

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [Amazon Basics](#) /

› [Amazon Basics Color-Coded Kitchen Knife Set with Blade Guards \(Model P988\) - Instruction Manual](#)

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

- Unpacking:** Carefully remove all knives and blade guards from the packaging. Dispose of packaging materials responsibly.
- 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.
- 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



Paring knife
3.5 in (8.9 cm)



Utility knife
5 in (12.7 cm)



Santoku knife
7 in (17.8 cm)



Chef's knife
8 in (20.3 cm)



Bread knife
8 in (20.3 cm)



Carving knife
8 in (20.3 cm)

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.