



Knives

Blade Types

Straight Edge: Cleanly cut meat, veggies, and fruits. Dip in water to keep foods from sticking.

Serrated Edge: Toothed blade for cutting through crusts and delicate produce without crushing the food.

Hollow Edge: Oval depressions create air pockets to prevent food from sticking. Good for cutting thin slices.

Knife Selection

Bread Knife (8"-10" blade)



Best for:

- Bread
- Fruit & Vegetable
- Cooked Meats

Hollow Edge Knife (blade varies)



- Fruit & Vegetable

Chef Knife (5"-10" blade)



- Meat
- Cheese
- Fruit & Vegetable

Paring Knife (2"-4" blade)



- Cheese
- Fruit & Vegetable

• CAUTION • CAUTION • CAUTION • CAUTION •

- Do not keep knives where children can reach them.
- Do not run your finger along the edge of knife blade to test for sharpness.
- Do not try to catch a falling knife. If a knife drops, back away as quickly as possible.

Use the Correct Cutting Surface

- Only cut on flat wood or plastic surfaces (usually cutting boards).
- Never chop on glass, marble, or porcelain

Cleaning Knives



Hand wash knives with soap and water. Dishwashers dull blades, cause nicks and cracked handles.



Storing Knives

Do not store knives loose in a drawer.

Proper Knife Storage Options

- Knife block
- Magnetic knife holder
- In-drawer Knife Tray