cooks Knife 8"

Each damask knife gets its **UNIQUE & INDIVIDUAL** character by the natural beauty of the **damask** grain. Combined with the manufacturing steps by hand like grinding the blade make each knife truly

## ONE OF A KIND

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## CARE & USE

OUR TOP-QUALITY KNIVES NEED A CERTAIN AMOUNT OF CARE SO THAT YOU CAN ENJOY LASTING PERFORMANCE:

Before first use clean the knife with hot soapy water.

After each use clean under running water and dry immediately with a soft cloth; do not use aggressive detergents. (For your own safety you should always wipe the knife with a towel or cloth from the blade's back towards the edge).

Never put knives in a dishwasher. This may impair not only the material of the handle, but also the sharpness of the edge.

Never cut on glass or granite cutting boards. Use only wooden boards or synthetic cutting boards of medium firmness.

Never leave the knife handle submersed in water.

Occasionally oil the handle with vegetable oil.

When storing make sure that the edge never gets in contact with other metallic objects. That way you avoid damage to the blade. Store knives either in a knife block, a wooden drawer insert or on a wall mounted magnet board.

The blade edge will need to be honed regularly, to maintain it's razor edge, use a whetstone, diamond sharpening steel or any Stellar ceramic honing device.



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