

Instructions For Use

It is not recommended to wash your knife in a dishwasher. The performance of your knife can be diminished if not cared for properly. Please follow these guidelines to maximize the performance of Mercer's knives:

- After each use, carefully wash cutlery by hand with warm water and mild- to medium-strength soap; rinse and thoroughly dry it with a soft towel.
- Cutlery should never be washed in a dishwasher: the intense heat and radical temperature changes may cause the handle to deteriorate; the blade edges will become dull through rubbing against each other; and caustic soap will cause staining and pitting of the blade.
- Cutlery should not be soaked or submerged for long periods. Chlorine and bleach products discolor and pit high-carbon steel. If chlorine or bleach products come in contact with the blade, thoroughly rinse off immediately.
- Galvanic action—the transfer of electrons from one metal to another—may cause pitting on the blades. To prevent this, avoid long periods of soaking in aluminum pans or a stainless-steel sink, remove cutlery from condiments (such as mayonnaise) stored in aluminum or stainless-steel pans.
- Always store cutlery in a cutlery block or sheath to preserve the cutting edges and prevent personal injury.