



Lakeland ceramic knives

Use and care instructions

- Always use your ceramic knife with a plastic or wooden cutting board.
- Never use your ceramic knife to pry open anything or in applications that require flexing or twisting.
- Do not use your ceramic knife to cut frozen foods or food with bones.
- Avoid dropping your knife on hard surfaces or turning the blade on its side to crush garlic or like foods.
- Always keep your knife clean.
- Hand wash straightaway after each use in warm, soapy water and dry thoroughly.
- Store your knife in a sheath, tray or knife block.

Safety instructions

- Carefully remove the knife from packaging. Knives are sharp and must be handled carefully. A knife is dangerous if misused. Handle with care and store away from children.