



K52140

ZAKARIAN 4 PIECE CUTLERY SET



To my fellow home chefs,

I am incredibly excited to bring new kitchen innovations to your home. With my Pro For Home collection, we have created high quality products that will deliver pro chef results that are sure to impress.

Cheers,

For more recipes,
cooking tips and products
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7" CHEF'S KNIFE

This knife is ideal for a wide variety of cooking and food prep tasks, including slicing larger cuts of meat, dicing larger vegetables, and more! It is designed to rock on your cutting board as it cuts food.

5" SERRATED UTILITY KNIFE

The principle behind a serrated knife is similar to that of a saw: the teeth of the blade catch and then rip as the knife slides smoothly through the food, making it perfect for cutting foods with thick or resistant exteriors.

The smaller size of the utility knife makes it more versatile than a bread knife. Use it to slice bread, dice vegetables like tomatoes or cut fruits like peaches.

5" UTILITY KNIFE

The straight, smooth edge of this knife allows for clean cuts on a variety of foods. It's ideal for slicing meat, cutting sandwiches, cutting hard cheeses, and other chopping tasks that require additional stability.

3.5" PARING KNIFE

This paring knife is easy to hold and maneuver, and the small size makes it perfectly balanced. Use this knife for peeling and cutting small fruits and vegetables, slicing garlic, and deveining prawns and other seafood.

WARNINGS

DANGER: Knives are sharp! Store safely away from children. Knives are not for use by children. Use caution when handling, and store in the sheaths to protect your hands.

Using your Zakarian Cutlery for purposes other than cutting food may result in the blade breaking or in personal injury. **DO NOT** use knives for opening cans or bottles, or as a makeshift screwdriver, saw, or other tool.

Your Zakarian Cutlery is not designed for cutting through food that is frozen solid, or cutting through solid bone.

CARE & USE

Before first use, wash all knives by hand (see Cleaning section, p.6).

Sharp knives are safe knives! Keep blades sharp to ensure they are easy to cut with. Cut away from the body. Hold by the handle when cutting, not by the blade.

For longevity and sharpness, use a cutting board when slicing. Knives are best used on cutting surfaces including wood or plastic. Stone, glass, and stainless steel surfaces may dull the blades of your knives if used as a cutting surface.

Each knife comes with a sheath to protect it from dulling during storage and to protect you!

Do not clean your Zakarian Cutlery using a detergent that has natural citrus, as this may cause corrosion.

Your Zakarian Cutlery is dishwasher safe, however washing in this way may shorten the lifespan and cause your knives to dull more quickly.

Hand washing only is strongly recommended to prolong the life span of your cutlery investment. Use warm water and a soft sponge, then towel dry carefully—so as not to injure yourself.

Do not leave knives soaking in water for long periods of time, as this may cause damage and corrosion to your cutlery.

Promptly dry after cleaning using a dry towel. Dry from the back of the handle toward the knife edge.

To preserve the appearance of your knives, ensure they dry completely before adding the sheath.

Sheaths are top-rack dishwasher safe.

Zakarian knives are made from German Stainless Steel.

SHARPENING YOUR ZAKARIAN KNIVES

You can sharpen your Zakarian Cutlery using a handheld or electric knife sharpener or a handheld steel.

To sharpen your knife, run it through the notch in the knife sharpener while lightly applying pressure.

Your knife sharpener may have settings from coarse to fine. Fine sharpening settings should be used for general maintenance, while coarse settings can be used to completely resharpen the blade.

To use a sharpening steel, hold it in your non-dominant hand with the end of the steel resting against a stable surface.

Start at the top of the steel and pull the blade down and toward you. Hold the blade at a 14° angle to the steel. Repeat by placing the other side of the knife blade on the other side of the steel.

After sharpening knives using any method, always wash to remove excess steel from the blade before using.

Do not sharpen your serrated knives as that will dull the serration over time.

DREAM TEAM IN YOUR KITCHEN

Chef Geoffrey Zakarian has teamed up with Dash, a leading manufacturer of cookware and kitchen tools, to bring you high-quality professional grade products specifically designed for home use. This collection provides a combination of innovation, craftsmanship and culinary expertise that will elevate your cooking endeavors.

We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at: 1-800-898-6970 from 7AM-7PM PST, Monday-Friday, or by email at zakarian@bydash.com.

Contact Customer Support regarding repairs to the device.

DASH - 1 YEAR LIMITED WARRANTY

Your Zakarian by Dash product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, Dash will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. Dash will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to zakarian@bydash.com. There are no express warranties except as listed above.

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Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

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Made in China



This product has passed food safety testing in accordance with FDA guidelines.





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