

Care In Use



CHURCHILL[®]

ACRYLIC AND WOODEN HANDLES

Steak knives are an essential tool to the tabletop, providing precision, control and effortless cutting of meats.

They are hard wearing, hygienic, aesthetically pleasing and corrosion resistant if used and cleaned appropriately.

USES

Recommended Hand-Wash Only:

It is recommended that all steak knives are hand-wash only to ensure optimum product life. However, acrylic handles can be placed in a low-temp dishwasher. It is recommended that all wooden handles are hand wash only to avoid damage to the handle.

Rust Prevention: After washing, dry the steak knives right away with a soft towel to prevent water spots and potential rusting.

Sharpen Regularly: For non-serrated blades, regularly use a sharpening stone to produce a clean, sharp edge for easy cutting. Serrated blades are not suitable for sharpening.

Wood Handle Care: Regularly oil wooden handles with a food-safe mineral oil to enhance durability, appearance and protect against cracking and water damage. Despite low maintenance, regularly clean acrylic handles to prevent food residue build up.

MISUSES

Keep Knives Dry and Clean: Avoid leaving wood or acrylic handles in water for extended periods, as prolonged exposure to moisture can cause rust or tarnishing. This may also cause swelling to wooden handles.

Abrasive Materials: Do not use abrasive materials such as harsh scouring pads or steel wool as these can scratch and tarnish the blades and handles.

Harsh Chemicals: Do not use any corrosive chemicals or detergents such as bleach, chlorine or acidic substances that contain corrosive chemicals.

Storage: Avoid tossing the steak knives loosely in a drawer as they can get scratched or dull by rubbing against other utensils. It is recommended to store in a knife block, drawer insert or on a magnetic strip.



Food Safe



Hand-wash Recommended



Packaging is fully recyclable



Resistant to corrosion