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## Rotating knife block set

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### **USER CARE AND INSTRUCTION MANUAL**

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Thank you for purchasing the **RICARDO** rotating knife block set. Please read the user manual carefully—especially the safety instructions—before using this product.



#### **WARNING SHARP BLADES**

To avoid injury, handle with care when using and washing this item.  
Keep away from children.

## IMPORTANT SAFEGUARDS

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- ::: Always be careful when handling, using or washing knives. Keep them out of the reach of children. These **RICARDO** knives are extremely sharp and can cause serious injuries. Handle them with care.
- ::: Always use on a stable plastic or wooden surface. Do not use on metal, ceramic, glass, stone, marble or plates as it may damage the edge. Keep the knives clean and dry when using and cut on a dry, stable, anti-slip surface. Always cut food with the sharp edge of the blade directed away from limbs and body.
- ::: Never use the knives for any other purpose than preparing food.
- ::: Do not bend the blades, pull or use them as levers. To prevent permanent damage to the blades and/or handles, do not drop the knives, throw them or expose them on or near an open flame.
- ::: Do not cut bones, frozen food or any other hard food. Do not use for carving, boning or any application that requires a flexible blade. Do not use to smash garlic.
- ::: The warranty applies when the product is used in a normal domestic setting and in accordance with the use and care instructions. The warranty does not cover normal wear and tear, nor damages caused by improper use. We reserve the right to make the final decision as to the cause of any damage.

## HOW TO USE A SHARPENING STEEL\*

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- ::: Always keep the blades of the knives sharp and clean. A dull blade is more dangerous than a sharp blade, because it does not cut effectively. Never use your hand or finger to verify if a blade is sharp. Sharpening requires two steps: sharpening and honing.
- ::: Sharpening gives the knife blade its profile and shape. This is the foundation of the knife's unique curves and prepares it for optimal honing. Knives should be sharpened by a professional knife sharpener once or twice a year, to the most.



- ::: Honing is the second step that gives the blade its cutting edge, and it can be done before and/or after use with the sharpening steel included in the block.



- ::: See the diagram for instructions on how to use a sharpening steel. Hold the clean knife at a 20° from the sharpening steel. It is recommended to place the steel securely on a flat surface in order to achieve the correct angle. Start at the bolster and gradually pull down and across the knife blade. At the bottom of the steel, you should be at the point of the knife blade. This should be a smooth rapid motion. Repeat this motion on the reverse side of the blade. A knife that feels dull may need only a few light strokes to correct its edge and regain its sharpness. Wipe the knife clean before use.

\* **NOTE:** Not all knives need sharpening. **Do not use the sharpening steel with the multi-purpose knife and the bread knife.** Their serrated edged blades are designed to always remain sharp.

# CARE INSTRUCTIONS

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## **Knives**

::: Hand wash stainless steel knives in warm soapy water. Wash away from other hard items as shocks during cleaning can damage the blades. Each knife should be dried separately, always keeping the sharp cutting edge away from the hand. Dry the knife from the back of the handle to the cutting edge.

::: To remove stains, clean the blades with non-abrasive stainless steel cleaning liquid avoiding spilling over the handle.

## **Acacia wood block**

::: To maintain the acacia wood luster and finish, using a soft cloth, lightly rub mineral oil onto the wooden block before first use and occasionally thereafter.

::: Store the block at room temperature as extreme hot or cold temperatures can draw moisture out of the wood and cause cracking or splitting.

::: Never immerse the wooden block nor the rotating base in water or put in the dishwasher. If needed, clean with a damp cloth, wipe off and air dry.

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**IF YOU HAVE ANY QUESTIONS REGARDING THIS PRODUCT, PLEASE CONTACT OUR CUSTOMER SERVICE:**

::: by e-mail: [customerservice@ricardocuisine.com](mailto:customerservice@ricardocuisine.com)

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