



**Yaxell Use and Care Instructions:**

Wash your Yaxell knife with warm soapy water, and dry after each use. Avoid abrasive cleansers, or scouring pads (including those green "Scotch-brite" pads). They'll leave very fine scratches in your knife, and over time will diminish the beauty of your multi-Layer steel blades. Do not place any fine cutlery in the dishwasher. The heat, chemicals, and shaking can cause damage to fine honed blade edges.

For best blade edge protection, store knives in a block, on a magnet bar, or in a knife drawer that protects your blade's edge. Piling knives on top of each other in a drawer can chip your blade edges.

All Yaxell merchandise is fully guaranteed against defects in material and/or craftsmanship.

Ginkgo International Ltd.  
8102 Lemont Road Suite 1100  
Woodridge, IL 60517  
630-910-5244