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**Yangjiang Yangdong Lansheng E-Commerce Co.,Ltd**

Address: No.3, First Street of Taoran Third Road, Dongcheng Town, Yangdong District, Yangjiang City,Guangdong Province, China



和臻刀物

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## Instruction

Please read this instruction carefully before using the knife. Besides, kindly keep this instruction well, thank you.

### Preparation before usage

- Before first usage, please wash the knife by a soft sponge with kitchen mild detergent and rinse it well.
- If you find any defective points on the knife, please do not use it and contact us directly.

### Caution for usage

- Please use the knife carefully to avoid cutting hand or finger by the knife blade.
- It is a cutting tool so please take care during usage and keeping.
- Please don't use the knife when it is broken or deformed.
- Please maintain the blade frequently when using the knife.
- Please keep the knife out of the place where children reach it. When children use the knife, guardian must be on the side to watch them.
- Don't use knife by crosswise direction. It will cause of tipping, broken, cracking and bending of blade.
- Please use DEBA knife to cut hard material like fish bone or crab shell. Besides, don't use the knife to cut frozen food.
- If blade block on the way cutting hard vegetable like pumpkin, please draw out knife without moving it through crosswise direction and try again. Please note that it would be much easier to cut if the material are warmed by tools such as microwave.
- Please don't use knife on hard material like steel or stone.
- Please don't use knife as opener.
- Please don't roast knife or put it near the fire. It will cause burn or bad sharpness.
- Please cut frozen food after it thaw completely.

### Care and keeping

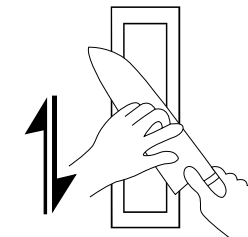
- After using the knife, please wash it by soft sponge with kitchen mild detergent, rinse well and wipe up water. After that store the knife in a dry condition.

- If keeping the knife in a wet place or dirty condition such as including salt content or acid, it would cause rust. Please wash knife immediately after cut pickled vegetable or lemon. Because it also would cause rust or tarnish if we don't wash immediately.
- We recommend re-sharpening knife one time in each 3 months to keep good condition of sharpness. However, wave blade knife like slicer can't be re-sharpened again due to it's own special structure.
- If rust found on knife, please washing it by sponge with cleanser and re-sharpen it by whetstone.
- Please do not dry the knife by microwave oven or oven.
- Washing by hard material like scrubber may cause blemish.
- Please do not keep knife in water for long time. It would cause rust or corrosion of handle.
- Please do not use dishwasher to wash knife. It would cause rust of the blade due to the influence of dish-wash detergent or temperature.

### Re-sharpening method for professional knife

We don't recommend to use simplified sharpener because it would cause of blade angle changing. Please using whetstone to keep good sharpness. We recommend re-sharpening knife one time in every 3 months. However, wave blade knife like slicer can not be re-sharpened due to it's own special structure.

#### • Hand work from above view



Please don't flush away the thick liquid which come out from whetstones. These liquid are good for sharpening the blade.

※ Back-and-forth motion should be same for both single edged knife and double edged knife.