



## Sirena Elite Set – DOs and DONTs

**DON'T:** Put your knives in the dishwasher. The dishwasher will bang your knives around which will ding and damage the blades. In addition, the heat from the drying cycle can warp your blades.

**DO:** Hand wash your knives with warm soapy water and dry them right away.

**DON'T:** Put wet knives away in a drawer or cutting block. The blade can develop mold or mildew. Also, if your blade is carbon steel, it can rust if left wet for extended periods of time.

**DO:** Dry your knives right after washing.

**DON'T:** Use your knives on plastic, glass, granite, marble or stone. These surfaces will either dull the knife blade more quickly than necessary or will damage the edge of your blade.

**DO:** Use your knives on wood cutting boards.

**DON'T:** Throw all your knives together into a drawer where they're going to bang against each other and miscellaneous utensils. This can dent, ding and damage your blades over time.

**DO:** Store your knives in a knife block or cover each blade with a protective sheath (even a heavy piece of paper with a rubber band is better than nothing).

**DON'T:** Use a knife for the wrong task. Using a paring knife to cut through chicken bones is going to damage the knife. Also, don't act crazy and try to use your kitchen knives to pick a lock, remove nails from the wall, pry open your kid's piggy bank, scrape the grates of your barbecue, break up the huge block of ice in your ice maker, and so on. That's not what kitchen knives were designed to do.

**DO:** Know what knife is for what task and leave it at that.

**DON'T:** Think that your knives will stay sharp forever. The more you use them, the sooner they will need to be sharpened.

**DO:** Get your knives sharpened every 6 months or thereabouts.

If you have any questions this list does not address, please feel free to contact us at:

**1-855-474-7362 (M-F 9am-5pm Eastern)**