

EXPERIENCE THE DIFFERENCE.  
SAVOR THE RESULTS.™

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Patent Pending

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MASTERS COLLECTION™

HYDE PARK™ CUTLERY USE & CARE



*Since 1946, The Culinary Institute of America has earned its reputation as the world's premier culinary college. Dedicated to excellence, the CIA is the prestigious training ground where many of America's great chefs have studied and honed their skills in the food arts.*

*Now the CIA brings this expertise to the home kitchen with the Masters Collection™, a selection of essential and extraordinary tools created by its faculty of Certified Master Chefs. Distinguished by their careful design and craftsmanship, Masters Collection™ tools provide the ultimate in performance for novice and experienced cooks alike.*

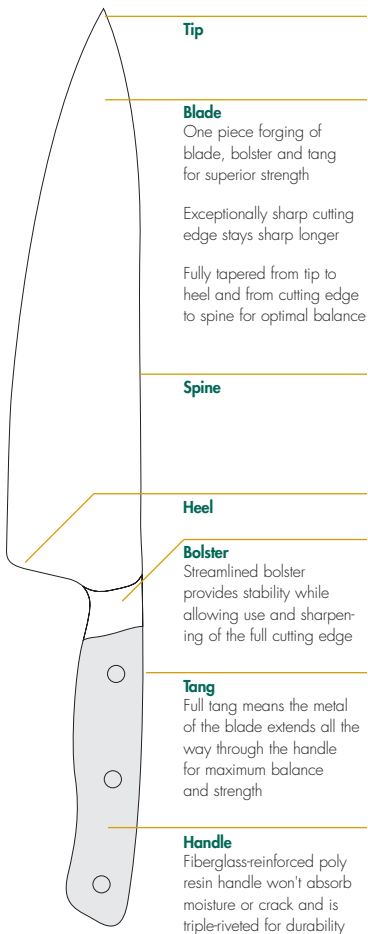
*Experience the difference.*

*Savor the results.™*

**Masters Collection™ Hyde Park™ Cutlery combines expert craftsmanship, premium materials and ergonomic design for a lifetime of optimum performance.**

- One-piece forged construction from high carbon, no-stain German steel for lifelong durability
- Superior cutting edge stays sharp longer and resists rust, stains and corrosion
- Full tang runs the entire length of the handle for superior strength and balance
- Hygienic poly resin handle is reinforced with fiberglass and triple-riveted for extra durability
- Unique “Balance-Forward” handle design positions the hand forward for a secure grip
- Streamlined bolster exposes the full blade edge for optimum performance and maximum sharpening

## MASTERS COLLECTION™



### Tip

### Blade

One piece forging of blade, bolster and tang for superior strength

Exceptionally sharp cutting edge stays sharp longer

Fully tapered from tip to heel and from cutting edge to spine for optimal balance

### Spine

### Heel

### Bolster

Streamlined bolster provides stability while allowing use and sharpening of the full cutting edge

### Tang

Full tang means the metal of the blade extends all the way through the handle for maximum balance and strength

### Handle

Fiberglass-reinforced poly resin handle won't absorb moisture or crack and is triple-riveted for durability

### Selecting the Right Knife

- Paring Knife – peeling, trimming and slicing small fruits and vegetables
- Cook's Knife – slicing, mincing and chopping smaller items
- Serrated Utility Knife – cutting tomatoes, cheese, citrus fruits, sausage and other foods with a tough skin or hard crust
- Boning Knife – separating raw or cooked meat or poultry from the bone
- Fillet Knife – separating the delicate flesh of a fish from the bones; blade is more flexible
- Santoku Knife – Asian-style all-purpose knife for chopping and slicing
- Chef's Knife – chopping, slicing, mincing and dicing fruits, vegetables and other foods
- Serrated Bread Knife – slicing breads and cakes without tearing or crushing
- Slicing Knife – slicing meat, poultry and sandwiches
- Carving Fork – holding meats and poultry while carving; lifting and turning meats while cooking

### Knife Safety

- Handle knives with respect – mishandling of cutlery may result in injury
- Use the correct size and type of knife for the job
- Always hold a knife by its handle
- Never cut any product you are holding in your hand
- Always use an appropriate cutting surface – a wooden or polyethylene cutting board is recommended. Glass, metal or marble surfaces will dull and eventually damage the knife blade.
- Do not allow the blade of a knife to extend over the edge of a table or cutting board
- Do not use knives to open bottles, loosen drawers or lift materials
- Never run your fingers on the blade to check for sharpness
- Never attempt to catch a falling knife
- As with all sharp objects, keep out of reach of children

### Holding the Knife

It is important to be comfortable with your knife as you work. There are several different ways a knife can be held according to personal preference as well as the task at hand. Delicate cutting or shaping techniques call for greater control, involving fingertips more than the fist. Coarser chopping and cutting tasks require a firmer grip and more leverage.



Grip the handle with all four fingers and hold the thumb gently but firmly against the blade's spine



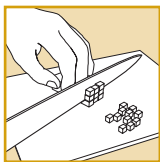
Grip the handle with all four fingers and hold the thumb gently but firmly against the side of the blade



Grip the handle with three fingers, rest the index finger flat against the blade on one side, and hold the thumb on the opposite side to give additional stability and control

### The Guiding Hand

The guiding hand, the hand not holding the knife, is used to hold the object being cut.



One of the classic positions for the guiding hand is shown here. The fingertips are tucked under slightly and hold the object, with the thumb held back from the fingertips. The knife blade then rests against the knuckles, preventing the fingers from being cut.

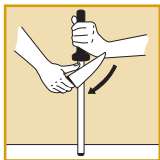
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### Keeping the Knife Sharp

The key to proper and efficient use of any knife is making sure that it stays sharp. A knife with a sharp blade is both easier and safer to use because it requires less pressure to cut. To ensure maximum performance and safety, hone the blade with a sharpening steel before each use. Do not hone knives with serrated edges.

The Hyde Park™ Diamond Sharpening Steel realigns the blade edge while lightly honing it for added sharpness.

## Honing the Knife

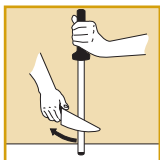


- 1** Hold the sharpening steel in a near-vertical position with the point resting on a flat non-slippery surface.

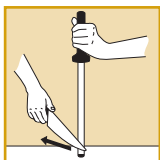
Angle the knife blade so that is approximately 20° from the steel.



- 2** Start with the heel of the knife against one side of the steel. Maintain light pressure and draw the knife down the shaft of the steel.



- 3** Continue in a smooth motion. Listen for a light ringing sound—a heavy grinding sound indicates too much pressure is being applied.



- 4** Finish by drawing the knife toward you, all the way through the tip.



- 5** Repeat on the other side of the steel.

Repeat steps 2-5 three to five times. When complete, wipe the knife with a clean cloth.

### Cleaning

- For best results, hand wash your knives in hot soapy water and dry thoroughly with a soft towel.
- Do not clean in a dishwasher – the edges could get nicked from jostling, plus the intense heat and detergent could damage the blades.

### Storing

- Sharp knives should never be stored loose in a drawer – the blades could get damaged, plus reaching into a knife drawer can be very dangerous. Use plastic knife guards or custom-built drawer systems when storing knives in a drawer.
- For safe, convenient and flexible knife storage, we recommend the Masters Collection™ Cutlery Cache.

### Registering Your Cutlery

- To register your cutlery under the warranty (shown inside back cover of this Use & Care), log on to [www.ciacook.com](http://www.ciacook.com) or call 1-800-245-2433

Hyde Park™ Cutlery Collection

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3" Bird's Beak Parer



3 1/2" Paring Knife



5 1/2" Serrated Utility Knife



5" Cook's Knife



6" Boning Knife



7" Fillet Knife



7" Santoku Knife



8" Chef's Knife



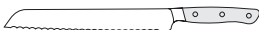
10" Chef's Knife



## MASTERS COLLECTION™

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9" Serrated Bread Knife



10" Slicing Knife



5 1/2" Carving Fork



2 Piece Starter Set

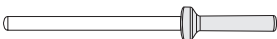
(3 1/2" Paring Knife, 7" Santoku Knife)



4 Piece Steak Knife Set



10" Diamond Sharpening Steel



### Lifetime Warranty

Robinson Home Products Inc. promises to repair or replace any item found defective in material or workmanship under normal household use and following care instructions. Minor imperfections and slight color variations are normal. This excludes damage from misuse or abuse, such as improper cleaning, overheating, neglect, accident, fire or theft and does not apply to scratches, stains and discolorations. This warranty also excludes incidental or consequential damages. If you believe you have a defective product, send the product, freight prepaid, with a letter explaining the defect, to:

Robinson Home Products Inc.  
Product Replacement Services  
2615 Walden Avenue  
Buffalo, NY 14225

You can also call  
**1-800-245-2433** or visit our  
website at **[www.ciacook.com](http://www.ciacook.com)**  
for more information.

This warranty gives you specific legal rights which may vary from state to state.