LIMITED WARRANTY

Your BJC Cutlery Set is warranted to be free of defects under normal household use to the original purchaser for five years.

This warranty excludes damage caused by accident, misuse or abuse, and does not apply to sharpness, scratches, stains, discoloration or other damage which does not impair the functionality of the product.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.

For questions or concerns please contact customer service at:

Synergy Housewares, LLC.
Toll-free: 866-444-4033
Hours: M-F 8:30am-5:00pm EST
Website: warranty.synergyhousewares.com
Printed in China

Model BJC6FCSET Includes:
3" Paring Knife with Sheath, 7" Grooved Nakiri Knife with Sheath and 8" Chef's Knife with Sheath



3 Piece Fully Forged Cutlery Set

Use & Care



Meet Meredith



Welcome and thank you for purchasing from my Blue Jean Chef Housewares and Kitchen Collection! I have always loved food! Luckily for me, I've been able to turn this love of food into a career in cooking and have spent the last twenty-five years sharing this passion with family, friends, students, co-workers and anyone around me. I began working in the culinary world as baker in a small independent bistro in Canada. Then after culinary school, I became a line cook in Michelin-starred restaurants in France and California. I've worked as an instructor at a culinary school, as a test kitchen manager and recipe developer, as a home cooking teacher, as a live television cooking personality and I've authored 8 cookbooks. My passion for teaching led me to create Blue Jean Chef® as a vehicle to reach more people not only through my website, but through cooking school videos, cookbooks, social media and now kitchen equipment and housewares. My promise to you is that every product that bares the Blue Jean Chef® name has been carefully considered, touched and tested by me. I believe good kitchen equipment is a key ingredient to success and your success is what matters most.

"I created Blue Jean Chef®, hoping to help you become as comfortable and confident in your kitchen as you are in blue jeans."

Meredith Laurence

Please visit me at bluejeanchef.com, or follow me as bluejeanchef on:

Before Your First Use

Hand wash your new cutlery in warm water using a mild dishwashing soap. Rinse in clean, warm water and dry thoroughly.

Using Your BJC Cutlery

These uniquely designed knives are fully forged from a single piece of steel from the tip of the blade to the end of the enclosed tang. The thoughtful soft touch handles resist slipping while the thick bolster in the center provides a natural balance for comfort while cutting.

Made from high quality carbon stainless steel, your BJC fully forged cutlery resists stains, rust and corrosion, however all metals will react to extreme conditions. To preserve your cutlery please keep the following precautions in mind:

- Do not soak cutlery in water for a long period of time, even if it is heavily soiled. The chlorine and mineral content of your water, especially iron, can cause corrosion.
- Always store the knives in the protective sheaths when not in use in order to prevent injury as well as preserve the blades.
- Always use an appropriate cutting surface. We recommend using a wooden or polypropylene cutting board. Do not use on hard surfaces such as glass, marble or ceramic as this may damage the blades.

Always use the correct knife for the task:

- **3" Paring Knife:** Ideal for peeling fruits and vegetables as well as performing other small or intricate work such as de-veining shrimp or cutting small garnishes.
- **7" Grooved Nakiri Knife:** Similar to a meat cleaver, the Nakiri knife has a straight edge, which allows for an up and down cutting motion, rather than rocking or sawing. This knife has grooves on the blade to reduce friction between knife and food, allowing it to move through foods more easily and minimizing sticking to the blade. The Nakiri knife is perfectly designed for cutting fruit, vegetables, salamis and cheeses.
- **8" Chef's Knife:** This multi-purpose kitchen workhorse is designed to perform well at differing cutting tasks such as making large cuts, mincing, slicing and chopping vegetables or meats.

Sharpening

Any knife will lose its sharpness with regular use. Sharpening on a periodic basis will renew the cutting edge to maximize your knife's performance. For best results, we recommend the use of a multi-stage electric or manual sharpener. Alternatively, you can also use a sharpening steel or have the knives professionally sharpened.

Cleaning

As with all fine cutlery, your BJC fully forged cutlery should be hand washed to preserve the luster and overall finish of the blade and handle.

To clean, carefully wipe with a wet cloth and a mild dishwashing soap after each use. Rinse in clean water and dry immediately.

Do not put your cutlery in the dishwasher. The harsh chemicals found in dishwashing detergent have a corrosive effect on the cutlery. Additionally, the knocking of the cutlery against other items in the dishwasher can nick the blades.

Always make sure the knife blade is completely clean and dry before storing your knives in their sheaths. For safety, wash each item separately, not with other cutlery or utensils.

Should staining occur we recommend the use of stainless steel cleaners such as Bon Ami®, Cameo® or Barkeeper's Friend®.

Warnings and Safeguards

Your BJC fully forged cutlery is NOT intended to cut frozen food. In addition, do not use your cutlery for any other purpose than cutting (i.e. screwdriver, can opener, etc). Improper use can damage the cutlery and void the warranty.

Use the correct size and type of knife for the specific task.

Do not use knife if blade is dull, bent, chipped or if the handle is broken.

Keep cutlery out of the reach of children at all times.

Always use extreme caution when handling your cutlery, keeping in mind these precautions: Never try to catch a falling knife, never reach for a knife blindly and always cut away from your body.