

HENCKELS Fine Edge Forged II

10-Piece Knife Block Set - Use & Care Manual

Product ID: 1033076

Set: Fine Edge Forged II, 10-piece, black

About This Guide

This is a compiled use-and-care guide for the HENCKELS Fine Edge Forged II 10-piece knife block set. The manufacturer does not appear to publish a separate model-specific instruction booklet for this set. The information below combines the official product specifications with HENCKELS' published knife care and safety guidance.

Set Contents

1	9-slot FSC-certified knife block
1	3.5-inch paring knife
1	4-inch paring knife
1	5-inch serrated utility knife
1	5.5-inch hollow-edge Santoku knife
1	5.5-inch prep knife
1	6-inch utility knife
1	7-inch hollow-edge Santoku knife
1	8-inch bread knife
1	8-inch chef's knife

Cleaning

Hand washing is recommended. Wash each knife with mild dish detergent and a non-abrasive cloth or sponge. Rinse and dry immediately. When drying, wipe from the spine toward the cutting edge rather than along the edge.

Although many HENCKELS knives may be labeled dishwasher-safe, the manufacturer recommends avoiding the dishwasher. Contact with other utensils can nick the edge, while high heat and dishwasher detergents can be hard on handles and blade finishes.

Protecting the Stainless Steel

Stainless steel can still stain or tarnish under certain conditions. Do not leave acidic foods such as lemon, mustard, or tomato on the blade after use. If light staining occurs, the manufacturer recommends a non-abrasive metal polish suitable for stainless steel.

Proper Use

Use the knives only for normal food preparation. Do not use standard kitchen knives to cut through bone, frozen or semi-frozen food, or as tools for prying, separating, opening cans, or turning screws. Misuse can bend, chip, or break the blade or cutting edge.

Cutting Surfaces

Use cutting surfaces that have some give, such as wood, bamboo, or quality polyethylene cutting boards. Avoid hard surfaces including glass, ceramic, porcelain, stone, granite, marble, tile, stainless-steel counters, and similar surfaces, which can quickly dull or damage the cutting edge.

Honing and Sharpening

Fine-edge knives gradually lose alignment during normal use. A honing steel can be used periodically to realign the edge. Clean the knife before honing and keep the honing steel clean and dry.

Do not use a honing steel on serrated knives. When a serrated blade becomes dull, have it sharpened by a qualified professional or follow the manufacturer's recommended service method.

Storage

Store knives so the cutting edges are protected and the blades cannot cause accidental injury. The supplied knife block is designed to keep the knives separated and protected between uses. Insert and remove knives carefully to avoid dragging the edge against the block.

Knife Safety

- Keep knives sharp; a sharp knife generally requires less force and is easier to control.
- Cut away from your body and keep fingers clear of the cutting path.
- Use a stable cutting board on a secure work surface.
- Never try to catch a falling knife.
- Carry a knife with the blade pointed downward and keep the edge away from your body.
- Wash knives individually rather than leaving them hidden in a sink full of water.
- Keep knives out of reach of children.

Manufacturer Sources

Product specifications: HENCKELS Fine Edge Forged II 10 Piece Knife Block Set, Product ID 1033076
henckels.com/ca/product/fine-edge-forged-ii-10-piece-knife-block-set-black/1033076.html

Knife use and care: HENCKELS Product Use & Care - Caring for Your Knives
henckels.com/us/magazine/use-and-care.html

This compiled guide is not a manufacturer-issued model-specific booklet. It is intended as a convenient printable reference based on official HENCKELS product and care information.