

Ceramic kitchen · daily necessities

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Know about the handling and use of a ceramic knife with peace of mind

What can cause the ceramic blade to be chipped

Please do not use on hard cutting surface. The blade may be chipped or break

<Example>

- Pumpkin
- Crab
- Frozen food (include semi-thawed food)
- Corn
- Mochi
- Bones of Meat and Fish



* Please use "bread slicing & slicing knife" for soft cutting surface such as bread, tomato, cake, lemon, ham, cheese, sandwich etc.

Blade may chip or break when forcefully cut, strike or if twisting occurs when cutting into a hard object.

Please do not strike the knife on a hard surface such as a cutting board or a table for the purpose of removing any remaining food attached to the ceramic knife. The blade may break and it is also dangerous to do so.



The blade is made of fine ceramics, not made of metal. If you strike on hard surfaces or drop it, it may be chipped or broken.

Please do not drop anything on the ceramic knife. It may damage the blade.

Please do not use the side of the blade to press down any ingredient as there is a danger of breaking.

If it is broken, you cannot sharpen it again.

Please use cutting board made of wood or resin.

If you use a harder surface cutting board, the blade may be chipped.

Storage method

Please keep it in a safe place out of reach of infants and children.
Please do not place near the fire. The resin material may be deformed.
Please do not subject the blade like in roasting directly under the fire. The blade may be damaged by thermal shock.

Care

Please do not sharpen the ceramic knife with a metal cutter grinding stone.
It will cause damage to the blade.
When the blade is chipped or the sharpness becomes dull, please be sure to sharpen it without further use.
If you use the blade in a damaged condition it may break.
If stain adheres to the blade, please soak or wipe it with the kitchen bleach.
If you use a metal sharpener, the metal may be scraped and the ceramic blade may become black with metal powder.



For safe use

As the ceramic blade is very sharp, please pay close attention to the cutting edge.
The tip of the knife is also a blade. Please be careful enough to cut your hand.
Do not apply force by your finger or palm directly to the back of the ceramic knife.
There is a danger of injury by the corner of the knife back. When pressing down with your hands please use the cloth to hit.
When putting the blade to clean in the tub, please take note that the cutting edge may face upward.

※ We will not take any responsibility if damage occurs due to not observing the handling precautions.

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Sanutoku Knife / Large 16 cm · 17 cm
Fruit · Petti knife 11 cm · 13 cm
Chef's Knife 18cm
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28 cm · 28 cm deep type
20 cm · 22 cm
Tamagoyaki
Frying accessories

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Slicer
Grater
mill
Cutting board
pot
Grill pan
Sharpener
Ladle Turner
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Mug Bottle

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Colorful kitchen
Fine Premier®
Fine Legend
Excellent

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Serafort® frying pan
CERABRID ® frying pan IH black red
CERABRID ® frying pan gas fires
CERABRID ® Frying pan IH White Blue

Stainless steel bottle

SerraRead ® Mag Bottle

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CERABRID ® cooking pot
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