SOINTU USA

Product
Care & FAQs

Use Instructions

Use Instructions

High Carbon Stainless Steel Knives

All of our knives have edges which are razor sharp. To obtain such sharp edges our knives are factory sharpened at an angle between 10 and 15 degrees. Sharpening at this angle results in a thinner edge, so some words of caution are necessary.

DO NOT attempt to cut through frozen foods or bones. If you should slice into something frozen or solid, remove carefully using a slicing (forward and backward) motion. DO NOT twist the knife side to side to remove it. Doing so will bend your edge and possibly chip it leaving a chunk of knife in the solid matter.

DO NOT cut with a chopping (up and down) motion. This is not the proper way to cut and only dulls your knife. Cut with a slicing (forward and backward) motion.

DO NOT use these knifes for any purpose other than for what they were intended, i.e., the preparation of food. Under no circumstances should they be used as a screwdriver, crowbar or wirecutter.

DO NOT cut on a marble, stone, tile or glass surface.

Ceramic Knives

In addition to the use instructions for high carbon stainless steel knives, the following instructions should be followed for ceramic knives.

DO NOT drop or hit against a hard surface.

DO NOT carve any bird, fowl or other animal

DO NOT flex the blade. It is not flexible.