

Ever Blade™
SELF SHARPENING PROFESSIONAL CHEF KNIFE

Customer Service Information

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Ever Blade™
SELF SHARPENING PROFESSIONAL CHEF KNIFE

**Perfectly Sharp
Knife Everytime!**



**EverBlade™ Care
& Use Instructions**

⚠ CAUTION SHARP BLADE.

To avoid injury, use and handle with extreme care. Do not cut toward any part of your body or run fingers along edge of blade. Keep away from children or those who may have trouble using the product in accordance with these instructions.

Congratulations on your purchase of the EverBlade™ Self-Sharpening Professional Chef Knife.

Your satisfaction is important to us. Please review the below safety instructions and tips before using.

SAFETY INSTRUCTIONS FOR USE:

By design, the EverBlade™ is extremely sharp and can cause serious, permanent injury. Use only as directed. The EverBlade™ is only intended to be used to prepare food.

When using your EverBlade™, ALWAYS:

- Keep the product away from children or individuals who may have trouble using the item in accordance with these instructions.
- Cut on a stable, flat, plastic or wooden, anti-slip surface.
- Keep your hands, fingers, and other body parts away from the potential path of the knife.
- Hold the product by its handle.
- Position the blade pointed down or away from you on the counter, table, or cutting board.
- Be aware of the blade's location when picking up the knife.
- Use caution when handling or washing.
- Keep the product clean and dry while using.
- Pass the product to another user, handle first.
- Clean immediately after use.

When using you EverBlade™, NEVER:

- Use the product for any purpose other than preparing food.
- Hold the product by the blade.
- Use on metal, ceramic, China, porcelain, cooking wear, glass, stone, or marble, as such surfaces can become damaged during use or dull your knife.
- Hold food items in the air, above a surface, while using the product.
- Use the product with your fingers in the path of the knife.
- Bend, flick, manipulate, or pull on the knife blade.
- Run fingers alongside the blade of the product.
- Drop, throw, or expose the product to an open flame or other heat source.
- Use the product, if any aspect of the blade or handle feels loose.
- Use the product to cut bones, frozen food, seeds, or roots or smash garlic or other food items.
- Use the product as a screwdriver, bottle, or can opener - it may damage the blade.
- Try to catch the product mid-air, if it falls.
- Cover the product with a towel or other object during use.

WASHING INSTRUCTIONS:

DO NOT CLEAN IN DISH WASHER. HANDWASH ONLY. Carefully hand-wash your EverBlade™ by hand, in hot water, using mild dish washing detergent and a non-scratch sponge or cloth and thoroughly hand dry from the back of the handle to the tip of the blade. To avoid staining, do not soak in dishwasher.

CARE FOR THE KNIFE:

The wrong cutting surface can ruin your knife. Do not cut on metal, ceramic, China, porcelain, cooking wear, glass, stone, or marble, as such surfaces can become damaged during use or dull your knife. To avoid harmful bacteria growth, all cutting boards and surfaces should be thoroughly cleaned immediately after use. For sanitary purposes, use separate cutting boards for meat, fish, poultry, & seafood.

STAIN RESISTANCE:

The blade of the EverBlade™ is made from German 1.4116 stainless steel, however no metal is completely stainless, and certain foods can produce minor stains. To remove stains, clean the blade with a non-abrasive stainless-steel cleaning liquid, using caution to ensure the liquid does not spill onto the handle.

SHARPENING YOUR EVERBLADE™:

The EverBlade™ knife block contains a built-in ceramic sharpener specially designed to sharpen the knife every time it is removed or inserted into the block. If you find your knife needs a sharper edge, repeatedly insert and remove the knife from the block 10 times making sure the knife blade is in contact with the ceramic sharpener. Repeat if necessary. Do not touch the ceramic sharpener inside the knife block or place your fingers or any items other than the EverBlade™ knife inside the opening of the knife block.

CARING FOR THE KNIFE BLOCK:

The EverBlade™ knife block contains an adhesive pad on the bottom to help it remain on the counter while the knife is withdrawn and re-inserted into the knife block. To affix your knife block to the countertop, remove the plastic sticky pad protective sheet from the bottom of the knife block, position the knife block on a clean, dry, flat, hard, horizontal surface, and press down. To remove, slowly and carefully tilt the knife block sideways, using two hands; one at the top and one at the base. The seal will peel off the surface. The sticky pad is reusable so you can re-affix the knife block again and again. If, after time, the adhesive is not sticking, simply run the knife block under hot water to remove the dirt and then re-affix. Clean the knife block by wiping with water on a damp sponge.