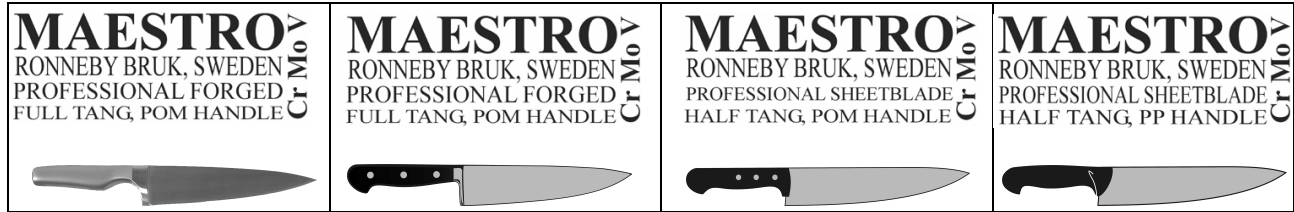
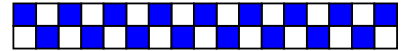


RONNEBY BRUK
S W E D E N



INSTRUCTIONS FOR MAESTRO PROFESSIONAL KNIVES.

Congratulations, you're just now holding a top quality knife in your hand.

The series of knives that we have named "Maestro Professional Forge" or "Maestro Professional Sheet" are manufactured with a combination of the best know-how from centuries of knife production and modern technology. The blade is made of the best Chrome-Molybdenum-Vanadium steel available. The handles are ergonomically designed, and combined with best possible size they offer the user best possible grip and comfortable usage.

Below you'll find a few points to help you keep your knife at its best, for a long time.

Remember:

- **No** knife will keep its best shape from standing together with forks, spoons and other tableware in the dishwasher basket. The material can take the handling, but you have to place the knife so that the edge doesn't get hurt. The best washing of your knives are made by hand and hot water.
- **Keep your knives** separated from each other, the edge will get dull much faster from laying with other knives in a drawer. The best storage of knives is in a wooden block, or a magnetic holder on the wall. Just make sure children can't reach them. If the only place available is a kitchen drawer, make sure you separate the knives in the drawer.
- **Knives** can be sharpened easily with a sharpening steel. Once in a while it's good to leave them to a professional knife sharpener, to get a new sharp edge that can be maintained with your sharpening steel.
- **Stainless steel** can get small stains of rust from being kept tightly with other materials if it's not completely dry. These spots can be polished off, if it's made in an early stage. When polishing your knife, be sure to do it downwards from the back of the knife to the edge, to ensure that you don't cut yourself but also to spare the edge.

We hope you'll be a satisfied owner of our knives, and that you find it so useful a tool when cooking that you'll want to have more knives from us. All of our ranges have a wide assortment of knives to choose from, and you can find a presentation of each range on the back of the package.

If you have any questions or problems regarding your knife, please feel free to contact us, either by mail, fax, phone or email if you can't get the help you need from your local dealer. Thank you for choosing a "Maestro Professional Forge" or "Maestro Professional Sheet", from **Ronneby Bruk**. We wish you all the best when using your new knife, and hope you'll find it indispensable in your household work.

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