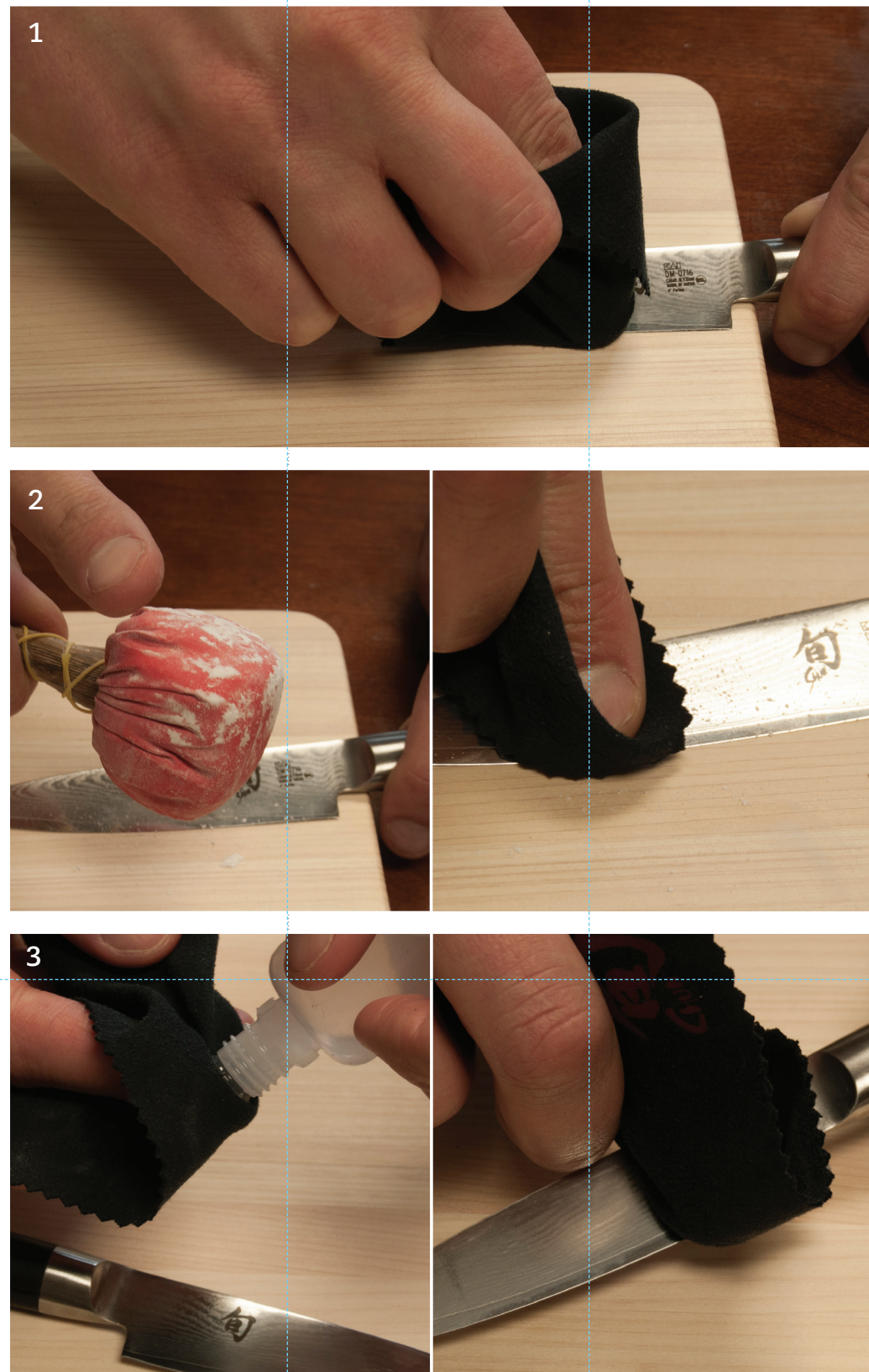


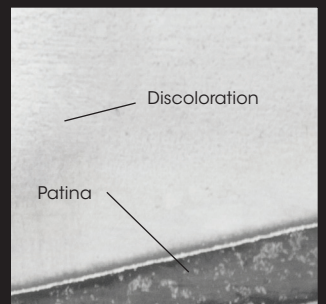
Removing Tarnish & Discolorations
Retrait de ternissure et de décolorations
Remoción del deslustre o descoloración



Preventative maintenance is the best maintenance. So the first step in keeping your Shuns in top condition is the simple daily care we recommend: use proper cutting technique, cut on an appropriate surface, hand wash in mild detergent, dry thoroughly with an absorbent towel (and especially along the thin cutting edge), and allow to air-dry before storage. But even with the best care, spots can develop. We recommend examining your knives whenever you use them, because the sooner you catch a potential problem, the less of a problem it will be. If you do spot an issue, this Shun Knife Care Kit can help. Here's how to use this kit to keep your Shuns in beautiful condition.

- Knife Care Kit Components**
- 3 Polishing cloths—use two for polishing, one for applying oil
 - 5 Polishing sticks in 3 different grits—for cleaning and polishing (Grey—fine, Red—medium, White—coarse)
 - 1 Bottle food-grade oil (2 oz.)—protects blade surface once cleaned
 - 1 Talc ball—the powder is very mildly abrasive and is used to clean the blade
 - 1 Bamboo storage box

Tip #1: Always Diagnose First
Examine the blade and determine whether your blade has tarnish, patina, rust, or pitting:



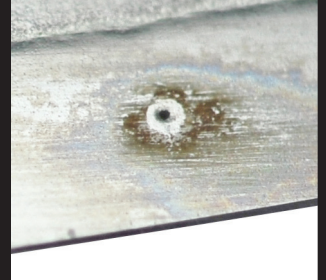
Tarnish/discoloration—the surface layer of the metal has undergone a chemical change, often as a result of exposure to oxygen or natural chemicals in foods such as onions or lemons. Tarnish is not necessarily undesirable. For instance, on a Shun Blue carbon steel blade, the tarnish is called a patina and it actually protects the underlying metal. It is natural and desirable for a patina to develop along the edge of a Shun Blue. Polishing also helps protect metal. This is why Shun Blues have a mirror polish on the upper part of the blade. The polishing cloth included in this kit helps you maintain that protective polish. Unwanted tarnish can also be cleaned off with this kit.

Blade discoloration can be polished off. Desirable patina protects the carbon steel of a Shun Blue



Rust—the major component of stainless steel is iron and when iron comes into contact with air, it can form ferric oxide or rust. What makes stainless steel "stainless" (or more accurately, stain resistant) is that the steel alloy—that is, all the ingredients that go into the steel mixture—naturally forms a thin, transparent film on the steel, which protects it. This layer can break down sometimes during the course of normal knife use (especially in the presence of moisture) and a thin surface layer of rust may form. Unlike patina, rust serves no useful purpose and you do not want it to form on your knives. This kit enables you to clean off rust like this so that the transparent protective layer can re-form.

Clean surface rust to restore and protect your knives



Pitting—is when small, pinprick-sized pits (indentations in the metal) form. In any steel alloy, there are small non-metallic inclusions dispersed throughout the metal; this is simply part of the steel-making process. These inclusions are susceptible to corrosion or oxidation when exposed to aggressive environments, for example, environments containing chloride. Chloride is very commonly found in the kitchen as sodium chloride: cooking salt. Once the inclusion corrodes, the transparent protective layer on the stainless steel is gone and rust can form. This type of pitting is usually black in color. Pitting can also happen due to poor use and care, most often by moisture being left on the knife—particularly along the thin cutting edge. Moisture-caused pitting is preventable with proper use and care, as a result, it is not considered a defect. If your knife develops pitting spots, please send it to our Warranty Services Department for evaluation. *Pitting can occur due to a defect in the steel or due to use and care issues

*If Kai-USA Ltd. Warranty Services determine the pitting is the result of a material defect, the knife will be replaced if possible. If it is not possible, we will issue a voucher credit for the full MSRP of the knife. The voucher credit can then be applied toward a current model knife directly from the Kai-USA Ltd. Warranty Services Department.

If we determine that pitting is not a material defect, as a courtesy, we

will sharpen the knife to a functional edge, if sharpening is an option for that knife. Once we have completed our evaluation and processes we will return your knife to you at the address you have provided.

Tip #2: Start with the Least Aggressive Method

Some knife maintenance tasks, such as sharpening, can remove metal from the blade. This is why, whether you're honing, sharpening, or cleaning your knives, it's always best to start with the least aggressive method. For instance, don't sharpen when honing will do. It's the same thing when cleaning your knife. Start with the gentlest method first. And of course, always be very careful when handling knives.

Removing Tarnish & Discolorations

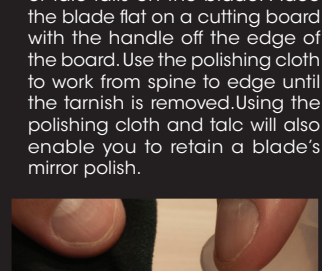


Step 1: The polishing cloth
 Working from the spine side of the blade and keeping the sharp edge away from your fingers, use the black polishing cloth to wipe down the blade. Rub the blade with the cloth until the tarnish is removed.

If you need to polish with more pressure, place the blade flat on a cutting board with the handle off the edge of the board. Hold the handle securely as you use the cloth to polish the blade. Work from spine to edge, being very careful as you reach the sharp edge. Turn the blade over to polish the other side. Using the polishing cloth will enable you to retain a blade's mirror polish.



Step 2: Add the talc ball
 If the tarnish or discoloration can't be removed with just the polishing cloth, add the talc. Hold the talc ball over the blade and tap the handle of the talc ball several times so that a small amount of talc falls on the blade. Place the blade flat on a cutting board with the handle off the edge of the board. Use the polishing cloth to work from spine to edge until the tarnish is removed. Using the polishing cloth and talc will also enable you to retain a blade's mirror polish.



Step 3: The food-grade oil
 Once the tarnish or discoloration has been removed, use one of the other polishing cloths to apply a light coating of food-grade oil. (TIP: It's a good idea to keep one cloth just for applying oil, the others for polishing.) A few drops of oil on each side of the blade are sufficient. This will help protect the newly cleaned blade.

Removing Surface Rust

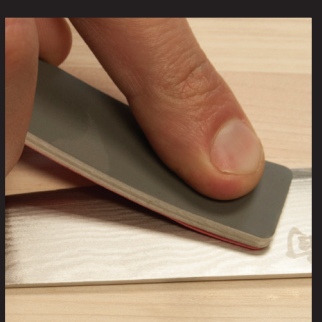
Hopefully, your well-maintained and thoroughly dried knives will never see rust. But if they do, this kit will help you remove the surface rust and protect your blades. Once you've diagnosed that rust is the problem (see above), proceed as follows:

THE POLISHING STICKS

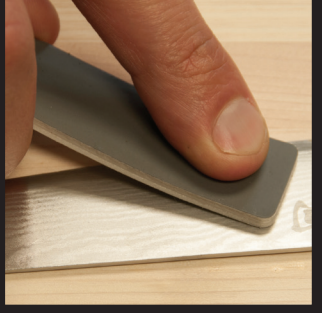


Step 1a: Once again, start with the least aggressive method. In this case, that means the finest of the polishing sticks, the grey side of the polishing stick. Please note that the polishing sticks will remove the polish from your blades and may leave slight scratching. This does not affect the performance of the knife.
NOTE: Using the polishing sticks will remove the original polish from your blades and may leave slight scratching. Exact factory polish will not be obtained using this kit; this does not affect the performance of the knife.

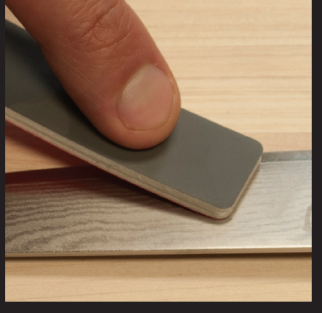
Place the blade, with the rust spot up, flat on a cutting board with the knife handle off the edge of the board. Rub the polishing stick, grey side down, over the rust spot. The polishing stick will flex to enable you to rub firmly. If the spot is removed with the grey abrasive, proceed to Steps 2 & 3.



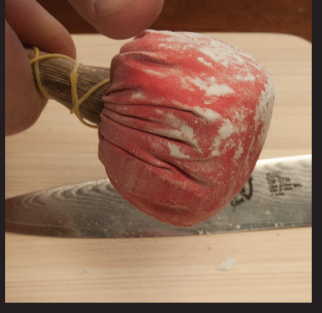
Step 1b: If the spot is not yet removed, move up to the medium level of abrasive: the red section of the polishing stick. Use it in the same way as you did the grey side.



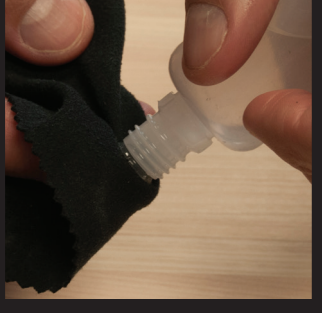
Step 1c: If the spot is still not removed, move up to the next level of abrasive: the white section of the polishing stick. Use it as you did the red section.



Step 1d & 1e: Once the rust is removed from the blade, you have two options: If you wish to attempt to restore some of the polish to your knife, work backward through the grits, using first the red (medium grit), then the grey (fine grit). Finally, proceed to Steps 2 & 3.



Step 2: Clean and polish
 Clean and polish the blade using the talc ball and polishing cloth as in Step 2 above.



Step 3: Apply oil
 Apply a light coat of oil to the blade as in Step 3 above.

NOTE: Although rust is not a manufacturing defect and not covered by warranty, if you follow these steps and the rust is still not removed, you may send it in to our Warranty Service Department. If it is an option in your case, we will attempt to sharpen out edge rust, and then return the knife to you.

Knife Care Kit
 Designed to help you maintain the appearance of your Shun Knives

Trousse d'entretien pour couteaux
 Conçu pour vous aider à maintenir l'apparence de vos couteaux Shun

Kit de mantenimiento de cuchillos
 Diseñados para ayudarlo a mantener la apariencia de sus Cuchillos Shun



Removing Surface Rust (The polishing sticks)
Retrait de la rouille de surface (Le chiffon de polissage)
Retiro del óxido superficial (El paño para pulir)

