

# Warranty

GLOBAL guarantees any stainless steel product that it sells to be free from defect in material, construction or workmanship under normal use and following the care instructions.

This excludes damage caused by misuse or accident. This warranty extends only to the product's original purchaser. Chips in the knife blades, broken knife tips, discoloration from food and rust spots are not covered. Knife chips and broken knife tips can often be repaired by re-sharpening.

The following procedures and conditions should be adhered to by the purchaser. These are designed to assist distinguishing genuine GLOBAL products from any counterfeit products.

## PROCEDURES AND CONDITIONS

1. Please obtain and keep all receipts relating to your purchase of GLOBAL products.
2. Take your receipts with the suspected faulty product back to the shop/store from which it was purchased.

There is also a serial number on the packaging of each GLOBAL knife. This number can be registered with Master Cutlery Corporation through our website. Take the faulty product back to the shop/store from which it was purchased, along with the serial number for identification.

3. If the shop/store where you purchased the GLOBAL product does not exist anymore, accept your complaint, please contact our distributor in your country. You can check your nearest distributor by clicking the GLOBAL Family tab on our website.
4. If the shop/store where you purchased the GLOBAL product does not exist anymore, accept your complaint, please contact our distributor in your country. You can check your nearest distributor by clicking the GLOBAL Family tab on our website.

## TIPS FOR PROPER KNIFE CARE AND STORAGE

- Please do not leave food residue on the knife. After use, wash immediately in warm soapy water and dry thoroughly. The acid and/or fat and moisture of food residue can cause rust and discoloration to the knife.
- Please do not put GLOBAL knives in a dishwasher. The harsh environment during the wash cycle will harm the knife and in turn, cause corrosion.
- Always store GLOBAL knives in a dry atmosphere. It is recommended to store GLOBAL knives either in a GLOBAL Knife Block or on our Magnetic Knife Rack.
- Please use Rust Remover like our G-477 to remove rust if arises.

Website: <http://global-knife.com/>

Manufacturers' warranties may not apply in all cases, depending on factors such as use of the product, where the product was purchased, or who you purchased the product from. Please review the warranty carefully, and contact the manufacturer if you have any questions.