

NCKNS13

German Stainless Steel Cutlery Set

nutriChef

Versatile Kitchen Precision Knife Set with Wood Block, Ideal for Cutting, Slicing, Chopping, and Dicing

User Manual

Care and Safety instructions

To ensure you get a lifetime of use for your new knife set with block we have detailed some helpful hits.

- Always handle knives with care to ensure the blades are not damaged.
- Keep away from children.
- Use wooden or plastic cutting boards to avoid damaging the blades.
- Using a few strokes on the sharpener after each use will ensure a razor sharp edge.
- Rinse and dry after sharpening completion.
- Never wash your knife in the dishwasher.

The harsh chemicals and hot temperature will ruin the quality of the blade and deteriorate the handle. After each use, wash your knife by hand under running water with a soft sponge and mild detergent if needed. Avoid detergents with any form of chlorine. If you cut fruits and vegetables that are quite acidic, eg. lemons, oranges, tomatoes, make sure you rinse your knife immediately after use. If you do not it may result in staining and corrosion of the blade.

After washing, fully dry with a clean cloth and do not store unless fully dry. Your knife is rust resistant but not rustproof. This is not a fault of manufacture. It is merely a characteristic of the metal that also gives your knife the ability to maintain a super sharp edge. Never leave your knives to drip dry. If your knife is left in contact with water it will most likely develop rust spots. Using the wooden knife block will help to protect the blades. Never store loose knives in a drawer.



1x1 Chef Knife

This blade is curved towards the tip, allowing the knife to rock on the cutting board for fine mincing. Being this versatile makes the chef knife ideal for cutting meat and fish as well as fruits vegetables and even herbs.



1x1 Bread Knife

Long, strong blade with a serrated edge was especially designed to cut through even the hardest bread crusts with ease, without squashing or ripping the bread. Great for slicing bread, baguettes, bagels and soft veggies such as tomato lettuce etc



1x 1 Carving Knife

Designed to precisely cut smaller and thinner slices of your favorite meats, fish and larger veggies. Perfect for roasts sandwich meats, crusty baguettes and even soft tomatoes



1x1 Utility Knife

The perfect cooking companion when it comes to preparing all sorts of delicious fruits and vegetables, Used for cutting decorative fruits and vegetables for parties



1x1 Paring Knife

Compact, sharp and sturdy. Perfect for intricate food preparation including the chopping, slicing and dicing of small fruits and vegetables



6x1 Steak Knife

This knife has a full serrated blade in order to increase efficiency and a curved handle to better adapt to your hand. The steak knife is the right knife to cut steaks, but not only-it's useful for all types of meat



1x1 Scissors

Use the kitchen scissors for snipping herbs and lettuces, cutting open food packaging and breaking down poultry



Wooden block with sharpener

All knives store safely in the rubberwood knife block with built-in sharpener for space efficient storage.



Features:

- High-Quality German Stainless Steel Knife Set
- All-in-one Kitchen Set
- Long-Lasting Sharpness
- Professional Non-Slip Handle
- Sanded Surface Rubber Handle
- Design with Ergonomic Feature
- Easy to Clean
- Matt finish, Thick and Durable
- Chef's Knife, Ideal for Cutting Meat, Fish, Fruits, and Vegetables
- Bread Knife, Long & Strong Blade with Serrated Edge
- Carving Knife, Designed to Precisely Cut Smaller and Thinner Slices
- Designed to cut through Even the Hardest Bread Crusts with Ease
- Utility Knife, Perfect Cooking Companion
- Paring Knife, Compact, Sturdy and Sharp
- Great for Slicing, Chopping, Cutting, and Dicing
- Ideal for Processing Meat, Vegetables and Any Other Raw and Cooked Food



What's in the Box:

- (1) 8" Chef Knife
- (1) 8" Carving knife
- (1) 8" Bread knife
- (1) 5" Utility knife
- (1) 3.5" Paring Knife
- (6) 4.5" Steak Knives
- (1) Scissors
- (1) Wooden block with sharpener

Technical Specs:

- Construction Materials: Knife Blade: German Stainless Steel
- Knife Blade Surface: matt finish, Knife Handle: Engineered ABS
- Food Compatibility: Cheese, Chocolate, Fruit, Meat, Pasta, Vegetables, Fish
- Chef Knife Size (L x W x H): 13.18" x 1.77" x 1.18" -inches
- Carving Knives Size (L x W x H): 13.18" x 1.18" x 1.18" -inches
- Bread Knife Size (L x W x H): 13.18" x 1.18" x 1.18" -inches
- Utility Knife Size (L x W x H): 9.45" x 0.78" x 0.59" -inches
- Paring Knife Size (L x W x H): 7.99" x 0.78" x 0.59" -inches
- Steak Knife Size (L x W x H): 9" x 0.78" x 0.59" -inches
- Scissors Size (L x W x H): 7.87" x 3.54" x 0.47" -inches
- Wood Block Size (L x W x H): 7.5"x4.9"x8.85"

Questions? Issues?

We are here to help!

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