

NCKNS7X

7-Piece Kitchen Precision Knives Set

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

nutrichef

User Manual

The Nutrichef's NCKNS7X professional knives are made from fine quality stainless steel coupled with laser finish, giving the blade smooth, clear grain finish. The fine finishing makes it easy to cut with each knife and clean after use. The slightly rounded design of the hollowed Polypropylene (PP) handle fits perfectly into the curve of your hand, thus allowing comfort whilst cutting. Each knife slots nicely into the compact acrylic stand to allow for easy storage.

CAUTION

- **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.



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.

KEEP KNIVES AWAY FROM CHILDREN!

Even the very best kitchen knives lose sharpness over time, no matter how carefully you treat them. That's why here at Nutrichef 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.

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.



1x 1 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.



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.



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



What's in the Box:

- (1) 8" Chef Knife
- (1) 8" Bread Knife
- (1) 8" Carving Knife
- (1) 5" Utility Knife
- (1) 3.5" Paring Knife
- (1) Sharpener
- (1) Acrylic stand

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" -inches
- Bread Knife Size (L x W x H): 13" x 1.5" x 0.79" -inches
- Carving Knife Size (L x W x H): 13" x 1.5" x 0.79" -inches
- Utility Knife Size (L x W x H): 9" x 0.98" x 0.7" -inches
- Paring Knife Size (L x W x H): 8" x 0.98" x 0.7" -inches
- Sharpener Size (L x W x H): 3.9" x 2" x 2.17" -inches
- Block Size (L x W x H): 7.67" x 3.93" x 8.86" -inches

Questions? Issues?

We are here to help!

Phone: (1) 718-535-1800

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