

Zwilling J.A. Henckels

Recommended Knife Care & Safety

BASIC SAFETY MEASURES

KEEP KNIVES SHARP

A sharp knife is safer than a dull one because it requires less pressure in cutting. The knife will not slip as easily and your hand will not tire as quickly.

USE THE CORRECT SIZE AND TYPE OF KNIFE FOR THE JOB

Hold the knife firmly in your hand and cut away from the body. Use a wood or poly-ethylene cutting board.

Acrylic, ceramic and similar hard surfaces are tough on a knife edge because they do not "give" with the edge.

MAKE SURE THAT KNIVES LYING ON FLAT SURFACES ARE NEVER COVERED WITH TOWELS, NAPKINS OR OTHER MATERIALS

After handling a knife, lay it down in a cleared area, with the blade and point away from the body, and away from the edge of the table or cutting area.

DO NOT REACH BLINDLY FOR A KNIFE

Reach deliberately for the handle. When handing a knife to another person, do so with the handle toward him or her.

NEVER TRY TO CATCH A FALLING KNIFE!

SHARP KNIVES SHOULD BE WASHED SEPARATELY

Do not wash with other utensils. Each knife should be dried separately, always keeping the sharp cutting edge away from the hand. Dry knife blades from the back to the cutting edge.

DO NOT STORE KNIVES LOOSE IN A DRAWER!

Keep knives stored in a knife block or an in-drawer knife tray when

not in use. If using a magnetic holder, make sure magnets are strong enough to hold knives securely in place and that the knives are clean. A greasy knife will not adhere properly to a magnetic rack.

KEEP KNIVES SAFELY OUT OF THE REACH OF CHILDREN

NEVER TEST THE SHARPNESS OF A KNIFE BY RUNNING YOUR FINGER ALONG THE EDGE!

CARE OF KNIVES

A good knife is an investment. With proper care it will last a lifetime.

- **No metal is completely "stainless". Do not allow acidic foods (lemon, mustard, ketchup, etc.) to remain on the blade after use.** This might cause some slight tarnishing. Should the blade show some signs of staining, use a non-abrasive metal polish for cleaning.
- **Do not put knives in the dishwasher.** Banging against other cutlery or pots and pans will nick the blades.
- **Wipe the knife clean with a wet cloth and dishwashing detergent.** Dry immediately. Dry from the back of the knife to the blade.
- **Knives are ideally stored in a knife block; they may also be stored in an in-drawer knife tray.** Try not to put a good knife in a drawer unless you have an in-drawer knife tray. When put in a drawer together with other cutlery, irreparable blade damage may result. This type of storage also results in higher incidence of injury.
- **Do not abuse knives as screwdrivers or can openers.** This is not their designed purpose and may result in bending or breaking the blade or edge of the knife.
- **Wood handle knives will last if properly dried after each use,** and you occasionally apply mineral oil to the handle to

help maintain the attractive finish. This will also help protect handle from moisture damage.

PROPER KNIFE STORAGE

Knives have to be stored in a safe place, protecting the cutting edge and guarding against injuries.

While many professional chefs carry their kitchen tools in their own attache case or compact knife roll, you will want a more convenient method of knife storage.

J.A. Henckels was one of the first cutlery manufacturers to introduce safe, easy knife storage for the kitchen:

WOODEN KNIFE BLOCKS

The most popular and suitable storage system for fine knives.

The counter-top slant block offers easy access and fits underneath kitchen cabinets.

The size of the block varies with the number of knives to be stored. Most J.A. Henckels blocks also have a slot for kitchen shears.

WOODEN IN-DRAWER KNIFE TRAYS

Convenient for the customer who wants the features of a knife block and wants to store knives in a drawer.

J.A. Henckels In-Drawer Knife Tray is designed with the same expertise as the counter-top blocks. It fits most kitchen drawers easily.

MAGNETIC WALL MOUNTS

Convenient for the customer who wants easy access but does not have counter space, J.A. Henckels offers magnet wall strips.

CUTTING BOARDS AND SURFACES

Cutting surfaces should be:

- Smooth

- Easy to clean
- "Give" with contact with knife edge

J.A. Henckels recommends surfaces that can be easily cleaned and kept hygienic:

- Wooden cutting boards
- Quality polyethylene boards
- REMEMBER: If wooden boards are used, clean them thoroughly, immediately after use to avoid harmful bacteria growth.

Avoid hard surfaces than can damage the knife:

- China
- Porcelain
- Formica
- Tile
- Other hard surfaces

SHARPENING A KNIFE

If you examine a knife under a microscope, you would see that the edge is made up of thousands of small cutting teeth. Through use, the fine teeth on the cutting edge will eventually get bent, resulting in a dull knife. It is necessary to realign the teeth, or sharpen the knife, on a regular basis to renew the cutting edge.

All it takes is a sharpening steel, J.A. Henckels TWIN® Sharpener, or our TWIN® Stone Pro Sharpening Stone.

J.A. HENCKELS SHARPENING STEEL

- Rockwell hardness of 66 degrees Rockwell to easily sharpen J.A. Henckels FRIODUR® ice-hardened knives
- Magnetic to hold small particles removed from knife blade
- Chrome-plated carbon steel

CARE OF SHARPENING STEEL

- Store in dry place

- Clean knives before sharpening
- After use, wipe steel with dry cloth

TWIN® SHARPENERS

- TWINSHARP® and TWINSHARP® Select sharpeners are simple to use
- Attractive design

SHARPENING STONE

- Two sided stone for different levels of sharpening
- Extremely useful for knives with a hardness of 66 degrees Rockwell or greater
- Use a touch up stone or sandpaper to regularly flatten the stone surface

Source: (www.jahenckels.com)