

# 28-PIECE KITCHEN KNIFE SET

## USER MANUAL

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# PRODUCT PRESENTATION

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## 28-PIECE KITCHEN KNIFE SET

Carve, Slice, Chop, Dice, Cut like a Chef with Versatile Stainless Steel Knife Block Set.

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Please read the following instructions carefully before using the KOIOS JH-P-03 knife set for the first time and keep it for future reference.

Basic safety precautions should always be followed.

**!** **WARNING  
SHARP BLADES**

To avoid injury, handle with care when using and washing this item.  
Keep away from children.



# MAINTENANCE

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No metal is completely “stainless”. Do not allow acidic foods (lemon, mustard, tomato, etc.) to remain on the blade's surface after use. It might cause some slight tarnishing. Should the blade show some signs of staining, use a non-abrasive metal polish for cleaning.

- All KOIOS knives are dishwasher safe. However, we do not recommend putting knives in the dishwasher. Banging against other cutlery or pots and pans will take the sharp edge right off your knife. Also, high heat and detergent are not good for the handle.
- Wipe the knife clean in your sink with a wet cloth and dishwashing detergent. Dry immediately. Dry from the back of the knife to the edge.
- Do not cut bones and frozen foods with the knife (except the cleavers). Do not use knives for poking, prying, separating, or cutting semi-frozen or frozen foods.
- Do not use knives as screwdrivers or can openers. This is not their designated purpose and may result in bending or breaking the blade or edge of the knife. KOIOS warranty does not cover defects or malfunctions caused by misuse.

# STORAGE

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Store knives and cleavers in a designated storage area when not in use. Do not store the blades with the cutting edge exposed.

## **WOODEN KNIFE BLOCK**

- The counter-top slant block offers easy access and fits underneath kitchen cabinets.
- The size of the block varies with the number of knives to be stored.
- Most KOIOS blocks also have a slot for kitchen shears.

# CUTTING BOARD AND SURFACES

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## **CUTTING SURFACES SHOULD BE:**

- Smooth
- Easy to clean
- “Give” on contact with knife edge

## **KOIOS RECOMMENDS:**

- Wooden or bamboo cutting boards.
- Quality polyethylene boards

REMEMBER: All cutting boards and surfaces should be cleaned thoroughly immediately after use to avoid harmful bacteria growth. For sanitary purposes keep separate boards for meat, fish, poultry, and seafood.

## **AVOID SURFACES THAT CAN DULL OR DAMAGE THE KNIFE:**

|         |                        |
|---------|------------------------|
| China   | Porcelain              |
| Marble  | Stainless counter tops |
| Granite | Glass                  |
| Tile    | Ceramics               |
| Formica |                        |

# KNIFE'S EDGE MAINTENANCE

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Through use, the fine teeth on the cutting edge will eventually get misaligned, resulting in a dull knife. It is necessary to realign the teeth on a regular basis to renew the cutting edge; this is called honing. A quality knife is easy to hone when you use a KOIOS sharpening steel. Do not hone serrated knives with steel. If a serrated knife becomes dull it should be sharpened by a professional or replaced.

## **TIPS**

- Store in a dry place
- Clean knives before sharpening
- After use, wipe steel with a dry cloth

# HOW TO USE A SHARPENING STEEL

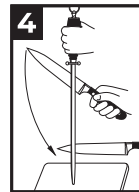
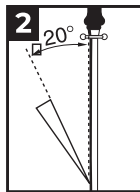
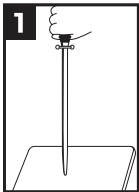
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IMPORTANT INFORMATION: The sharpening steel must have a higher hardness factor than the knife to be sharpened.

## 4 STEPS TO USE MOOKA SHARPENING STEEL:

1. Hold sharpening steel point down on table or cutting board. (Figure 1)
2. Angle between blade and steel should be approximately 20 degrees. (Figure 2)
3. Pull the knife down and across sharpening steel, moving from the heel of the knife to the tip. (Figure 3)
4. Repeat the above procedure with the other side of the steel. (Figure 4)  
Repeat steps 3 and 4 five to ten times, always alternating the right and left sides of the cutting edge.

NOTE: Speed is not important. It is more important to maintain the angle and to hone the full length of the cutting edge. Be careful not to cut your fingers.





# CUTLERY SAFETY INFORMATION

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For obvious reasons, knife safety is of utmost importance. Avoid injuries by following practical knife safety rules:

- **KEEP KNIVES SHARP!**

A sharp knife is safer than a dull one because it requires less pressure in cutting. The knife will not slip as easily and your hand will not tire as quickly.

Never test the sharpness of a knife by running your finger along the edge!

- **USE THE CORRECT SIZE AND TYPE OF KNIFE FOR YOUR NEEDS.**

Knives come with different blade styles; each style is designed to best perform a specific task.

- **USE THE RIGHT CUTTING BOARD OR SURFACE.**

Wooden or bamboo cutting boards or quality polyethylene boards are recommended.

- **MAKE SURE THAT KNIVES LAYING ON FLAT SURFACES ARE NEVER COVERED WITH TOWELS, NAPKINS OR OTHER MATERIALS**

After handling a knife, lay it down in a cleared area, with the blade and point away from the body, and away from the edge of the table or cutting area.

# CUTLERY SAFETY INFORMATION

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- **DO NOT REACH BLINDLY FOR A KNIFE.**

Reach deliberately for the handle. When handing a knife to another person, do so with the handle toward him or her.

- **ONLY WALK WITH YOUR KNIFE WHEN ABSOLUTELY NECESSARY.**

When walking with a knife, carry it in your less dominant hand (if you are right-handed, carry it in your left hand, and vice versa) and keep the knife close to your side, trying not to swing your arm as you walk.

- **NEVER TRY TO CATCH A FALLING KNIFE!**

- **SHARP KNIVES SHOULD BE WASHED SEPARATELY.**

Do not wash with another utensil. Each knife should be dried separately, always keeping the sharp cutting edge away from the hand. Dry the knife blades from the back to the cutting edge.

- **DO NOT STORE KNIVES LOOSE IN A DRAWER!**

Keep knives stored in a knife block or an in-drawer knife tray when not in use. If using a magnetic holder, make sure magnets are strong enough to hold knives securely in place and the knives are clean. A greasy knife will not adhere properly to a magnetic rack.

- **KEEP KNIVES SAFELY OUT OF THE REACH OF CHILDREN.**

# WARRANTY

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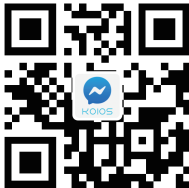
KOIOS-branded products are covered by the KOIOS 12-month warranty from the original date of purchase. If you want to extend your warranty for one more year, please do not hesitate to contact us. Become a KOIOS member and get access to exclusive benefits, such as updates about the latest KOIOS products.

## CUSTOMER SERVICE

Our customer service team is standing by to assist you if you have any questions or concerns.



Please scan QR-code to start chatting instantly:



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Model NO. JH-P-03 | Made in China

