



# nutrichef

## 8-PIECE STEAK KNIFE SET

NON-STICK • STAINLESS STEEL

### FEATURES:

- Sharp, Smooth, and Fully Serrated Stainless Steel Blades
- Multi-purpose Knives 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
- Scratch Resistant and Rust-resistant
- Dishwasher Safe and Easy Clean-Up
- Sturdy, Ergonomically Designed Polypropylene Handles
- For Firm, Easy, Comfortable Cutting

### Technical Specs:

- Knife Blade: 3Cr14 Stainless Steel
- Knife Blade Surface: Non-stick Coating,
- Knife Handle: Polypropylene (PP)

### CARE FOR YOUR KNIVES

#### Wash Your Knives After Use.

NutriChef knives are made of stainless steel, which makes them less prone to rust. However, if left dirty for too long after use, the acid, water, and other chemicals from the food will eventually destroy the blade, leaving dark spots and rust on it. Washing the knives as soon as you finish using them is the best way to prevent this. *Though NutriChef Knives are dishwasher safe, washing it by hand is still recommended.*

**Dry Them With Cloth.** To make your knives last longer, and to minimize the chance of the blade getting rusted, wipe them dry with a cloth right after you wash them. That also allows you to put them into a safe place right afterwards, instead of having to wait for them to dry.

### IMPORTANT

- WASH KNIVES BEFORE FIRST USE.
- DO NOT LEAVE KNIVES TO SOAK FOR LONG PERIODS OF TIME.
- DO NOT USE STEEL SCOURING PADS OR GRITTY CLEANSER WHEN CLEANING
- DO NOT USE GLASS OR GRANITE. USE BAMBOO, WOOD OR PLASTIC CUTTING BOARDS.
- DO NOT USE ON FROZEN FOODS.
- KEEP AWAY FROM FLAMES.



#NutriChefKitchen



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