



blue
jean
CHEF

LIMITED WARRANTY

Your BJC Gadget Set is warranted to be free of defects under normal household use to the original purchaser for one year.

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 8:30am-5:00pm EST

Website: bjcwarranty.synergyhousewares.com

Email: bjcwarranty@synergyhousewares.com

Printed in China

Model BJC8GSET Includes:

Flour Duster, Lemon Zester, Pastry Brush, Strainer, Avocado Slicer,
Apple Corer, Citrus Reamer, Offset Spatula, Canvas Roll

8 Piece Gadget & Tool 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 gadgets and tools in warm water with mild dishwashing soap using a sponge or nylon pad. Rinse and dry thoroughly.

About Your Gadget Set

Your BJC Gadget & Tool Set includes eight easy to use gadgets and tools which allow you to prep and decorate a variety of foods. Whether you are a novice cook or a professional chef you will be surprised by how easy it is to create restaurant style masterpieces. Best of all the gadgets and tools conveniently store in a canvas roll.

Lemon Zester

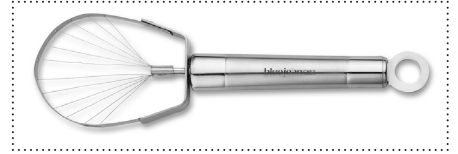
Lemon and other citrus zest contains essential oils which enhance the flavor of salad dressing, baked goods and other dishes. The zester features a small scalloped blade which removes tiny curls of zest from fruits such as lemons, limes and oranges. To use, firmly press the scalloped end of the zester against the fruit and pull towards you.



TIP: When zesting, only remove the thin colored skin, or zest, from the fruit. Leave behind the white pith from underneath as it has a bitter flavor.

Avocado Slicer

This durable avocado slicer with the distinctive semi-circle blade design and 12 sectioning blades will allow you to easily peel and slice your avocados with one motion. Just cut your avocado in half, remove the pit and let this slicer do its job.



TIP: Use this tool when slicing avocados for sandwiches and salads or even just snacks. Your presentation will be much more appealing with even slices of avocado.

Citrus Reamer

Quickly and easily extract fresh juice from citrus such as lemons, limes, oranges, grapefruits and tangerines. To use, slice your desired citrus in half along its midsection. Hold one half over a bowl and insert the pointed end of the reamer into the flesh.

Twist the reamer back and forth collecting the extracted juice in the bowl. If desired, strain the juice with a fine mesh strainer to remove pulp and seeds.



TIP: If your recipe calls for the juice AND the zest of citrus fruit, be sure to zest it first before juicing - it's difficult to zest just half a lemon.

Pastry Brush

Nothing is better than a pastry brush to apply an even, yet thorough coating of melted butter or egg wash to pastries, cookies, pie crusts and bread. The brush is broad enough to adequately coat large surfaces but thin enough to perfectly coat delicate items. Use the brush to ensure that your pan is thoroughly greased or your waffle iron is coated in butter. The pastry brush also works beautifully to gently remove excess flour from rolled out dough. To use, dip the brush into your desired liquid and apply to food.



TIP: The brush is also handy for coating meats and vegetables with oil or basting with sauces while grilling. It can also be used to brush a sweet glaze or simple syrup on breads and cakes.

Apple Corer

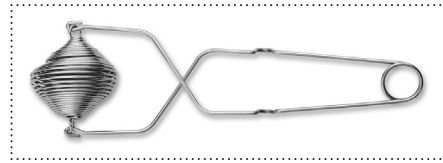
The sharp tubular blade allows you to remove the core from apples or pears with one simple motion. This tool is also useful for removing the seeds and stems from other vegetables. To remove the core, place the fruit or vegetable on a cutting board and center the corer over the middle. Press fully into the produce and twist 360°. Extract the corer and carefully remove the core from the blade.



TIP: This is a great tool to make filled cupcakes. To do so, insert the corer two thirds of the way into the center of a cupcake, making sure not to puncture the bottom. Remove the center and fill with your favorite frosting or filling. Frost the top of the cupcake and decorate if desired.

Flour Duster

This cleverly designed duster is the perfect tool for evenly and lightly dusting surfaces with flour. Insert the duster into the flour, squeeze the handle to open the spring, fill with flour and release the handle to close the spring. Then squeeze the handle gently while waving the duster over the area you want to dust, allowing the flour to fall. Squeeze gently for a light dusting or more firmly for a heavier coating.



TIP: Use the flour duster to spread an even coating of flour on a cake pan when greasing and flouring a pan before baking.

Strainer

This useful tool is perfect for so many kitchen challenges. Use this fine strainer to remove lumps from sauces and purées, or to strain seeds and pulp from citrus juice. You can also use this strainer to filter teas or cocktails. The two small loops at one end make it easy to secure the strainer over the end of your pan or bowl with one hand while pouring with the other.



TIP: The strainer can also be used for sifting confectioners' sugar, cinnamon and other spices.

Offset Spatula

The offset on this spatula provides clearance to keep your fingers and knuckles away from your work and off the counter. This makes it ideal for spreading icing on cakes and brownies as well as making decorative swirls of frosting or whipped cream on cakes. The long blade comes in handy when leveling cake batter in your pan or flattening cracker or cookie crusts in the bottom of a pan. After baking, use the blade to cleanly release the edges of your cake from the sides of the pan. This flexible tool is also handy for moving delicate cookies or pastries from your pan to your cooling rack and for prying muffins out of muffin tins.



TIP: The offset spatula is also great for spreading softened butter, cream cheese, peanut butter and hummus on toast and bagels.

Cleaning and Storage

Your BJC gadgets and tools are dishwasher safe, however hand washing is recommended. To clean, simply use warm water a mild dishwashing soap and a soft sponge or nylon pad. Rinse and dry thoroughly.

Do not soak the gadgets or tools in water for an extended period of time. The chlorine and mineral content of your water, especially iron, can cause corrosion or discoloration of the steel.

Always make sure the gadgets and tools are completely dry before placing into the canvas roll.

Use caution when cleaning as certain gadgets contain sharp edges. To clean the storage roll, wipe with a damp cloth. Do not place the roll in the dishwasher or submerge in water.

To clean your pastry brush use warm running water and a few drops of dish soap. Blot dry and lay flat. Allow to dry completely before returning your brush to the drawer or roll.



Warnings and Safeguards

Your BJC gadgets and tools are not toys. KEEP OUT of the reach of children at all times.

ALWAYS use extreme caution when handling the gadgets and tools as they may contain sharp edges/blades.

Notes

A series of horizontal dotted lines providing space for handwritten notes.

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

<https://bluejeanchef.com>