

LIMITED 5-YEAR WARRANTY

This is the only express warranty for this product. Hudson Home Group, LLC., warrants this product to be free from defects in material and workmanship for single-family household use for five years from the date of original purchase. Ordinary wear and tear including damage to the coating and blade surface is excluded. Use of product for anything other than its intended purpose is also not warranted.

We exclude liability for all consequential damages. Your exclusive remedy is repair or replacement of the nonconforming product, at our option. All liability is limited to purchase price. **All other warranties, including any statutory warranty or condition of merchantability or fitness for a particular purpose, are disclaimed.** You may have legal rights that vary depending on where you live. For repair or replacement, please call with information on your product's proof of purchase and description of the problem.

Hudson Home Group LLC, Boonton, NJ 07005
Call center : 1(855)351-8261



CARE & USE

3PC KNIFE SET W/SHEATH





3PC KNIFE SET W/SHEATH



Dear Consumer,

Congratulations on your decision to purchase our high quality stainless steel knife set. With proper care, this easy to use and clean knife set should give you many years of use.

Please take a moment to read the use and care instructions that follow.

Should you have any question, please feel free to contact our consumer care department at ToddEnglish@hhgllc.com

When you take it out of the package:

- Wash in warm soapy water before first use.
- Dispose of packing materials in an environmentally friendly way.

Use and Care for your Knife set:

- Make sure that your knife set is clean and dry after use. Food particles that remain on your knife set tend to become harder to remove after continued use.
- Do not use any abrasive substances such as chemical or mineral cleaners.

- Dry thoroughly as water may leave spots on stainless steel unless fully dried.
- Make sure that your knife set is clean and dry before insert to the sheaths.

When it's time to clean your knife set :

KNIFE :

- Hand washing your knife in warm, soapy water is recommended.
- Do not use scouring pads or steel wool to scrub the surface.

SHEATHS :

- Clean your sheath with wet cloth , and make sure your sheath is clean and dry before storing away.

With proper use and care, your new knife set should give you many great cooking experiences.

Sincerely,

