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MasterPRO BGMP-5143-INC

MasterPRO ELEGANCE Stainless Steel Kitchen Shears Instruction Manual

Model: BGMP-5143-INC

INTRODUCTION

Thank you for choosing the MasterPRO ELEGANCE Stainless Steel Kitchen Shears. These shears are designed for durability and resistance, making them ideal for intensive use in various kitchen tasks. Please read this manual carefully before first use to ensure proper handling and maintenance.

PRODUCT FEATURES

- Stainless Steel Construction:** Crafted from high-quality stainless steel for exceptional durability and resistance to corrosion.
- Ergonomic Handle:** Designed for a comfortable and secure grip, ensuring effortless use.
- High Durability:** Engineered to maintain sharpness and functionality over time with minimal maintenance.
- Multifunctional Design:** Suitable for a wide range of kitchen tasks, from cutting herbs to opening packaging.



MASTER THE PRO WITHIN

MasterPRO est plus qu'une marque, c'est un mouvement qui associe l'excellence culinaire à un design élégant. Né d'une passion pour la cuisine et d'un œil pour le design, MasterPro inspire et élève les compétences culinaires de ses utilisateurs, les mettant au défi de réveiller le chef, créateur et hôte impeccable qui sommeille en eux. Avec une identité créative, innovante et professionnelle, MasterPro se consacre à la redéfinition de l'art de la cuisine et du design, en offrant des produits de haute qualité qui transforment la cuisine en une expérience artistique. La marque se concentre sur l'excellence du design, l'exclusivité, la qualité et l'innovation continue, en recherchant toujours la perfection et la satisfaction du client. Avec MasterPro, vous ne vous contentez pas de cuisiner, vous élévez votre expérience culinaire à un niveau supérieur, devenant ainsi le maître culinaire et esthétique de demain.

Image: The MasterPRO ELEGANCE kitchen shears, highlighting their durable stainless steel construction and high resistance.

SETUP AND FIRST USE

Before using your MasterPRO ELEGANCE kitchen shears for the first time, it is important to clean them thoroughly.

1. Unpack the kitchen shears from their packaging.
2. Wash the shears by hand using warm water and a mild dish soap.
3. Rinse thoroughly to remove all soap residue.
4. Dry immediately with a soft cloth to prevent water spots and maintain the stainless steel finish.

EDELSTAHL
ALTA RESISTENCIA

HALTBARKEIT UND WIDERSTANDSFÄHIGKEIT **AUS ROSTFREIEM STAHL GEFERTIGT**

Aus rostfreiem Stahl gefertigt, ist diese Küchenschere langlebig und widerstandsfähig, ideal für den intensiven Gebrauch.

Image: Front view of the MasterPRO ELEGANCE kitchen shears, showcasing their overall design.

OPERATING INSTRUCTIONS

The MasterPRO ELEGANCE kitchen shears are designed for versatility and ease of use in various culinary tasks.

- **General Cutting:** Use the sharp blades for cutting herbs, vegetables, dough, and opening food packaging.
- **Poultry and Meat:** The robust design allows for cutting through poultry bones and trimming meat.
- **Bottle Opener:** The integrated bottle opener feature can be used for opening caps.
- **Nutcracker/Jar Opener:** The serrated grip between the handles can assist in cracking nuts or opening stubborn jar lids.



Image: Close-up of the ergonomic handle, highlighting the comfortable and secure grip for easy use.



Image: The kitchen shears displayed in a kitchen setting, emphasizing their multifunctional capabilities and high durability.

MAINTENANCE AND CARE

Proper care will extend the life and performance of your MasterPRO ELEGANCE kitchen shears.

- **Hand Washing Recommended:** To preserve the quality and performance of the blades, hand washing is strongly recommended. Avoid using a dishwasher, as harsh detergents and high temperatures can dull the blades and damage the handle material over time.
- **Cleaning:** After each use, wash the shears with warm water and mild soap. For thorough cleaning, the two blades can be separated by opening them fully and gently pulling them apart at the pivot point. This allows for complete cleaning of all surfaces.

- **Drying:** Always dry the shears immediately and completely with a soft cloth after washing. Do not allow them to air dry, as this can lead to water spots or corrosion.
- **Storage:** Store the clean, dry shears in a safe place, such as a knife block or a drawer with a blade guard, to protect the blades and prevent accidental injury.



Image: The kitchen shears displayed with a clear recommendation for hand washing to ensure minimal maintenance and longevity.

TROUBLESHOOTING

If you encounter any issues with your MasterPRO ELEGANCE kitchen shears, consider the following:

- **Blades not cutting effectively:** Ensure the blades are clean and free of food debris. If the shears are separable, ensure they are correctly assembled. Regular hand washing and immediate drying help maintain blade sharpness.
- **Shears feel stiff:** A small drop of food-grade mineral oil at the pivot point can help if the shears become stiff over time.
- **Blades separating unintentionally:** Ensure the shears are not over-extended during use. The separation feature is designed for cleaning, not for general cutting.

SPECIFICATIONS

| Feature | Detail |
|-----------------|-----------------|
| Brand | MasterPRO |
| Model Number | BGMP-5143-INC |
| Color | Silver |
| Material | Stainless Steel |
| Blade Material | Stainless Steel |
| Handle Material | Acrylic |
| Item Weight | 240 grams |

| Feature | Detail |
|------------------|--------------|
| Blade Edge | Straight |
| Hand Orientation | Ambidextrous |

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the packaging or contact MasterPRO customer service directly. Details for contacting MasterPRO can typically be found on their official website or on the product packaging.

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