

Meticulously crafted from high quality materials using advanced manufacturing techniques, our kitchen knives ensure lasting excellence.

COOKS PROFESSIONAL KNIVES WARRANTY PERIOD

Ultimate kitchen knives:

include a minimum 15 year warranty, with the option to extend to 25 years.

Edge kitchen knives:

include a minimum 5 year warranty, with the option to extend to 10 years.

Precision kitchen knives:

include a minimum 5 year warranty, with the option to extend to 10 years.

All knife blocks come with a 10 year warranty.

Care Instructions

Optimise the lifespan of your kitchen knives and maintain your warranty by following our recommended usage and care instructions. These guidelines can be found online and in this document. If you encounter a manufacturing issue during normal domestic use within the warranty timeframe, you have the option to request a replacement. Please be aware that wear and tear, commercial use, and deterioration due to misuse, accident, scratches, stains, and discolouration or damage from improper care are not covered by the guarantee.

Our Commitment. If you need to make a claim, ensure you retain your proof of purchase and adhere to the guidance provided in our Care Manual. Should an individual knife within a set exhibit a defect, we'll replace that specific item for you. In the event that the original product is unavailable, we'll propose a suitable alternative of comparable quality.

EXTENDED WARRANTY

WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE EXTENDED WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.

If you purchased your product through a different retailer, you can register your product for an extended 25 year warranty for Ultimate series knives or extended 10 year warranty for Edge and Precision series knives by visiting our website www.cooksprofessional.co.uk/extended-warranty

The product must be registered, along with your contact information, within 14 days of purchase. For full terms and conditions, please visit our website.

After Sales Customer Service email: care@cooksprofessional.co.uk

Before First Use

1. **Wash and Dry:** Carefully wash your new knives with warm water and mild dish soap to remove any factory residues or dust. Rinse well and dry them completely with a soft cloth.

Using Your Cooks Professional Kitchen Knives

1. **Cutting Surfaces:** Always use a cutting board made of wood, bamboo, or plastic. Avoid cutting on hard surfaces like glass, metal, or granite to prevent dulling the blade.
2. **Safe Handling:** Handle your knives with care and use them only for their intended purpose. Avoid using them to cut frozen foods or bones.

Cleaning and Care

1. **Hand Wash:** Clean your knives with warm water and mild dish soap immediately after use. Avoid abrasive sponges or cleaners that may scratch the blade.
2. **Drying:** Dry your knives thoroughly with a soft cloth right after washing to prevent water spots and potential rust.
3. **Storage:** Store your knives in a knife block or magnetic strip, to protect the blades and prevent accidents. Avoid storing knives loosely in drawers.

Sharpening and Maintenance

1. **Sharpening:** Regularly sharpen your knives, we recommend using a wet stone for best results. This realigns the blade edge and ensures optimal performance. Or use a high quality knife sharpener with a graded sharpening system.
2. **Professional Sharpening:** Periodically, have your knives professionally sharpened to restore their edge.
3. Avoid using cheap, pull-through sharpeners that can damage the blade.

Remember, by following these instructions, you'll be able to enjoy your Cooks Professional kitchen knives for many years to come.

COOKS
professional

Kitchen inspiration