

Chef[®] TESTED ✓

19-Pc. Cutlery/Prep Set

Thank you for purchasing your Chef Tested[®] 19-pc. Cutlery/Prep Set by Montgomery Ward[®]. Put through the paces by the experts, it will perform to the highest standard, time after time, with all the convenience, easy cleanup and durability you rely on from Wards.

We guarantee it!

For the best performance, use the correct knife for each job:

- Chef's Knife – chopping, mincing and slicing
- Utility Knife – cutting fruits and vegetables; carving poultry and roasts
- Boning Knife – separating meat from bones, such as beef, pork, game and poultry
- Serrated Slicer – slicing pastries and breads

Safety Tips:

- Always cut away from yourself. Never cut something in your hand.
- Always cut on a cutting board. Do not cut on glass, metal or marble surfaces as these may ruin your knife edge.
- Keep knives sharp; dull knives can be dangerous.

Care Instructions

To keep your cutlery/prep set in top condition for years to come, follow these instructions for care:

- Whether hand washing your cutlery or using the dishwasher, avoid using detergents that contain lemon.
- Do not allow cutlery to soak for prolonged periods of time.
- Use care when hand washing knives to avoid injury.
- Thoroughly dry knives and utensils before placing in storage block.
- Storage block and wood cutting board are not dishwasher safe.
- Do not put cutlery, storage block or cutting board in the microwave.

Hone your chef's knife before each use, with the included honing steel, to ensure the cutting blade is properly aligned. To use honing steel, place the blade against the steel at a 20 degree angle. Draw the blade along the entire length of the steel. Repeat on each side of the blade several times.

Set Contents:

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| • Knife Block | • Carving Knife 8" | • Veggie Knife 4½" | • Pasta Claw | • Solid Spoon |
| • 12" Cutting Board | • Boning Knife 5½" | • Paring Knife 3" | • Ladle | • Slotted Spoon |
| • Chef Knife 8" | • Utility Knife 4½" | • 6 Steak Knives | • Slotted Turner | |