

## 5 YEAR LIMITED WARRANTY

Your Wolfgang Puck Steak Knife Set is warranted to be free of defects under normal household use for a period of five years from the date of original purchase to original purchaser.

This warranty excludes damage caused by accident, misuse or abuse, and does not apply to scratches, stains, discoloration or other damage which does not impair the functionality of the product.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.

For questions or concerns please contact customer service at:

**W.P. Productions, Inc. • P.O. Box 3150 • Hallandale, FL 33008**

Toll-free: 800-275-8273 • Hours: M - F 8:30am - 5:00pm EST  
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# WOLFGANG PUCK

## USE AND CARE

### 6 PIECE STEAK KNIFE SET



Available in Emerald,  
Cranberry, Black,  
Opaque, Eggplant,  
Gray and Blue





## Wolfgang Puck

### 6 Piece Steak Knife Set Use and Care

*In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago—with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. And they came—from LA and from everywhere—to experience the future. Wolfgang Puck shaped the modern culinary landscape: he was the first celebrity chef, the inventor of fusion cuisine, the first in farm-to-table. His work is inspired by California living, and an insistence on only the freshest ingredients. From his legendary fine dining icons, his entrepreneurial spirit has built an empire—from dining, to catering, to products for the home—touching the lives of millions around the globe. Today, as always, Chef Puck is earnestly, restlessly, tirelessly at work behind the scenes inventing what's next. He is driven by a genuine love of his craft, a passion for what's possible, and its potential to change the world.*

#### Before Your First Use

Hand wash cutlery thoroughly in hot water using a mild dishwashing soap. Rinse in clean, hot water and dry immediately.

#### General Use

High carbon steel resists stains, rust and corrosion better than most other metals, however all metals will react to extreme conditions. To preserve your cutlery set please keep the following precautions in mind:

Do not allow food with high chloride content (i.e. table salt, mustard, mayonnaise, and egg) to remain on the blades after use. This can cause discoloration or pitting.

Do not soak cutlery in water for a long period of time, even if it is heavily soiled. The chlorine and mineral content of your water, especially iron, can cause corrosion of the steel blades. In fact, the make-up of your local water can be the sole cause of corrosion and discoloration.

#### Sharpening

With regular use any knife will lose its sharpness. Sharpening on a periodic basis will renew the cutting edge, maximizing the knife's performance. For best results, a multi-stage electric or manual sharpener is recommended. You may also use a sharpening steel or have the knives professionally sharpened.

#### Cleaning

As with all fine cutlery, your Wolfgang Puck cutlery should be hand washed to preserve the luster and overall finish of the blade and handle.

To clean, carefully wipe with a wet cloth and a mild dishwashing soap after each use. Rinse in clean water and dry immediately.

Do not put your cutlery in the dishwasher. The harsh chemicals found in dishwashing detergent have a corrosive effect on the cutlery. Additionally, the knocking of the cutlery against other items in the dishwasher can nick the blade.

Always make sure the knife blade is entirely clean and dry before storing.

Should staining occur we recommend the use of stainless steel cleaners such as: Wolfgang Puck Stainless Steel Powder Cleaner, Bon Ami®, Cameo® or Barkeeper's Friend®. Only use stainless steel cleaner on the blade, not the handle.

#### Warnings and Safeguards

**Your Wolfgang Puck Cutlery is NOT intended to cut frozen food. In addition do not use your cutlery for any other purpose than cutting (i.e. screwdriver, can opener, etc). Improper use can damage the cutlery and void the warranty.**

**Keep cutlery out of the reach of children at all times.**

**Always use extreme caution when handling your cutlery, keeping in mind these precautions: Never try to catch a falling knife, never reach for a knife blindly, and always cut away from your body.**