

DAVID MELLOR

Black handled kitchen knives are made from high carbon stainless steel. The latest techniques in casting and precision grinding are used in conjunction with ice hardening to produce an extremely sharp and durable blade. The handle incorporates an internal back weight, giving an excellent balance and grip.

To get the best out of your knives please note the following:

1. Treat knives with respect and caution to avoid accidental injury, or damage to the blade.
2. Use soft non abrasive cutting surfaces to prevent premature dulling of the knife edge.
3. Use the David Mellor elliptical sharpening steel regularly and at an angle of 20° to keep the knife blade sharp.
4. While David Mellor knives are technically dishwasher safe, we recommend washing and thoroughly drying by hand after each use to promote longevity. Knives that are left to sit in food, water residue or dishwashers at the end of their cycle, could develop pits and stains. If stubborn stains do appear, use a stainless steel cleaner.
5. Store knives in a safe place, such as a knife block, out of the reach of children.

INSTRUCTIONS