

# NCKNS17 17-Piece Kitchen Precision Knives Set

Versatile Stainless Steel Knife Set with Blockstand, Ideal for Cutting, Slicing, Chopping, and Dicing

## User Manual

**Before using the NCKNS17 KNIFE SET for the first time, please read carefully the following instruction manual and respect the warnings and advices given. Advise any potential user of these instructions. Keep it for later use.**

### 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 for crusts: hard or soft bread, crunchy roast and even pork rind.
3. The 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 allows to work cleanly. Ideal for scraping fruits and vegetables, cutting them into pieces and giving them a decorative shape.
6. The cheese knife.
7. The pizza knife.
8. The steak knife is the right knife to cut steaks, but not only - it's useful for all types of meat.
9. The sharpener has two slots, the first one is to sharpen the knife, the second is to polish the edge of the blade. Make a few comings and goings in the spaces provided for this purpose, being careful that your fingers are not likely to cut and your knife will find an ideal cutting edge.
10. Peeler
11. Scissors



### CAUTION!

- 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 gritty cleaner.
- Keep the knives beyond the reach of children.
- Dishwasher safe, top rack only.

### CLEANING

- Make sure you clean your knives before first use.
- In order to preserve your knives, wash them by hand with dish and hot water. Use a cloth or the soft side of a sponge. When cleaning the knife make sure that the sharp side of the blade is not turned towards the inside 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 holder and not in a drawer.

### **1x1 Chef Knife**

This blade is curved towards the tip, allowing the knife to rock on the cutting board for fine mincing. Being this versatile makes the chef knife ideal for cutting meat and fish as well as fruits vegetables and even herbs.



### **1x1 Bread Knife**

Long, strong blade with a serrated edge was especially designed to cut through even 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.



### **1x1 Carving Knife**

Designed to precisely cut smaller and thinner slices of your favorite meats, fish and larger veggies. Perfect for roasts sandwich meats, crusty baguettes and even soft tomatoes.



### **1x1 Utility Knife**

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



### **1x1 Paring Knife**

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



### **6x1 Steak Knife**

This knife has a full serrated blade in order to increase efficiency and a curved handle to better adapt to your hand. The steak knife is the right knife to cut steaks, but not only-it's useful for all types of meat.



### **1x1 Cheese Knife**

Ideal for slicing and serving cheese. The holes in the blade allow to keep soft cheeses from sticking due to the minimal surface area.



### 1x1 Pizza Knife

Curved serrated blade allows better leverage when cutting pizzas to ensure a thorough cut every time.



### 1x1 Scissors

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



### 1x1 Peeler

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



### 2 STAGE PROFESSIONAL SHARPENER

Even the very best kitchen knives lose sharpness over time, no matter how carefully you treat them. That's why we decided to include a **2 Stage Professional Knife sharpener**. Use this to sharpen your knives every now and then to enjoy a lifetime of pleasure from your knives.



The sharpener has two slots, the first one is to sharpen the knife, the second is to polish the edge of the blade. Make a few passes back and forth in the space provided for this purpose, being careful not to cut your fingers. Your knife will have an ideal cutting edge using this method.

### COARSE SHARPENER

**Follow the steps below to use the course sharpener. We recommend using it once every 6 months or when blades are very blunt. Also, always follow coarse sharpening with a fine sharpening to remove any burrs that result from re-edging the rough honing process.**

1. Place knives on the Coarse stage
2. Using a straight downward pressure, run the blade from its head to its point through the sharpener slot
3. Repeat the previous steps three times.

### FINE SHARPENER

**Use approximately once a week or daily after use. Also, always follow coarse sharpening with fine sharpening to remove any burrs that result from re-edging the rough honing process.**

### Follow these steps

1. Without using pressure, run the blade through the fine sharpener's slot three to five times.
2. After using the knife sharpener, carefully wipe the blade with a damp cloth or rinse under running water and dry thoroughly. You can also clean the knife sharpener with a non-abrasive brush.

## Care for your knives

Our products are made from fine quality stainless steel, which gives them great corrosion resistance, and makes most of our products dishwasher safe. 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 first use. Wash in warm soapy water with a non-abrasive, non lemon detergent using a sponge or cloth. Do not leave knives to soak for long periods of time. Using glass or granite cutting boards can damage blades, instead use bamboo, wood or plastic cutting boards.

## Storage

To prevent 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 to protect the knife. The scissors fit in a slot on the side of the stand. Please put the correct knives in the correct slots as shown below to avoid damaging the knives and the stand. Steak knives fit in slots at the back of the stand.

## WARRANTY

- Before being shipped, all of our products are subject to rigorous inspection.
- This appliance is guaranteed for 12 months from the date of purchase, for the original buyer.
- The warranty cannot be transferred to a third party.
- The proof of warranty is the order number.
- If repairs are unsuccessful, the seller may refund the price of the appliance or piece.
- Product defects covered by the warranty assume normal usage of the product. The manufacturer cannot be held responsible for damage caused by improper use or negligence, failure to follow specifications or instructions provided in this manual, or repairs by an unauthorised third party.
- Services performed as part of the warranty do not entail any extension of the duration of the warranty and do not confer a new warranty!
- In the event of a claim under the warranty, please contact our customer service at [www.NutriChefKitchen.com](http://www.NutriChefKitchen.com).

## Features:

- High-Quality Stainless Steel Knife Set
- All-in-one Kitchen Set
- Long-Lasting Sharpness
- Professional Non-Slip Handle
- Sanded Surface Rubber Handle
- Design with Ergonomic Feature
- Easy to Clean
- Non-stick Coating, Thick and Durable
- Chef's Knife, Ideal for Cutting Meat, Fish, Fruits, and Vegetables
- Bread Knife, Long & Strong Blade with Serrated Edge
- Carving Knife, Designed to Precisely Cut Smaller and Thinner Slices
- Designed to cut through Even the Hardest Bread Crusts with Ease
- Utility Knife, Perfect Cooking Companion
- Paring Knife, Compact, Sturdy and Sharp
- Great for Slicing, Chopping, Cutting, and Dicing
- Ideal for Processing Meat, Vegetables and Any Other Raw and Cooked Food

## Technical Specs:

- Construction Materials: Knife Blade: 3Cr14 Stainless Steel
- Knife Blade Surface: Non-stick Coating, Knife Handle: Polypropylene (PP)
- Food Compatibility: Cheese, Chocolate, Fruit, Meat, Pasta, Vegetables, Fish
- Chef Knife Size (L x W x H): 13" x 1.97" x 0.79" -in.
- Bread Knife Size (L x W x H): 13" x 1.5" x 0.79" -in.
- Carving Knife Size (L x W x H): 13" x 1.5" x 0.79" -in.
- Utility Knife Size (L x W x H): 9" x 0.98" x 0.7" -in.
- Paring Knife Size (L x W x H): 8" x 0.98" x 0.7" -in.
- Steak Knife Size (L x W x H): 8.86" x 1.18" x 0.7" -in.
- Cheese Knife Size (L x W x H): 10" x 1.18" x 0.7" -in.
- Pizza Knife Size (L x W x H): 8.66" x 1.18" x 0.7" -in.
- Sharpener Size (L x W x H): 3.9" x 2" x 2.17" -in.
- Peeler Size (L x W x H): 6.3" x 3.27" x 1.18" -in.
- Pair of Scissors Size (L x W x H): 7.87" x 3.35" x 0.7" -in.
- Block Size (L x W x H): 12.6" x 4.37" x 8.93" -in.

## Questions? Issues?

We are here to help!

Phone: (1) 718-535-1800

Email: [support@pyleusa.com](mailto:support@pyleusa.com)