



Welcome to the family! You have made a wise decision in choosing to equip your kitchen with the Messerstahl Cutlery. Your investment will, in turn, pay with more comfortable, more efficient, better quality, dicing, chopping, slicing, and mincing for you and your family. Please take a few minutes to read through the use and care of your cutlery.

## HOW TO USE

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### ① UNBOXING

Once you receive your cutlery set, register your lifetime warranty online by visiting [messerstahl.com/warranty](https://messerstahl.com/warranty), so we can continue to make sure you have an exceptional cutlery experience for generations to come.

Before first use, remove all packaging and labels. Hand wash each knife in hot, soapy water with a half cup of vinegar, then rinse and dry thoroughly. It is important to wash your knives thoroughly to remove any trace amount of manufacturing oils or polishing compounds left on the stainless-steel finish. Share your unboxing experience with us on Instagram with #looksharpstaysharp and tag us at @Messerstahl. We love seeing our new customers show off their new forever knives too!

For video tutorials on how to sharpen your new cutlery, check out [messerstahl.com](https://messerstahl.com).

### ② CUTTING

Whether you are a novice cook or know your way around the kitchen, honing your knife skills are important for keeping you safe and making better recipes. You should be gripping the knife mainly with the thumb and forefinger, and they should be opposite each other on either side of the blade while the remaining three fingers are sort of loosely curled around the handle.

If you find that you are tightly clutching the entire handle of the knife, just relax and loosen your hold. When cutting, slice away from your hand and keep your fingers clear of the blade to avoid accidental cuts if the knife slips. For your non-cutting hand, curl your fingers under and hold the food with your fingertips when chopping. It's better to ding a knuckle than slice a fingertip!

### ③ SHARPENING

Knives do not stay sharp forever. Your knives should only need to be sharpened every few months depending on how often they are used.

#### USING THE SHARPENING STEEL:

Choose your knife to sharpen. Hold blade so your fingers are behind the guide. Using our 10" Sharpening Steel tool, place blade edge towards you, use a down and across motion on the sharpening steel tool for both sides on the blade until blade edge is sharpened to your liking.

#### USING MESSERSHARP:

Choose your knife to sharpen. Hold blade so your fingers are behind the guide. Using the Messerssharp tool, place tool on a sturdy, flat surface with hand inside knuckle guard. Place blade tip at the end of tool, drawing from outward. Be careful to not cut the top of your hand as you draw.

## FAQ

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### Q: HOW OFTEN SHOULD I SHARPEN MY CUTLERY?

A: How often depends on what you are cutting and the number of times you're cutting. We recommend frequent light sharpening to ensure your blade is always sharp. Dull blades are far more dangerous than sharp blades.

### Q: MY KNIFE IS DEFECTIVE. IS MY CUTLERY COVERED UNDER WARRANTY?

A: Your cutlery carries a lifetime warranty against manufacturer defects and free of defects in material & workmanship under normal household use for the lifetime of the product. For our complete warranty policy, please visit [messerstahl.com/warranty](https://messerstahl.com/warranty).

### Q: WILL MY CUTLERY RUST?

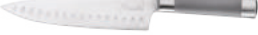












A: No knife metal is completely "stainless" from rust since cutlery steel contains various levels of carbon. While this element allows a knife to be easily resharpened, it also can make knives susceptible to minor discoloration if not properly cared for. Avoid dishwashers as the corrosive detergent can cause oxidation and don't allow acidic foods to remain on the blade. Hand-wash your knives in mild, soapy water, and use a "rust eraser" if rust spots form.

### Q: WILL MY CUTLERY RUST?

A: Cutting surfaces should be smooth, easy to clean and "give" on contact with the knife's edge. We recommend either plastic cutting boards (easiest to sanitize) or wood boards, and a separate board for chopping raw and ready-to-eat foods. Boards you should stay away from include china, marble, granite, tile, Formica, porcelain, stainless-steel countertop and glass—these surfaces can harm cutting-edge retention.

## CHOOSING THE RIGHT KNIFE FOR YOU

From slicing and dicing, to carving and paring, every kitchen needs a professional set of knives. Whether you're a culinary master or simply learning how to cook for the first time, the chart below will help you make the right choice in finding the right knife that is perfect for your next creation.

CUTLERY TYPES AND USAGE CHART	
TYPE	USAGE
 Large Chef's Knife	Chopping, dicing, and cubing large portions of meat & vegetables.
 Small Chef's Knife	Chopping, dicing, mincing, and cubing small portions of meat & veggies.
 Carving Knife	Carving turkeys, chickens, hams, and other bone-in roasts.
 Bread Knife	Cutting hard crusted bread, cakes, and thick-skinned fruit.
 Ham Slicer	Cutting thin slices of boneless meat including chicken, pork, beef, venison and fish.
 Boning Knife	Separating cooked and uncooked meat from the bones of poultry, meat and fish.
 Utility Knife	Slicing fruits, veggies, cheeses, herbs, sandwiches and any general kitchen task when no other knife will do.
 Paring Knife	Peeling, paring, and garnishing fruits and vegetables, deseeding fruits, deveining prawns, and cutting fine vegetables and herbs.
 Steak Knife	Cutting steak, ham, pork chops, and poultry—can be used as a serrated utility knife as well.
 Sharpening Steel	Sharpening the edge of your non-serrated knives.
 Carving Fork	Braces turkeys, roasts, and hams in place for carving and slicing.
 Asian Cleaver	Chopping vegetables and fruits, slicing boneless meats, mincing and crushing aromatics, and serving as a broad surface for scooping and transferring food.
 Kitchen Shears	Opening sealed jars, popping open bottles, cracking nuts, cutting bones & joints, peeling vegetables & fruits and scaling fish.

For video tutorials on how to properly use your new cutlery and recipes to put them to the test, check out [messerstahl.com](https://messerstahl.com).

## LIFETIME WARRANTY GUARANTEED

We wholeheartedly believe in the quality of our products to last a lifetime. All Messerstahl cutlery comes with a lifetime guarantee. Register your product(s) to receive faster customer support, special offers, and more online at [messerstahl.com](https://messerstahl.com).

*We warranty each and every Messerstahl knife to be free of defects in material and workmanship for the life of the knife, and we will repair or replace with a new Messerstahl knife at our option, any Messerstahl knife that is defective. Messerstahl does not warrant its products against normal wear, misuse or product modifications. If your knife was damaged due to misuse, we are pleased to offer a one-time courtesy offer, allowing you the option to purchase a new knife for 50% off our MSRP price listed on the website, excluding any specialty sets or web specials. To process warranty issues, please visit [messerstahl.com](https://messerstahl.com).*

## WE'RE HERE FOR YOU

Have a question about your recent order? Is something not as you expected? We're happy to help.

Contact us online at [messerstahl.com](https://messerstahl.com), phone at 1-800-261-4501 or email at [orders@lakeindustries.com](mailto:orders@lakeindustries.com). All customer service requests are handled by our parent company Lake Industries. **MONDAY - FRIDAY: 9 AM - 5 PM (PST)**