Damascus knife



Maintenance

- Wash the knife by hand with lukewarm water and a little dishwashing liquid
- > Never use a scouring pad
- > Do not clean this in the dishwasher
- > To avoid scratches, the knife should always be stored separately and protected from other objects with a blade guard
- > Only cut on **soft surfaces** made of wood or plastic
- Contact of the blade with bones and metals should always be avoided
- ➤ Attention: Do not touch the knife blade with your hand. There is a risk of injury!
- Please store the knives so that they are out of reach of **children**

Grind

