

Thank you!

Thank you so much for choosing our HEZHEN 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.

The HEZHEN brand

HEZHEN, a subbrand of Xinzuo, is committed to creating value for customers, and strives to build China's best Damascus steel kitchen knife brand, so that the world can enjoy high-end, healthy and fashionable kitchen life.

HEZHEN was born in Yangjiang, China, a city with a 1400 year long history of knife making craftsmanship. The city is also known as the China knives and scissors capital. For many years, HEZHEN focussed on creating perfect products for chefs, thereby advocating high-end, fashionable, practical and healthy concepts, passing them on every since.

Warranty (10 years)

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

Xinzuo Netherlands contact information:

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Yangjiang Yangdong Lansheng E-Commerce Co., Ltd

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和臻刃物

HEZHEN®

MADE
IN
CHINA



Praise life with food

Instruction

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

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 cuts due to the sharpness of the knife blade.
- It is a very sharp cutting tool so please take care while using and storing the knife.
- Please don't use the knife when it is broken or deformed.
- Please keep the knife in good shape by frequently sharpening it.
- Please keep the knife out of reach for children.
- While cutting, avoid swinging motions that could exert uneven force on the blade as this may potentially lead to damage.
- Please use a Deba knife or a Chopping knife to cut hard material like fish bone or crab shell.
- If the blade blocks while cutting hard vegetables (like pumpkin), please draw out the knife without moving it in crosswise direction and try again.
- Please don't use the knife on hard material like steel or stone.
- Please don't use the knife as opener.
- Please don't roast the knife and keep it away from fire.
- Please cut frozen food after it is thawed completely.
- Avoid prolonged immersion of the knife in water, as it may lead to corrosion and rust.

Care and maintenance

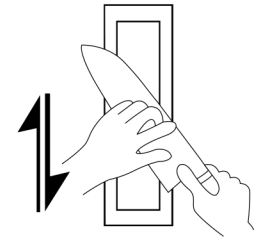
- After using the knife, please wash it by soft sponge with mild kitchen detergent, rinse well and wipe up the water. After that store the knife in a dry place.

- Keeping the knife in a wet place or dirty conditions (salt content or acid) could cause rust and corrosion. Please wash knife immediately after cutting for example pickled vegetables or lemons, and dry after washing.
- We recommend re-sharpening the knife one time every 3 months to retain optimal sharpness. Sharpening can be done on a wetstone or with a sharpening rod.
- If you find rust on your knife, please wash it with a sponge and re-sharpen it by whetstone.
- Please do not dry the knife by microwave 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 the handle.
- Please do not use a dishwasher. It would cause rust of the blade due to the influence of dish-wash detergent and temperature.

Re-sharpening method for professional knives

We don't recommend to use a simple sharpener because it would cause the angle of the blade to change. We advise to use a whetstone to keep the sharpness optimal, and recommend to re-sharpen the knife one time every 3 months.

• Hand work from above view



Please don't flush away the thick liquid which comes out of 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.