



blue
jean
CHEF

LIMITED WARRANTY

Your BJC Steak Knife 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 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 9:00am-5:00pm EST
Website: bjcwarranty.synergyhousewares.com
Email: bjcwarranty@synergyhousewares.com
Printed in China

Model BJC6STKSET Includes:
6 Steak Knives

6 Piece Steak Knife 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 bears 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:

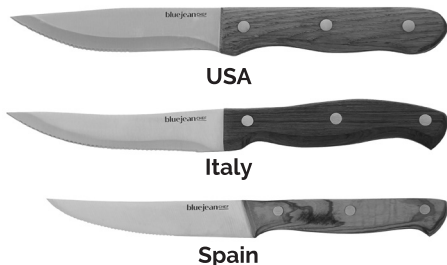


Before Your First Use

Hand wash cutlery thoroughly in warm water with a mild dishwashing soap using a mild dishwashing soap. Rinse and dry thoroughly.

About Your Steak Knife Set

The BJC 6 Piece Steak Knife Set includes six different designs inspired from various countries of the world. Each knife is labeled with the country that inspired the design and comes with a unique triple riveted wooden handle. The USA knife comes with an Oak handle, Italy comes with a Rosewood handle, Spain with an Olive Wood handle, Germany with Walnut Wood, Japan with Bamboo and France with Pakka Wood. You'll have so much fun comparing designs and admiring the beautiful wooden finishes at your next dinner party or cookout!



Using Your Steak Knives

High carbon steel resists stains, rust and corrosion better than most other metals, however all metals will react to extreme conditions. To preserve your cutlery set please keep the following precautions in mind:

Do not allow food with high chloride content (i.e. table salt, mustard, mayonnaise, and egg) to remain on the blades after use. This can cause discoloration or pitting.

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 of the steel blades. In fact, the make-up of your local water can be the sole cause of corrosion and discoloration.

Sharpening

With regular use any knife will lose its sharpness. Sharpening on a periodic basis will renew the cutting edge, maximizing the knife's performance. For best results on the straight edge blades of the Germany, Japan and France knives, a multi-stage electric sharpener, manual sharpener, sharpening steel or professional sharpening is recommended. For the serrated blades of the USA, Italy and Spain knives, professional sharpening is recommended.

Cleaning and Removing Stains

Your BJC cutlery is not dishwasher safe. Hand washing is recommended 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.

Always make sure the knife blade is entirely clean and dry before storing.

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

Do not use stainless steel cleaner on the handles.

Warnings and Safeguards

Your BJC 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.

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.

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

For more cooking classes, videos and recipes, please visit:

<https://bluejeanchef.com>