

# Instruction and Information Guide for Kitchen Scissors and Herb Shears

Please read this entire guide before using your product. Be sure to read the CAUTION statement on the last page of this guide.



## Before You Use Your Product:

Here are a few reminders so you can use your new kitchen scissors and herb shears (collectively “Scissors”) right away:

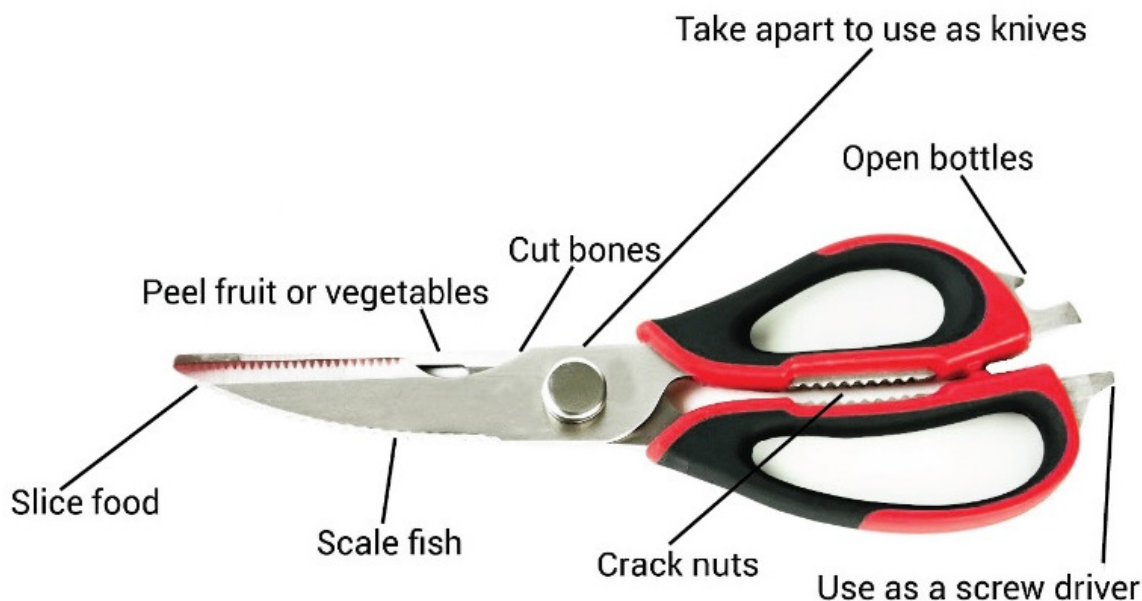
- **Materials.** Your Scissors are made of stainless steel blades and TPR (handles). TPR is a type of rubber that, when heated, is easy to mold and when at regular temperature, it holds its shape very well.
- **Clean Before First Use.** Be sure to wash your Scissors first before using.
- **Dishwasher Safe – Hand washing Recommended.** Your Scissors can be washed in the top rack of your dishwasher OR in the silverware container (blades down), but we recommend hand washing and dry with Scissors open and blades pointing down. Towel dry before storing.
- **Open Flames.** Do not expose your Scissor handles to direct flames or touch a heat source (like a stove or oven).
- **Storage.** After towel drying, store your Scissors in a closed position and avoid having them rub against other metallic items so the blades are not dulled. Your kitchen scissors are sharp on both sides and can still cut.
- **Kitchen Use Only.** Although your Scissors can be used for multiple purposes around the house (e.g. cutting up credit cards), it is best to use only for kitchen activities and food preparation to maintain the hygiene integrity of the Scissors and retain the blade sharpness longer.
- **Cutting Paper.** Your kitchen scissors are *not* designed for cutting paper and other similar material using a long cutting stroke. Your kitchen scissors are designed with a notch (see image to right) for the purpose of cutting small chicken bones and other similar items.



# Features of Kitchen Scissors:

Your kitchen scissors have many features and uses and detailed below:

- **Magnetic Case.** Strong magnetic case to keep the scissors secure on any metallic device. Keep case out of the reach of children. There is only 1 way for kitchen scissors to go into the case – with the large button on the scissors facing outward.
- **Serrated inside blade.** Saw-like blade to improve cutting of meat, poultry and fish.
- **Serrated outside blade.** Use with care; outside blade of kitchen scissors can cut even when the scissors are closed. Use for scaling fish.
- **Hole in blade.** Can be used to peel skin off of fruit or vegetables.
- **Notch on inside blade.** Can cut chicken and other small bones
- **Serrated Handle (inside).** Can crack small nuts and other shells; can assist in opening small twist off caps.
- **Bottle Opener.** Can open glass beer and soft drink bottle cap.
- **Screw driver blade.** Can act as flat tip screwdriver to open, close, loosen or tighten screws.
- **Separating scissor blades.** Kitchen scissor blades are designed to separate – see disassemble & reassemble section below.



# **42 Creative Uses for Your Product:**

Your kitchen scissors and 5 blade herb shears have many uses in and around the kitchen. Here are some ideas on how you can use your product.

## ***Meats***

1. Clipping the wing tips of chickens, turkey and other poultry
2. Cut raw or cooked poultry into bite-sized pieces
3. Cut rotisserie chicken
4. Cut meat (chicken, beef, etc.) for stews, kabobs
5. Trim fat off meat
6. Cut bacon pieces into lardons – small strips of bacon used to add moisture to lean meats while roasting, or in stews, fricassees, fried dishes, and more.
7. Cut scales or fins off fish when preparing the fish for cooking
8. Use them to crack open crab legs
9. Remove lobster tail from its shell
10. Remove skin from chicken

## ***Fruits and Vegetables***

11. Trim the roots off of onions / scallions before grilling
12. Cut off the woody ends of dried, soaked mushrooms
13. Cut the ends of green beans, spinach, asparagus or Asian greens
14. Cut the florets off broccoli or cauliflower
15. Shred cabbage
16. Cut lettuce
17. Cut fruit – pineapple leaves, strawberry tops or cut grapes into smaller bunches
18. Make shredded coconut from larger dried coconut pieces
19. Cut green onions
20. Chop celery
21. Make green or black olive slices
22. Cut green peppers into slices
23. De-vein kale and collards
24. Prepare artichokes – remove the spiky ends of artichoke leaves before cooking

## ***Herbs and Spices***

25. Snip chili peppers into bits before grinding or crushing
26. Chives, basil and parsley are good fresh herbs to cut with shears
27. Fresh garlic cloves and ginger slices can be cut quickly using shears
28. Use to slash pie tops before baking
29. Snip bread to make croutons

## ***Breads and Cheeses***

30. Slice pizza (when your pizza wheel does not work)
31. Slice mushrooms for pizza
32. Snip pieces of cheese slices into a dish as cooking (if you run out of graded cheese)
33. Make pita triangles
34. Cut cooked pasta into bite-sized pieces
35. Cut waffles and pancakes into bite-sized pieces
36. Trim the crust off of bread
37. Trim dough
38. Trim a pie crust.
39. Cut fresh pasta.
40. Make tortilla chips or quesadillas.

## ***Other Ideas***

41. Open bottles
42. Cut kids' food into bite-sized pieces

## **Comb Use with Herb Shears:**

Your product includes a plastic comb to remove any food debris that may become stuck while using the product. Simply use the comb to go in-between the blades to remove the debris.

The comb could be a choking hazard for small children. Keep away from children.



# Separating Kitchen Scissor Blades:

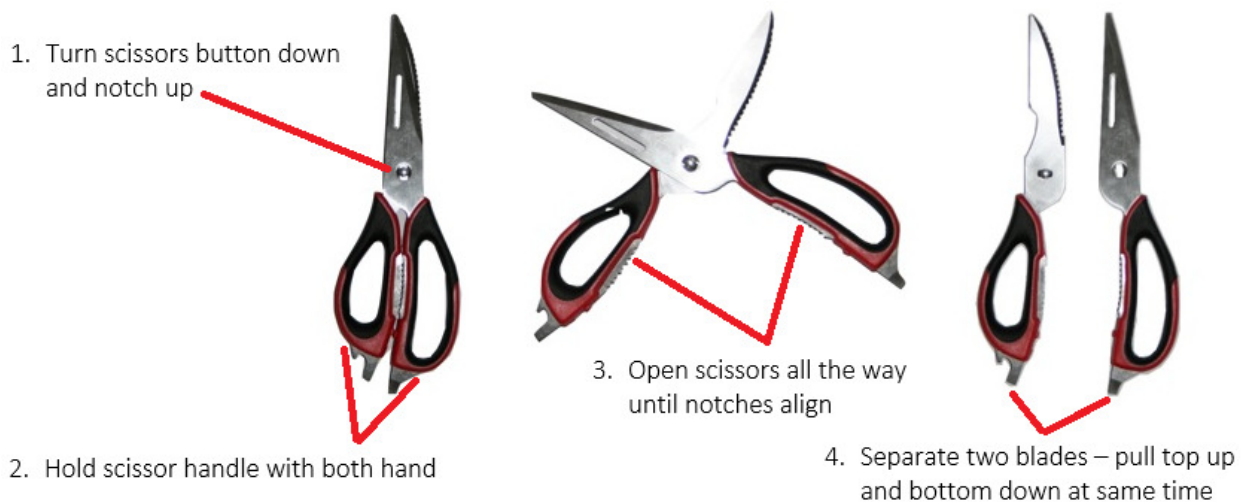
Your kitchen scissors can be taken apart and the blades separated from each other. Use extreme caution when disassembling, reassembling and using your product as a single blade.

## ***To Disassemble Kitchen Scissors***

- Open kitchen scissors blades as wide as possible, until the male and female notch align
- Holding both handles, separate the 2 blades by pulling the bottom blade down and pulling the upper blade up

## ***To Reassemble Kitchen Scissors***

- Holding both handles, align the male and female notch on kitchen scissors and connect
- Close the kitchen scissor blades to the original close position
- Carefully test the security of the blades to ensure they are attached



## **CAUTION**

MISUSE OF YOUR SCISSORS OR SHEARS CAN CAUSE SERIOUS INJURY OR EVEN DEATH. **KEEP AWAY FROM CHILDREN.** HANDLE WITH EXTREME CARE. THIS PRODUCT IS NOT A TOY.

- Both sides of the kitchen scissors are sharp and can cut.
- The kitchen scissors can still cut even with the blades closed.
- Be sure blades are secure before use.
- The comb could be a choking hazard for small children. Keep away from children.