

DAVID MELLOR

Provençal kitchen knives are made from high carbon stainless steel. The blades are hot drop forged and then ice hardened to minus 80°C. This innovative process stabilizes the metallurgical structure of the steel, creating an extremely hard and durable blade. The knives are taper ground with the forging running down the full length of the acetal resin handle.

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