

## DAVID MELLOR

Black handled steak 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. Blades are micro-serrated for effortless cutting.

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. 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.
3. Store knives in a safe place, out of the reach of children.