

CHINESE CHEF'S KNIVES

CG3000

8" Chinese Chef's Knife

35898

Rosewood

8" Chinese Chef's Knife

R898

SANTOKU KNIVES

CG4000

9" Granton Edge Santoku Knife

78909



7" Granton Edge Santoku Knife

78907



5" Granton Edge Santoku Knife

78905

CG3000

7" Granton Edge Santoku Knife

35907

KNIFE CARE & STORAGE TIPS

Properly cleaning and storing knives will ensure they perform to the fullest potential and extend their lifespan.

CLEAN

Washing knives immediately after using will prevent bacteria from forming and keep them sharp. It is important to wash all knives by hand and thoroughly dry them.

STORE

Storing dirty knives can result in rust and contamination. Once knives are washed and dried, store them safely in a quality knife rack, butcher block, magnetic strip or case. Never store knives in a drawer or with blades exposed. Properly storing knives will keep the edges clean and sharp.