

KITCHEN SHEARS

USE & CARE

CONGRATULATIONS...

Thank you for your purchase.

You now own a top-quality pair of Rena Ware Kitchen Shears that will soon become an indispensable tool in your kitchen.

These beautiful Kitchen Shears are made of polished stainless-steel for both durability and strength, and are so versatile you will think of dozens of uses for them in your kitchen and around your home.

Please follow the easy care instructions, and your Kitchen Shears will provide you with many years of service.



Rena Ware
INTERNATIONAL

USING YOUR KITCHEN SHEARS

Our uniquely designed, fine-tooth edged shears are ideal for snipping herbs, cutting vegetables, flowers, trimming fat from meats, and cutting through dough, meats, or other thick objects. The “poultry notch” even allows you to de-bone an entire chicken with ease.

CARE INSTRUCTIONS

- Disassemble at pivot point for easy-cleaning.
- For best results, wash in hot soapy water by hand, and towel dry. May also be washed in an automatic dishwasher using heat dry cycle.
- Carefully apply a light coating of cooking oil to the inside cutting edge after every cleaning.
- Avoid prolonged exposure to harsh detergents, acidic foods, strong bleach, or salt, which may result in pitting or corrosion.
- Store separately to protect the finish.

JOIN OUR RENA WARE TEAM!

If you are interested in finding out how you can earn extra money in your spare time, please contact your Rena Ware Consultant who will be happy to talk with you about the Rena Ware Opportunity.

www.renaware.com