

How To Care For High Quality Knives



Most high-performance knives can last forever if you care for them properly. All Cooking with Kids Chef Knives offer lifetime warranties, although the warranties could be voided if used improperly. Please follow the steps below to ensure safety and to maintain the high quality of your Chef's Knife.

Step 1: Always Wash by Hand

Washing a high quality knife in a dishwasher will shorten its lifespan. For best results, always wash by hand with warm water, mild detergent and a non-scratch cloth. Always hand dry carefully and thoroughly with a towel before storing, since wet knives can corrode and possibly create mold inside the safety sheath. Also, leaving any high end knife in a wet sink can accelerate corrosion.

Step 2: Store Safely

Always store your knife inside its safety sheath. Storing loosely, you are liable to cutting yourself on the sharp blade when reaching into the drawer. This form of loose storage, can also lead to damaged and nicked blades.

Step 3: Sharpen Regularly

You may choose to have your knife professionally sharpened a few times a year, depending how often it is used. You can also follow our tips and tutorials on our website for easily sharpening yourself.