



## Product Care & FAQs

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### Cleaning Instructions

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##### For All Stainless Steel Knife Storage Units and Products Labeled Either 18/10 or 18/8

It is recommended that you wash all these products by hand using a mild dishwashing soap and water. After washing, rinse with water and dry thoroughly with a towel.

These products can be put in the dishwasher. If you are ever in doubt whether a product is dishwasher safe, you should wash it by hand.

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##### For All High Carbon Stainless Steel Knives

It is recommended that you wash all our stainless steel knives by hand using a mild dishwashing soap and water. After washing, rinse with water and dry thoroughly with a towel.

DO NOT put in the dishwasher. Doing so could damage the sharp edges should they come into contact with other objects in the dishwasher. Also exposure to extreme heat can be harmful to the high carbon stainless steel.

DO NOT use harsh detergents or cleansers containing chlorine bleach.

DO NOT soak before cleaning. In particular, avoid soaking in harsh cleaning solutions and any solution containing bleach.

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##### Ceramic Knives

It is recommended that you wash ceramic knives by hand using a mild dishwashing soap and water. After washing, rinse with water and dry thoroughly with a towel.

DO NOT put these knives in a dishwasher. Doing so could chip the sharp edges if they should come in contact with other objects in the dishwasher.

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##### Global Knife Bags

It is recommended that you sponge clean with a solution of mild soap and water. After cleaning, you should let the knife bag air dry completely before putting anything back into the bag.