

Cutlery & Accessories

Use and Care Instructions

Care of Knives

A good knife is an investment. With proper care it will last a lifetime.

- All ZWILLING J.A. Henckels and the MIYABI Red Morimoto Edition knives are dishwasher safe. However, we do not recommend putting knives in the dishwasher. Banging against other cutlery or pots and pans could chip the edge. High heat and detergent can discolor and damage the handle. Instead wipe the knife clean in your sink with a wet cloth or soft sponge and dish soap. Dry immediately.
- Other MIYABI and all Kramer by ZWILLING knives need to be hand washed (see instructions above).
- No metal is completely “stainless”. Do not allow acidic foods (lemon, mustard, tomato, etc.) to remain on the blade after use. This may cause some slight tarnishing. Should the blade show signs of staining, use a non abrasive metal polish for cleaning.
- Carbon steel knives develop a patina over time; the steel will turn dark gray or black. To minimize discoloring, immediately after cutting highly acidic foods, rinse, wipe the blade, and then return to cutting. Always rinse and dry carbon steel blades immediately after use.
- Removing Rust Spots - If rust spots form on a carbon steel blade they can be easily removed with an abrasive bench stone also called a “Rust Eraser” following these steps:
 1. Wet Rust Eraser with water
 2. Rub rust spot with light pressure in one direction parallel to the blade’s pattern.
 3. Wipe the blade clean and dry with a paper towel.
- Do not cut through bone with knives (except meat cleavers). Do not use knives for poking, prying, separating or cutting semi-frozen or frozen foods.
- Do not use knives as screwdrivers or can openers. This is not their designated purpose and may result in bending or breaking the blade or edge of the knife.
- ZWILLING J.A. Henckels warranty does not cover misuse.

Proper Knife Storage

Knives have to be stored in a safe place, protecting the cutting edge and guarding against injuries. These are some options for storing your knives.

- Magnetic knife bars are convenient and safe for chefs who want to be able to view their blades and easily access them. They attach to the wall and firmly hold knives in place.
- A wooden knife block is the best way to store knives on the counter. The size of the block varies with the number of knives to be stored. Most ZWILLING J.A. Henckels blocks also have a slot for a honing steel and kitchen shears.

Cutting Surfaces

Cutting surfaces should be smooth, easy to clean and “give” on contact with knife edge.

- ZWILLING J.A. Henckels recommends: wooden or bamboo cutting boards and quality polyethylene boards.
- Avoid surfaces that can dull or damage the knife such as china, marble, granite, tile, Formica, porcelain, stainless counter tops and glass.
- REMEMBER: All cutting boards and surfaces should be cleaned thoroughly immediately after use to avoid harmful bacteria growth.