

THANK YOU!

We hope that you enjoy your new MAC knives! Over the past 50 years, MAC knives have earned a reputation as the world's finest knives. With your first cut, you will understand and appreciate the many unique features we have designed into our knives.

Razor Sharpness
Effortless slicing, dicing, and chopping
Straight cuts
Comfort and Balance
Edge Holding Ability
Resharpener Ease

Please use your MAC knives for all your cutting chores. Remember to be extra careful for the first week until you are familiar with the "feel" of your new knives. There are a few precautions you should follow:

- Do not cut hard items (bones, frozen foods, hard squash)
 - Use a Cleaver for these jobs
- Do not pry or torque the blades
- Do not place in the dishwasher or use dishwasher soap (Caution: some dishwashing detergents contain salts (NaCl, MgCl) which are highly corrosive)
- Do not allow acidic residues (lemons, limes, orange grapefruits, tomatoes) to stay on the blade for extended periods of time.

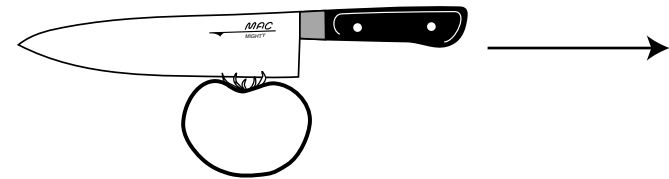
TECHNIQUES

CUTTING

You may use any cutting techniques with MAC knives. However, to optimize your knives, you should use a light touch and allow the knives to do the work--do not use excess strength or force the knives. We recommend the following techniques:

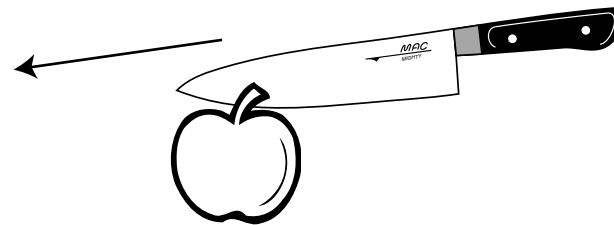
"SOFT" Tomatoes, Meat, Fish, Poultry

1. Start just inside the "heel" of the blade.
2. Lightly pull back allowing the weight of the knife to do the work.
The cut should be made with a single slice of the knife.



"HARD" Carrots, Potatoes, Apples

1. Start at the tip of the blade.
2. Firmly thrust forward pushing the blade "through" the apple.



"BREAD" Using the Bread/Roast knife

1. Start at the tip of the blade.
2. Lightly saw back and forth using the full length of the blade.

