

size:180mm*155mm

Brand Introduction

Keep original intention to
creat good knives



XINZUO
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XINZUO as a professional manufacture and knife brand in YangJiang which is the city of scissors and knives, we specialize in research, development and production of different kind of kitchen knives specifically for excellent damascus knives. Over the past years, xinzuo have equipped many facilities for the production, and our products comply with international quality standard, set up our own quality management system to show the high quality, cost-effective and professional knives throughout the world.

XINZUO always insists the concept of enjoying life with ingenuity, creating great amazing knives. We believe that only truly excellent products can impress customers. abandon impetuousness and focu on the essence of making a great knife.

Beste klant,

Gefeliciteerd met uw aankoop en bedankt voor uw vertrouwen in XINZUO! Wij zetten ons in voor het leveren van de beste kwaliteit en de beste klantervaring. XINZUO is gespecialiseerd in damascus stalen messen van uiterst hoge kwaliteit. We hopen van harte dat u tevreden bent met dit product en onze service.

Mocht u vragen en/of opmerkingen hebben, laat het vooral even weten!

Email: oneproductwebshop@outlook.com

Wilt u een review achterlaten over dit product?

Dit kan via uw bestellingen overzicht op de website van bol.com.

We stellen reviews erg op prijs!



Bekijk onze volledige
collectie op bol.com

Yangjiang XINZUO Industry and Trade Co., Ltd.

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Product Album XINZUO KITCHEN KNIVES



Precautions and maintenance

Please read this instruction carefully before using the knife. Besides, kindly keep this instruction weel.

Precautions for the use of knives

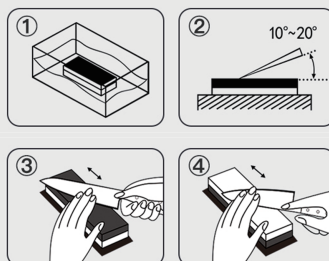
- Please do not immerse the knife in water for a long time, otherwise it will cause the handle to be corroded or the blade to rust.
- Frozen food must be completely thawed before cutting with a knife.
- When cutting hard ingredients, such as fish bones, please use a special Deba knife. For cutting chickens and ducks and other bone-in ingredients, please use a special bone chopper.
- Do not sway to cut the ingredients. Swinging to cut will cause uneven force on the cutting edge and cause the cutting edge to collapse.
- Please do not put the knives in the dishwasher for cleaning. The special detergent and high temperature of the dishwasher will cause the knives to rust or the handles to crack and deform.
- Do not slap things with the blade of the knife to avoid damage to the knife.

Knife care and maintenance

- After using the knife, please wash it with clean water in time and 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, which will cause corrosion and rusting of the knives.
- Do not put the knife directly on the fire or close to the fire source, otherwise it will cause the knife body to deform and performance degradation.

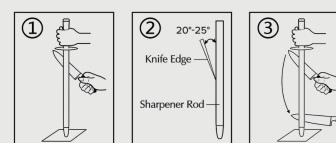
- Please do not wipe the blade with non-woven nylon fabric.
- After the knife has been used for a period of time, it is recommended to use a high-quality whetstone for grinding to maintain good sharpness.
- If you accidentally cause the knife to rust, please scrub it with detergent and sponge, or polish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

XINZUO Schematic diagram of how to use the whetstone



1. Soak the whetstone in water for 5 minutes before use to make it fully absorb water.
2. Place it on the platform steadily, and polish it according to the angle of the blade. It can be polished back and forth.
3. Use 1000# rough grinding first to grind out a sharp blade
4. Use 6000# for fine grinding to strengthen the blade, and grinding for 5-20 minutes

Schematic diagram of how to use 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, and the blade and the sharpener rod are at a 20°-25° angle. Gently sharpen the knife downwards in an arc, from the tip of the knife to the tip, mainly lightly, and don't use excessive force.
3. Make sure to sharpen the knife alternately. Keep the sharpener rod still. Change the knife to the other side of the sharpener rod. Use the same method to sharpen the other side of the blade. The two sides should be alternately sharpened to ensure that both sides are sharpened.
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.

**XINZUO kitchen knife
will serve you wholeheartedly**