



ZAKARIAN CUTLERY



To my fellow home chefs,

I am incredibly excited to bring new kitchen innovations to your home. With my Zakarian collection, we have created high quality products that will deliver pro chef results that are sure to impress.

Cheers,

A handwritten signature in blue ink that reads 'Geoffrey Zakarian'.

For more recipes,
cooking tips and
products follow me
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CARE & USE

WARNINGS

DANGER: Knives are sharp! Store safely away from children. Knives are not for use by children.

Using your Zakarian Cutlery for purposes other than cutting food may result in the blade breaking or personal injury. **DO NOT** use Knives for opening cans or bottles, or as a make-shift screwdriver, saw, or other tool.

Your Zakarian Cutlery are not designed for cutting through food that is frozen solid, or cutting through solid bone.

CARE & USE

Before first use, wash all knives by hand (see Cleaning section).

Sharp knives are safe knives! Keep blades sharp to ensure they are easy to cut with. Cut away from the body. Hold by the handle when cutting, not by the blade.

For longevity and sharpness, use a cutting board when slicing. Knives are best used on cutting surfaces including wood or plastic. Stone, glass, and stainless steel surfaces may dull the blades of your knives if used as a cutting surface.

For maximum longevity, knives are best stored in a knife block, on a magnetic strip, or in a knife case. When storing in a drawer, it is best to protect knives in sheaths.

Do not clean your Zakarian Cutlery using a detergent that has natural citrus, as this may cause corrosion.

Your Zakarian Cutlery are dishwasher safe, however washing them in this way may shorten their lifespan and cause them to dull more quickly. Hand washing with a non-abrasive cloth or sponge is recommended.

Do not leave knives soaking in water for long periods of time.

Promptly dry after cleaning using a dry towel. Dry from the back of the handle toward the knife edge.

SHARPENING YOUR ZAKARIAN KNIVES

You can sharpen your Zakarian Cutlery using a handheld or electric knife sharpener or a handheld steel.

To sharpen your knife, run it through the notch in the knife sharpener while lightly applying pressure.

Your knife sharpener may have settings from coarse to fine. Fine sharpening settings should be used for general maintenance, while coarse settings can be used to completely resharpen the blade.

To use a sharpening steel, hold it in your non-dominant hand with the end of the steel resting against a stable surface.

Start at the top of the steel and pull the blade down and toward you. Hold the blade at a 14° angle to the steel. Repeat after by placing the other side of the knife blade on the other side of the steel.

After sharpening knives using any method, always wash to remove excess steel from the blade before using.

DREAM TEAM IN YOUR KITCHEN

Chef Geoffrey Zakarian has teamed up with Dash, a leading manufacturer of cookware and kitchen tools, to bring you high-quality professional grade products specifically designed for home use. This collection provides a combination of innovation, craftsmanship and culinary expertise that will elevate your cooking endeavors.

We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at: 1-800-898-6970 from 7AM-7PM PST, Monday-Friday, or by email at zakarian@bydash.com.

Contact Customer Support regarding repairs to the device.

DASH - 1 YEAR LIMITED WARRANTY

Your Zakarian by Dash product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, Dash will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. Dash will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to zakarian@bydash.com.

There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. DASH SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Stock #: GZ_Knife_Set_IM_v5

Made in China



Ph: 1-800-898-6970 | Email: zakarian@bydash.com