

1 YEAR LIMITED WARRANTY

Course Housewares, LLC warrants this Cook's Companion® product to be free from manufacturer defect for up to 1 Year from the original date of purchase. If a defect is found to exist, Course Housewares will, at its option, either repair or replace the product or the defective component, including labor. Replacement will be made with a new or rebuilt product or components. This warranty does NOT cover (a) ordinary wear and tear (such as scratches, chips or stains), (b) impact damage or breakage, (c) heat discoloration, minor imperfections and slight color variations in the silicone or metals, which are a normal part of the craftsmanship, (d) extreme temperature or resulting damage to the product (e) improper cleaning methods causing scratches or damage, or (f) accessories, even if sold with the product, (g) any unit that has been tampered with, (h) damages incurred through improper use and care and (i) faulty packaging by you or mishandling by any common carrier. Failure to follow the accompanying Care and Use instructions or commercial use will void this warranty.

Course Housewares' sole obligation and your exclusive remedy under this warranty is limited to repair or replacement, at its option, of the defective product. You will be responsible for any shipping and handling fees. Products returned to us that are not found to be defective in material or workmanship will be returned to you. If your particular product is found defective but is no longer available and cannot be repaired, a comparable product, at our discretion, will be sent as a replacement. This warranty extends only to the product's original purchaser, US residents only and does not cover damage caused by improper use or accidental damage. This warranty covers the Knife Set and Sheaths only.

COURSE HOUSEWARES, LLC MAKES NO OTHER WARRANTIES, EITHER EXPRESSED OR IMPLIED, REGARDING THE PRODUCT OR RELATING TO ITS QUALITY. PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE, COURSE HOUSEWARES, LLC SHALL NOT BE LIABLE FOR INDIRECT, CONSEQUENTIAL OR SPECIAL DAMAGES WHETHER A CLAIM IS BASED ON CONTRACT, TORT, WARRANTY OR OTHERWISE, IN NO EVENT WILL LIABILITY EXCEED THE ORIGINAL PURCHASE PRICE OF THE PRODUCT. THE DURATION OF ANY IMPLIED WARRANTY WHATSOEVER, INCLUDING BUT NOT LIMITED TO THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL BE LIMITED TO THE DURATION OF THE EXPRESS WARRANTY PROVIDED HEREIN. COURSE HOUSEWARES SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES WHATSOEVER.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may have other legal rights, which vary from State to State.

To Process a claim:

Do not return the product to the retailer from which it was purchased. Your retailer has no liability for this warranty. Please contact the Course Housewares customer service department for assistance and to ensure the fastest possible resolution to the problem. Please have your purchase information available to speed this process.

OR

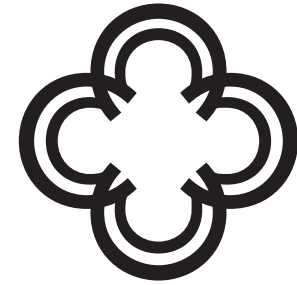
Send your name, physical address, phone number, original purchase receipt and the safely packaged item prepaid to:

Course Housewares, LLC
1715 Lake Drive West
Chanhassen, MN 55317
(866) 325-1659

Return shipping and handling charges may apply.

MADE IN CHINA

MODEL: CCKS2/B411784



COOK'S[®] COMPANION

5PC Knife Set With Sheaths





PLEASE READ BEFORE USE AND SAVE THESE INSTRUCTIONS

Thank you for purchasing Cook's Companion® 5PC Knife Set with Sheaths. Your set will perform best when used as intended. To ensure the best performance of your product, please consistently follow these instructions.

About Cook's Companion®

Whether you are a culinary novice or frittata flipping, soufflé-rising, flambéing master chef, every great cook needs a fine set of tools at his or her disposal to create a truly stellar dish. Exclusively available through Evine, the Cook's Companion® line sets the professional standard for quality tools offered at economic prices. Whether you're prepping meals for one, two or 20, this essential collection can cater to your any and every gastronomic need.

Select from among Cook's Companion® cookware, bakeware, and cutlery guaranteed to make prep easy as pie. These high-quality kitchen essentials combine innovative and resourceful industry technologies with colorfully stylish designs. In addition, Cook's Companion® products boast features and functions employed for easy care and cleanup. Cook's Companion® deliberately constructs each product with ease and convenience in mind. Fill your kitchen with useful products and return the joy to cooking with assistance from this dependable brand. Be a dinner winner with go-to cookware, bakeware, cutlery and other exclusive essentials from Cook's Companion®.

Your Cook's Companion® 5PC Knife Set Includes:

- ◆ Chef's Knife with Sheath
- ◆ Santoku Knife with Sheath
- ◆ Scalloped Edge Utility Knife with Sheath
- ◆ Utility Knife with Sheath
- ◆ Paring Knife with Sheath

GETTING STARTED

- ◆ Before using, remove any labels and wash and dry each item in accordance with the care and use instructions.
- ◆ For best results, read through these instructions before first use.

CARE & USE

- ◆ Although the Cook's Companion® Knives and Sheaths are dishwasher safe, hand washing with warm soapy water and a soft sponge or towel is recommended to prolong their life and beauty.
- ◆ Always use the knives on a sturdy, dry, non-slip surface to avoid injury or damage to the knives.
- ◆ Do not use abrasive or harsh cleaners. Never soak the knives in water for an extended period of time as the chlorine and minerals in the water can cause corrosion and damage the beauty and life of your knives.
- ◆ Always use extreme caution when handling and keep out of reach of children at all times.
- ◆ Wood, plastic, or glass cutting boards are recommended to prolong the life and sharpness of the blade.
- ◆ Always store the knives in the correct included sheath after using. It is important for the knives to be completely dry before storing.

WARNINGS:

- ◆ The knife blades are very sharp. Handle with care.
- ◆ Never cut towards your body.
- ◆ Always keep out of reach of children and pets
- ◆ Do not use knives/sheath for any other purpose than their intended use.
- ◆ Keep fingers out of the way when cutting.
- ◆ Never hold knife by the blade.
- ◆ Never try to catch a falling knife.

Your Knives

Every great chef needs a great set of knives, and that is what is offered with this Cook's Companion 5PC Knife Set. The superior manufacturing process used to create these specific knives will now have friends, family, and even the best chef jealous. By creating waves in the sides of each knife, we have provided you with advanced stick resistance for all of your slicing and chopping needs. To understand each knife's function, continue to read the sections below.

Chef's Knife

- ◆ This classic knife style is known for being a chef's all-purpose knife and is a staple in most kitchens. The Chef's Knife is great for slicing, chopping, dicing, mincing and more!



Santoku Knife

- ◆ A Santoku Knife is similar to the Chef's Knife in purpose, but offers a more precise cut because of the drop point tip. You will be slicing, dicing, and chopping like a pro!



Scalloped Edge Utility Knife

- ◆ All chefs, whether a novice or an expert, should have a serrated knife in their kitchen. The scalloped notches offer delicacy when slicing soft skinned fruits and vegetables. Unlike most serrated knives that feature short, saw-like notches, our scalloped edge provides a wide serration. Allowing you to easily slice through bread without crushing or crumbling.



Utility Knife

- ◆ This utility knife will be your everyday knife for any job. With its lightweight, slim Chef's Knife style, this knife is a great tool for slicing and coring fruits, dicing vegetables, and trimming excess fat off of most proteins.



Paring Knife

- ◆ When needing a great knife for smaller jobs, the pairing knife will be your go to kitchen knife. This knife is a great tool for peeling, cutting or slicing small fruits and vegetables, as well as herbs!



Using Your Sheaths

- ◆ Once you have washed and dried your knives, it is important to store them in their sheaths to protect the blade and prevent any accidental injury.
- ◆ In order to slide the sheath onto the knife, you must first ensure you are using the proper sheath size.
- ◆ Next, you will line the sheath opening up to the edge of the blade, and carefully slide the sheath over the blade of the knife.
- ◆ To remove the sheath, hold the knife by the handle in one hand and carefully slide the sheath off the blade using the other hand.