



ZAKARIAN

BY

DASH



11 PIECE KNIFE BLOCK SET



To my fellow home chefs,

I am incredibly excited to bring new kitchen innovations to your home. With the Zakarian by Dash Collection, we have created high quality products that will help you cook like a pro. Have fun!

Cheers,

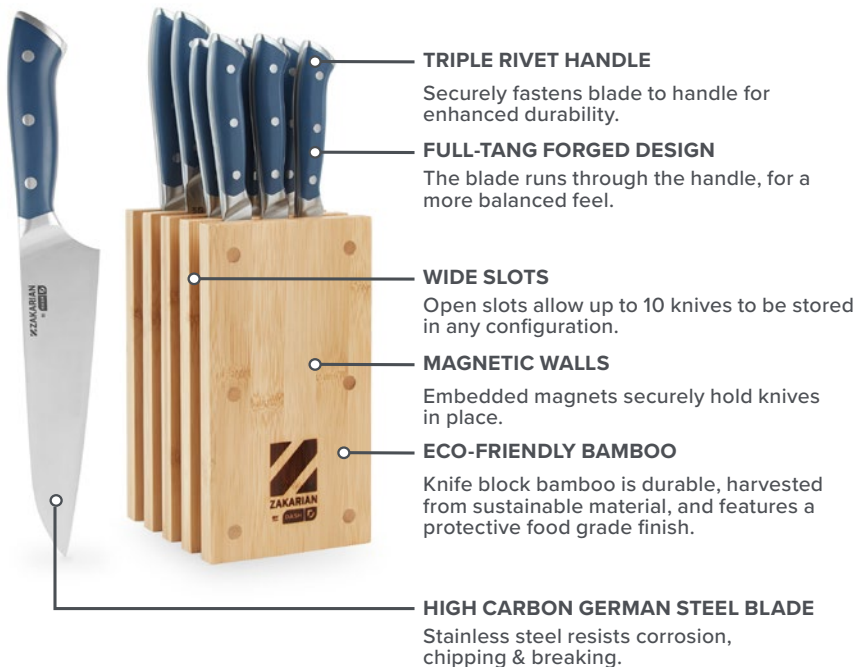
A handwritten signature in black ink, appearing to read 'Jerry Zakarian'.



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PARTS & FEATURES



ABOUT YOUR KNIVES

6 STEAK KNIVES

Straight edge slices cleanly and prevents tearing fibers, locking in juices and flavor.



PARING KNIFE

Small 3.5" Blade is ideal for scoring meat and peeling fruits and vegetables.



CHEF'S KNIFE

7" multipurpose knife designed for breaking down large cuts of meat and dicing vegetables.



SERRATED UTILITY KNIFE

Serrated edge cuts through tough foods like root vegetables, breads and hard cheeses.



SANTOKU KNIFE

Kullens in blade prevents food from sticking and perfect for everyday use.



ABOUT YOUR ZAKARIAN BY DASH MAGNETIC KNIFE BLOCK

The Zakarian Knife Block is the perfect way to store and display your collection of Zakarian Knives.

The Knife Block holds between 7-10 knives at a time, depending on the size of the knife.

The interior of the Knife Block contains invisible magnetic strips that the knives will hold to firmly.

Only store DRY knives in the Knife Block, and only store knives when the Knife Block itself is dry.

CAUTION: because the sides of the Knife Block are not enclosed, there is some danger when removing knives, as the Blades may slide out of the side. Always lift knives directly vertically when removing.

DANGER: Knives are sharp! Store safely away from children. Knives are not for use by children.

Using your Zakarian by Dash Cutlery for purposes other than cutting food may result in the blade breaking or personal injury. **DO NOT** use Knives for opening cans or bottles, or as a makeshift screwdriver, saw, or other tool.

Your Zakarian by Dash Cutlery are not designed for cutting through food that is frozen solid, or cutting through solid bone.

Before first use, wash all knives by hand (see Cleaning & Maintenance).

Sharp knives are safe knives! Keep blades sharp to ensure they are easy to cut with. Cut away from the body. Hold by the handle when cutting, not by the blade.

For longevity and sharpness, use a cutting board when slicing. Knives are best used on cutting surfaces including wood or plastic. Stone, glass, and stainless steel surfaces may dull the blades of your knives if used as a cutting surface.

For maximum longevity, knives are best stored in a knife block, on a magnetic strip, or in a knife case. When storing in a drawer, it is best to protect knives in sheaths (if included).

SHARPENING YOUR ZAKARIAN BY DASH CUTLERY

You can sharpen your Zakarian by Dash Cutlery using a handheld or electric knife sharpener or a handheld steel.

To sharpen your knife, run it through the notch in the knife sharpener while lightly applying pressure.

Your knife sharpener may have settings from coarse to fine. Fine sharpening settings should be used for general maintenance, while coarse settings can be used to completely resharpen the blade.

To use a sharpening steel, hold it in your non-dominant hand with the end of the steel resting against a stable surface.

Start at the top of the steel and pull the blade down and toward you. Hold the blade at a 14° angle to the steel. Repeat after by placing the other side of the knife blade on the other side of the steel.

After sharpening knives using any method, always wash to remove excess steel from the blade before using.

Cleaning your Knives

Do not clean your Zakarian by Dash Cutlery using a detergent that has natural citrus, as this may cause corrosion.

Your Zakarian by Dash Cutlery is dishwasher safe, however washing them in this way may shorten their lifespan and cause them to dull more quickly. Hand washing with a non-abrasive cloth or sponge is recommended.

Do not leave knives soaking in water for long periods of time.

Promptly dry after cleaning using a dry towel. Dry from the back of the handle toward the knife edge.

Cleaning your Knife Block

Hand wash only. Use a warm, damp cloth or a soft soapy sponge to wipe down the Knife Block and wipe dry.

DO NOT submerge the Knife Block in water or leave the surface wet for extended periods of time.

Do not use harsh or abrasive sponges or metal brushes on the Zakarian Knife Block as this may scratch the exterior.

The Zakarian Knife Block is not dishwasher safe.

You can extend the life of the Knife Block's natural bamboo by treating it with mineral oil or a cutting board oil. This protects the bamboo surface from splitting. Treat with oil every 2-3 months for best results.

GENERAL KNIFE TIPS

High quality, sharp and durable knives are some of the most important tools in your kitchen, making food prep easier and saving you time and frustration. If you don't have the right tools in your kitchen, your meals won't turn out how you want them to.

Always hold your knife in your dominant hand.

Always cut away from yourself, never toward you.

Be sure you're using the right knife for the job: a steak knife won't be able to cut the same ingredients as a chef's knife.

You'll usually cut food using the center of the knife's blade. Use the heel (or back of the knife) for added leverage when cutting tougher ingredients and foods, like potatoes. Use the tip of the knife when you're cutting softer items.

When cutting large or round produce, try slicing it in half first to create a flat surface, then continue cutting from there.

Grip Technique 1 – The Handle Grip

Use your entire hand to grip the handle behind the bolster. This grip gives you a solid and comfortable feel with the knife: a good choice for novice chefs and people with smaller hands.

Grip Technique 2 – The Blade Grip (or The Pinch Grip)

The blade grip, also referred to as the “pinch grip,” is preferred by many experienced cooks and chefs. Your thumb and forefinger rest on each side of the blade in front of the bolster, as if you were pinching the blade, while wrapping your middle, ring, and pinky fingers around the handle.



CUSTOMER SUPPORT

DREAM TEAM IN YOUR KITCHEN

Chef Geoffrey Zakarian has teamed up with Dash, a leading manufacturer of cookware and kitchen tools, to bring you high-quality professional grade products specifically designed for home use.

This collection provides a combination of innovation, craftsmanship and culinary expertise that will elevate your cooking endeavors. With groundbreaking products, Zakarian by Dash makes cooking like a pro at home a reality.

CUSTOMER SUPPORT

Contact Customer Support regarding repairs to the product. We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at: **1-800-898-6970** from **9AM-9PM EST**, Monday-Friday, or by email at **zakarian@bydash.com**.

REPAIRS

Do not attempt to repair the product yourself under any circumstances. Contact Customer Support regarding repairs to the product.



DOUBLE YOUR
WARRANTY



bydash.com/feelgood

DASH - 1 YEAR LIMITED WARRANTY

Your Zakarian by Dash product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, Dash will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. Dash will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to zakarian@bydash.com.

There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. DASH SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

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

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Made in China



For product tips and cooking tricks, visit
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For customer service inquiries, contact 800-898-6970 | zakarian@bydash.com