

Emeril Lagasse 8-Piece Steak Knife Set

Emeril Lagasse 8-Piece Steak Knife Set Instruction Manual

Model: 8-Piece Steak Knife Set

INTRODUCTION

This manual provides essential information for the proper use and care of your Emeril Lagasse 8-Piece Steak Knife Set. Adhering to these instructions will help maintain the quality and longevity of your knives.



Image: The complete Emeril Lagasse 8-Piece Steak Knife Set, showcasing all eight knives with black handles and serrated stainless steel blades.

PRODUCT FEATURES

- **Blade Material:** High-quality stainless steel for durability and sharpness.

- **Blade Edge:** Serrated edge designed for efficient cutting of meats.
- **Handle Design:** Ergonomic black handles for comfortable and secure grip.
- **Set Contents:** Eight 4.5-inch steak knives.



Image: All eight steak knives from the set, laid out on a wooden cutting board, showing their uniform design.



Ergonomic Handles

Cut with comfort using these ergonomic handles built for great grip and easy use.


EMERIL LAGASSE

Image: Close-up view of the ergonomic handles, highlighting their design for comfortable use.

Sharp Edge

Cut effortlessly through tough meats and vegetables with razor sharp steel.



Image: Detailed view of the sharp, serrated blade edge, indicating its cutting capability.

SETUP AND FIRST USE

1. **Unboxing:** Carefully remove all knives from their packaging. Exercise caution as blades are sharp.
2. **Initial Cleaning:** Before first use, hand wash each knife with warm water and mild dish soap. Rinse thoroughly and dry immediately with a soft cloth. This removes any manufacturing residues.

OPERATING INSTRUCTIONS

These steak knives are designed for cutting cooked meats and other food items at the dining table. Always use caution when handling sharp objects.

- **Safe Handling:** Always hold the knife by the handle. Keep fingers away from the blade edge.
- **Cutting Technique:** Use a gentle sawing motion with the serrated blade for effective cutting through meat fibers.
- **Surface:** Always cut on a stable, appropriate cutting surface, such as a plate or cutting board. Avoid cutting on hard surfaces like ceramic or glass, which can dull or damage the blade.



Image: A single steak knife positioned next to a cooked steak on a wooden cutting board, demonstrating its intended use.

MAINTENANCE AND CARE

Proper maintenance is crucial for preserving the sharpness and appearance of your Emeril Lagasse steak knives.

- **Hand Washing Only:** These knives are **not dishwasher safe**. The harsh detergents and high temperatures in dishwashers can damage the blade and handle materials, leading to dullness, corrosion, or rust spots.
- **Cleaning Procedure:** After each use, hand wash knives with warm water and a mild dish soap. Use a soft sponge or cloth.
- **Immediate Drying:** Dry the knives immediately and thoroughly with a soft, clean towel after washing. Do not allow them to air dry, as this can lead to water spots and potential rust.
- **Storage:** Store knives safely in a knife block, magnetic strip, or a drawer organizer to protect the blades and prevent accidental injury.



Image: Icons illustrating proper handling and immediate drying of knives for maintenance.

TROUBLESHOOTING

Problem: Rust Spots Appear on Blades

Possible Cause: Knives were washed in a dishwasher or not dried immediately after hand washing.

Solution: Always hand wash knives with mild soap and warm water, then dry them thoroughly with a soft cloth immediately after washing. Avoid leaving knives to air dry or soaking them in water. While the blades are stainless steel, prolonged exposure to moisture and harsh chemicals can still lead to surface rust.

SPECIFICATIONS

Feature	Detail
Brand	Emeril Lagasse
Model	8-Piece Steak Knife Set
Blade Material	Stainless Steel
Blade Edge	Serrated
Blade Length	4.5 Inches
Handle Material	Stainless Steel (with black finish)
Construction Type	Stamped
Item Weight	1.22 pounds (total for set)
Dishwasher Safe	No (Hand Wash Only)



Image: Diagram illustrating the dimensions of the steak knife, showing a blade length of 4.5 inches and an overall length of 8.75 inches.

WARRANTY AND SUPPORT

For any questions regarding your Emeril Lagasse Steak Knife Set, or for information on potential warranty coverage, please contact the manufacturer directly. Retain your proof of purchase for any warranty claims.







Manufacturer: Emeril Lagasse

Date First Available: October 9, 2020

SAFETY INFORMATION

- Always keep knives out of reach of children.
- Use extreme caution when handling sharp blades.
- Never attempt to catch a falling knife.
- Do not use knives for purposes other than intended food preparation.

Related Documents - 8-Piece Steak Knife Set

	<p>Ninja Foodi 6 Piece Steak Knife Set: Use and Care Guide</p> <p>Comprehensive use and care guide for the Ninja Foodi 6 Piece Steak Knife Set. Learn about safety, maintenance, cleaning, and storage to keep your knives sharp and in excellent condition.</p>
	<p>Kitchen Knives User Manual: Damascus, Hand Forged, Stainless Steel Series OPBC</p> <p>Comprehensive user manual for OPBC kitchen knives, including Damascus, Hand Forged, and Stainless Steel series. Features maintenance guidelines, warranty information, and safety warnings for optimal use and care.</p>
	<p>Chef'sChoice Manual Diamond Hone Model G436 Sharpening Instructions</p> <p>Comprehensive instructions for using the Chef'sChoice Model G436 Manual Diamond Hone sharpener to achieve razor-sharp edges on 15° Asian and 20° European/American style knives, as well as serrated blades. Includes details on sharpening and honing stages, maintenance, and warranty information.</p>
	<p>Chef's Choice Angle Select 1520 Knife Sharpener Instructions</p> <p>Comprehensive instructions for using the Chef's Choice Angle Select 1520 knife sharpener to sharpen Asian, European, American, and traditional Japanese knives, including safety guidelines, blade type descriptions, sharpening procedures, and maintenance tips.</p>
	<p>Steak Knife Set: Usage, Safety, and Care Instructions</p> <p>Comprehensive guide to using, cleaning, and storing your steak knife set safely. Includes important safety checks, proper handling techniques, and maintenance tips for optimal performance and longevity.</p>
	<p>Chef's Choice ProntoPro Model 4643: Guide to Sharpening 15° Asian and 20° European Knives</p> <p>Learn how to use the Chef's Choice ProntoPro Model 4643 manual knife sharpener for optimal results on both 15° Asian and 20° European/American style blades. Includes detailed instructions for sharpening, resharpening, serrated blades, maintenance, and warranty.</p>