

Ceramic Utility Knife (4")

Use:

Ceramic knives should be used to cut fruits, vegetables and boneless meats.

Do not use for carving, boning or in applications that require flexing or twisting.

Always use with plastic or wood cutting boards.

Do not use on marble, stone, glass, plates or tile.

Never put the blade in an open flame.

Avoid dropping on hard surfaces as it may cause knife to chip or break.

Do not use to mash garlic.

Care:

Hand wash with water and liquid dish soap.

Storage:

Store in its protective cover or in a knife block.

Use care when storing and removing the knife from the knife block to avoid tip damage.