

DAVID MELLOR

Rosewood 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 finest quality rosewood from sustainable sources has been selected for the handles.

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

1. Not suitable for dishwashers.
2. Do not leave sitting in water.
3. Wash by hand and dry immediately after each use. Knives that are left with food or water residue on the blade could develop pits and stains. If stubborn stains do appear, use a stainless steel cleaner.
4. Occasionally oil the rosewood to restore colour.
5. Treat knives with respect and caution to avoid accidental injury, or damage to the blade.
6. Use non abrasive cutting surfaces to prevent premature dulling of the knife edge.
7. Use the David Mellor elliptical sharpening steel regularly and at an angle of 20° to keep the knife blade sharp.
8. Store knives in a safe place, such as a knife block, out of the reach of children.

INSTRUCTIONS