

Brand Introduction

“Enjoy life with ingenuity”



XINZUO
信作

Xinzuo, as a distinguished knife brand headquartered in YangJiang, the renowned city of scissors and knives, stands as a pinnacle of excellence in the industry. Our core expertise lies in the research, development, and production of a wide range of kitchen knives, with a particular focus on crafting exceptional damascus knives.

Throughout the years, Xinzuo has made significant investments in state-of-the-art manufacturing facilities to ensure the highest quality standards are met. We have established our very own rigorous quality management system, underscoring our unwavering commitment to delivering premium, cost-effective, and professional knives that meet international quality benchmarks.

Xinzuo kitchen knives
will serve you wholeheartedly

Dear customer,

Thank you so much for choosing our Xinzuo brand for professional knives and accessories. We are dedicated to delivering top-notch product quality and offering a genuine customer experience. We sincerely hope that you are pleased with our products and services.

Should you have any inquiries or require assistance, please don't hesitate to reach out to our customer service team. We are committed to providing you with the most satisfactory solutions promptly.



Warranty (10 years)

Xinzuo Netherlands provides you with a 10 year warranty for all knives and accessories. To claim the warranty you only require your invoice or order number.

Xinzuo Netherlands contact info:

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Product Manual
XINZUO KITCHEN KNIVES



Precautions and maintenance

Please read these instructions carefully. By taking good care of your knives, you will prevent damage and ensure a long sharpness retention.

Precautions for knife usage

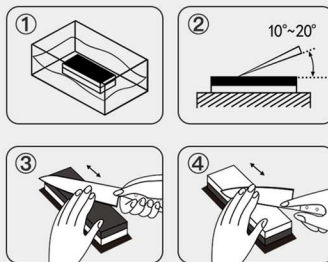
- Avoid prolonged immersion of the knife in water, as it may lead to corrosion of the handle or rusting of the blade.
- Ensure that frozen food is fully thawed before using the knife for cutting.
- When dealing with tough ingredients like fish bones, we recommended to use a Deba or boning knife. For bone-in poultry, opt for a specialized bone chopper.
- While cutting, avoid swinging motions that could exert uneven force on the blade as this may potentially lead to damage.
- Please refrain from cleaning your knives in the dishwasher, as the combination of detergents and high temperatures can result in rusting or damage to the handles.
- Avoid using the knife's blade for slapping ingredients to prevent damage to the knife.

Knife care and maintenance

- After using the knife, please wash it with clean water, wipe it with a dry cloth and then place it in a dry and ventilated place.
- Do not place the knives in a humid, salty, acid, or alkaline environment. This will cause corrosion and rusting of the blade.
- Do not put the knife directly in fire or close to a fire source, otherwise it could cause deformation and performance degradation.

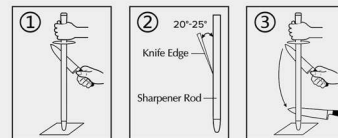
- Please do not wipe the blade with non-woven nylon fabric.
- After the knife has been used for a period of time, it is recommended to use a high-quality whetstone for grinding to maintain good sharpness.
- If you accidentally cause the knife to rust, please scrub it with detergent and sponge, or polish it with a high-mesh whetstone.
- We advise to regularly re-grind the knives to remove dirt, (oil) stains, etc.

Schematic diagram of how to use a whetstone



1. Before using, soak the whetstone in water for 5 minutes to make it fully absorb water.
2. Place the knife on the stone steadily on the angle of the blade (often 15 degrees).
3. Grind the blade back and forth using the 1000# side for rough grinding to grind out a sharp blade.
4. Use the 6000# side for fine grinding to strengthen the blade, and grind for 5 up to 20 minutes.

Schematic diagram of how to use a sharpener rod



1. Hold the handle of the sharpener rod with your left hand, place the Sharpener rod on a flat table, and hold the knife with your right hand.
2. Place the blade against the sharpener rod at an 20-25 degree angle. Gently sharpen the knife downwards in an arc, from the bottom of the knife to the tip. Don't use excessive force.
3. Keep the sharpener still while sharpening and make sure to sharpen the knife alternately on both sides. Use the same method for sharpening each side of the blade.
4. After grinding, please wipe the sharpener rod dry with a dry cloth. Do not wash and store it with water. Keep it dry and ventilated.

Yangjiang XINZUO Industry and Trade Co., Ltd.

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