




16-PIECE KITCHEN KNIFE SET

USER MANUAL

CUSTOMER SERVICE

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

 support@koiosshop.com

 1-855-888-2111

16-PIECE KITCHEN KNIFE SET

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

Please read the following instructions carefully before using the KOIOS YSY-A-16 knife set for the first time and keep it for future reference.

Basic safety precautions should always be followed.

PRECAUTIONS

- Keep knives away from children.
- The blades of the knife are very sharp, be careful when handling them. In order to keep your fingers out of danger, curve them slightly over the fruit to put your proximal phalanges forward and on which your blade can lean to get more regular slices.
- **DO NOT** cut frozen foods with these knives.
- Keep the knives away from fire/ flames.
- **DO NOT** use steel scouring pads or abrasive cleaner.
- Keep the knives beyond the reach of children.
- Hand Wash Only. To protect the sharpness and glossiness of the knives, please DO NOT wash the knives in dishwasher. Clean and dry them immediately after hand washing to get the most out of them.

WHICH KNIFE SHOULD I USE

1. The chef's knife allows to chop and cut meat, fish, fruits, and vegetables. It is the knife to do everything in the kitchen.
2. The bread knife is used for cutting bread, crusts: hard or soft bread (without crushing it), crunchy roast, and even pork rind.
3. A carving knife is the perfect knife to slice.
Roasted, meats, ham - raw or cooked - always slice to the right thickness.
4. The utility knife is used to cut onions and herbs. It is also useful for preparing vegetables.
5. The paring knife is useful when cutting small items held in the hand.
Ideal for scraping fruits and vegetables, cutting them into pieces, and giving them decorative shapes.
6. The steak knife is the right knife to cut steaks, and it is particularly useful for all types of meat too.
7. The sharpening steel.
8. Scissors.

CLEANING

- Please clean knives before the first use.
- In order to preserve your knives, wash your knives with dish soap and hot water after each use. Use cloth or soft side of the sponge.
- When cleaning the knife, make sure that the sharp side of the blade is not turned towards the palm of your hand.
- After washing, rinse and dry thoroughly with an absorbent cloth. Finally, to preserve the edge of the blade and for your safety, store them in the plastic protective holder, not in a drawer.

1 X CHEF'S KNIFE

Blade is curved towards the tip for better fine mincing. Chef's knife is ideal for cutting meat and fish as well as fruits vegetables and even herbs.



1 X BREAD KNIFE

A long, strong blade with a serrated edge was specially designed to cut through the hardest bread crusts with ease, without squashing or ripping the bread. Great for slicing bread, baguettes, bagels, and soft veggies such as tomato lettuce, etc.



1 X CARVING KNIFE

Designed to precisely cut smaller and thinner slices of your favorite types of meat, fish, and large veggies. Perfect for roast meat, crusty baguettes, and soft tomatoes.



1 X UTILITY KNIFE

The perfect cooking companion when it comes to preparing all sorts of delicious fruits and vegetables. Perfect for cutting decorative fruits and vegetables for parties.



1 X PARING KNIFE

Compact, sharp, and sturdy. Perfect for intricate food preparation including the chopping, slicing, and dicing of small fruits and vegetables.



6 X STEAK KNIFE

This knife has a full serrated blade in order to increase efficiency and a curved handle to better adapt to the palm of your hand. The steak knife is the right knife to cut steaks, and it is useful for all types of meat too.



1 X SCISSORS

Use the kitchen scissors for snipping herbs and lettuces, cutting open food packaging, and breaking down poultry.



1 X FINGER PROTECTOR

Use the peeler to remove the outer layer of some vegetables such as potatoes or carrots, and fruits such as apples and pears.



1 X SILICONE SPATULA

The butter spatula is made of food-grade silicone. It can be used to scrape butter and stir vegetables. It is very light and convenient.



1 X KNIFE SHARPENER

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



4 STEPS TO USING A KOIOS SHARPENING STEEL:

1. Hold sharpening steel point down on table or cutting board.

(Figure 1)

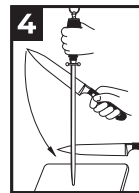
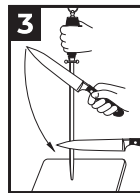
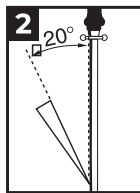
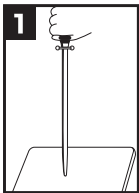
2. Angle between blade and steel should be approximately 20 degrees. (Figure 2)

3. Pull knife down and across sharpening steel, moving from the heel of the knife to the tip. (Figure 3)

4. Repeat on the other side of the steel. (Figure 4)

Repeat steps 3 and 4 five to ten times, always alternating the right and left side of the cutting edge.

NOTE: Speed is not important. It is most important to maintain the angle and to hone the full length of the cutting edge.



MAINTENANCE

Our products are made of fine quality stainless steel, thus items obtain corrosion-resistant and dishwasher safe properties.

However, we highly recommend washing your kitchen knives by hand to eliminate harsh detergents from coming into the contact with the blade as occurs with knives cleaned in an automatic dishwasher.

Wash knives before the first use.

Wash in warm soapy water with a non-abrasive, non-citrus detergent using a soft sponge or cloth. Do not leave knives to soak for long periods of time.

Using glass or granite cutting boards can damage blades. Use bamboo, wood, or plastic cutting boards instead.

STORAGE

To prevent getting an injury or damage, we recommend storing knives in the knife stand. All knives and accessories fit into the stand, with specific slots for each knife for the proper protection.

The scissors fit into a slot on the side of the stand. Please insert the correct knives into the correct slots to avoid damaging the knives and the stand. Steak knives fit slots at the back surface of the stand.



 support@koiosshop.com

 1-855-888-2111



Model NO. YSY-A-16 | Made in China

尺寸：140*140mm

材质：全书80克双胶纸