

## Amazon Basics P988

# Amazon Basics Color-Coded Kitchen Knife Set with Blade Guards

MODEL: P988

## Introduction

Thank you for choosing the Amazon Basics 12-Piece Color-Coded Kitchen Knife Set. This set includes 6 high-quality stainless steel knives, each with a matching blade guard, designed for various food preparation tasks. The unique color-coded system aids in quick identification and helps reduce the risk of cross-contamination between different food types. The nonstick coating on the blades facilitates smoother cutting, and ergonomic handles ensure a secure, comfortable grip during use. Please read this manual thoroughly before first use to ensure safe and effective operation and maintenance of your new knife set.



*Image: Overview of the Amazon Basics 12-Piece Color-Coded Kitchen Knife Set, showcasing the six knives and their corresponding blade guards.*

## Setup and Initial Use

1. **Unpacking:** Carefully remove all knives and blade guards from the packaging. Dispose of packaging materials responsibly.
2. **Initial Cleaning:** Before first use, hand wash all knives and blade guards with warm, soapy water. Rinse thoroughly and dry immediately with a soft cloth. This removes any manufacturing residues.
3. **Familiarization:** Identify each knife type and its corresponding blade guard. The color-coding helps match each knife to its protective cover.

## Operating Instructions and Safety

### General Safety Guidelines:

- Always use a cutting board. Avoid cutting on hard surfaces like glass, metal, or ceramic, as this can dull or damage the blade.
- Keep fingers clear of the blade path. Use a stable grip on the handle and curl your fingertips inward when holding food.
- Never attempt to catch a falling knife. Step back and let it fall.

- Pass knives handle-first to another person.
- Store knives in their blade guards when not in use to prevent accidental cuts and protect the blade.
- Keep knives out of reach of children.

### Knife Types and Their Uses:

## Kitchen Knife Set

Non-stick color coating helps prevent food from sticking



*Image: Detailed view of each knife in the set, labeled with its type and approximate size for easy identification.*

- **Paring Knife (Green):** Ideal for small, intricate tasks like peeling, trimming, and garnishing fruits and vegetables.
- **Utility Knife (Yellow):** A versatile knife for general tasks that are too large for a paring knife but too small for a chef's knife, such as slicing sandwiches or smaller cuts of meat.
- **Santoku Knife (Blue):** Features a straight edge and a sheep's foot blade, excellent for chopping, dicing, and mincing vegetables, fruits, and boneless meats.
- **Carving Knife (Orange):** Designed with a long, thin blade for slicing thin cuts of cooked meat, such as roasts, poultry, and ham.
- **Chef's Knife (Red):** The most versatile knife in the kitchen, suitable for chopping, slicing, dicing, and mincing a wide variety of ingredients.
- **Bread Knife (Purple):** Features a serrated edge perfect for slicing through crusty bread, tomatoes, or pastries without crushing them.

## Maintenance and Care

Proper care extends the life and performance of your knives. While the product title mentions 'Dishwasher Safe', the product specifications indicate 'Is Dishwasher Safe: No'. To ensure the longevity of the nonstick coating and blade sharpness, **hand washing is strongly recommended**

- **Cleaning:** Hand wash knives immediately after each use with warm, soapy water. Avoid abrasive cleaners or scrubbers that could damage the blade coating.
- **Drying:** Dry knives thoroughly with a soft cloth immediately after washing. Do not allow them to air dry, as this can lead to water spots or corrosion.
- **Storage:** Always store knives with their matching blade guards. This protects the blade edge from damage and prevents accidental injury. Store in a drawer or on a magnetic strip.
- **Sharpening:** Over time, even high-quality blades will dull. Sharpen your knives regularly using a suitable knife sharpener or have them professionally sharpened.

## Troubleshooting

- **Dull Blades:** If a knife feels dull, it requires sharpening. Refer to the 'Sharpening' section under Maintenance.
- **Food Sticking:** The nonstick coating helps, but some foods may still stick. Ensure the blade is clean and dry before use.
- **Rust Spots:** Although made of stainless steel, prolonged exposure to moisture or harsh chemicals can cause rust. If rust spots appear, they can often be removed with a non-abrasive cleaner and immediate drying. Prevent by drying thoroughly after each wash.
- **Blade Guard Fit:** Ensure the correct blade guard is used for each knife. They are designed to fit snugly for optimal protection.

## Specifications

Feature	Detail
Product Name	Amazon Basics Color-Coded Kitchen Knife Set
Model Number	P988
Set Contents	6 Knives, 6 Blade Guards (12-piece total)
Knife Types Included	Paring, Utility, Santoku, Carving, Chef's, Bread
Blade Material	Stainless Steel
Handle Material	Plastic
Blade Edge	Serrated, Plain, Straight
Blade Length (Chef's/Carving/Bread)	8 Inches
Construction Type	Stamped
Item Weight	1.61 Pounds
Overall Item Length	13.78 Inches

Color	Multicolor
Dishwasher Safe	No (Hand wash recommended)
Manufacturer	Amazon
UPC	841710124620, 840324413267

## Warranty and Support

---

For warranty information or product support, please refer to the Amazon Basics official website or contact Amazon customer service directly. Keep your purchase receipt for any warranty claims.