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PRODUCT INFORMATION

Product Name:

Chef Knife Leather Backpack

Product SKU:

CS-1023

***Item Dimensions:**

17.8 x 12.9 x 3.7 Inches

Number of Tool Slots:

1 Slot for Cleaver

1 Slot for Honing Rod

22 Slots for Other Kitchen Tools

3 Slots for Pens and Tools

Number of Pockets:

1 Front Pocket

1 Back Pocket

1 Mesh Pocket Inside

Total Number of Pockets & Slots:

30 Pockets and Slots for Knives & Kitchen Tools



Carry Style:
Backpack



Water Repellent:
Yes!

* Dimensions may vary slightly but generally have similar volume

****Item Color Variations:**

CS-1023-BLK



CS-1023-BLU



CS-1023-SGRY

**Due to various device screen settings and qualities, color may slightly vary from image

HOW TO CARRY AND PUT TOOLS IN BAG

You don't have to play favorites anymore! With 30 pockets to securely cradle your precious "culinary babies", you can now take your entire kitchen arsenal in this knife organizer wherever you go!

Strap knives, tools, and equipment up to 16" long in the dedicated pockets even for honing rod & cleaver in this knife case; pack extra tools in the zippered pouch; and carry kitchenware, electronics, notebooks, business cards and more in the large compartment!



Front Pocket Storage
For Personal Accessories



Hidden Back Pocket
For Tablet or Valuables

Name Card Holder



HOW TO CLEAN & MAINTAIN

With the proper care, your bags will last much longer. Only wash once or twice a year as it may reduce the bag's ability to repel water.



1. Empty the bag

Any items left in the bag during washing may be damaged by water. Use a small vacuum on the interiors if necessary. After emptying, pockets should be left unzipped.

2. Prepare bag for washing

Brush off any loose dirt and dust on the outside. Use a damp rag to lightly wipe down the bag's exterior. Remove any loose threads to ensure that bag won't get snagged or zippers stuck. Detachable pockets and straps should be removed and washed separately.



3. Pre-treat stains with a brush and a simple soap solution

Target dirty spots with a pre treatment stain remover of your choice. Avoid using bleach. A sponge or soft brush can scrub away most stain residue. Leave the treatment for up to 30 minutes. You may use a sponge or a brush dipped in a 50:50 liquid detergent and water solution.



4. Fill a bathtub or a large sink with lukewarm water

Make sure there is lots of room to wash out all the sections of the backpack. Do not use hot water because it may cause colors to bleed.



5. Add a gentle detergent to the water

Use a gentle cleaner that has no dyes, fragrances, and chemicals as these may damage the bags fabric material.

6. Scrub your bag using a rag or a soft brush

Either submerge your bag fully or use the water to dip your cleaning rag or sponge in. For tough stains, particularly dirty areas, and hard to reach areas, use the soft brush to clean. While for the general cleaning of the bag, use the rag.



7. Rinse bag thoroughly

Rinse out the soap or detergent with lukewarm water. This is to avoid leaving soap residue on the fabric. Mildly wring out the bag or lay the bag on a towel



8. Dry the bag

Air dry the bag naturally by hanging it upside down with the pockets unzipped, preferably outside in the sun to de-odorize the bag. Avoid using a drying machine.

Before storing away, make sure it is completely dry to avoid mold growth.



We highly recommend hand-washing as machine washing or dry cleaning may affect the integrity of the product materials.

However, if you do opt for machine washing, turn the bag inside out, place inside a pillowcase or laundry sack and tie it before putting inside the washer in order to prevent damage to both the item and the machine.

After washing, allow a 24-hour period for the outside to dry and another 24 hours for the inside to dry.

HOW TO CLAIM WARRANTY



Register your Chef Sac® product for warranty

Fill out the form at <https://www.chefsac.com/pages/warranty>. You will be asked to provide your Full Name, Phone Number, Email Address, and Order Number.

File Warranty Claim

To file a warranty claim, email warranty@chefsac.com with pictures of the defect along with receipt/invoice/proof of purchase from an authorized retailer, and wait for our review and approval of your claim.



Ship Item

If the bag is eligible for warranty replacement, you have 7 days to ship the bag back to us. If you do not provide a tracking number by the 7th day, the warranty claim will no longer be valid.

WARRANTY INFORMATION

Chef Sac® strives to offer innovative design and high quality in our chef knife bags. We guarantee our manufactured bags and straps for 12-months of the product from purchased date (original sales receipt required). This warranty covers the product for the original owner against defects in materials and workmanship only. If the product ever fails due to a manufacturing or material defect, then Chef Sac® will replace the same or similar product at our discretion.

This limited warranty does not cover damage caused by normal wear and tear, accident or improper use. Our warranty does not cover natural break down of colors and materials caused by weather, usage, cleaning products or over time. Our warranty also does not cover bags with any type of repair or alternations.

The customer is responsible for the shipping cost of warranty claimed product to Chef Sac on bags that have been approved for a warranty claim. Chef Sac will pay for shipping on the brand new bag that will be shipped to the customer.

To file a warranty claim, please email warranty@chefsac.com with pictures of the defect along with receipt/invoice/proof of purchase from an authorized retailer and we will get back to you as soon as possible.

If your bag is eligible for warranty replacement, you have 7 days to ship the bag back to us. If you do not provide a tracking number by the 7th day, the warranty claim will no longer be valid.

CONTACT US

Have a question?
Need service or repair?
Want to leave a comment?

Visit us online

<https://www.chefsac.com/pages/contact>



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