



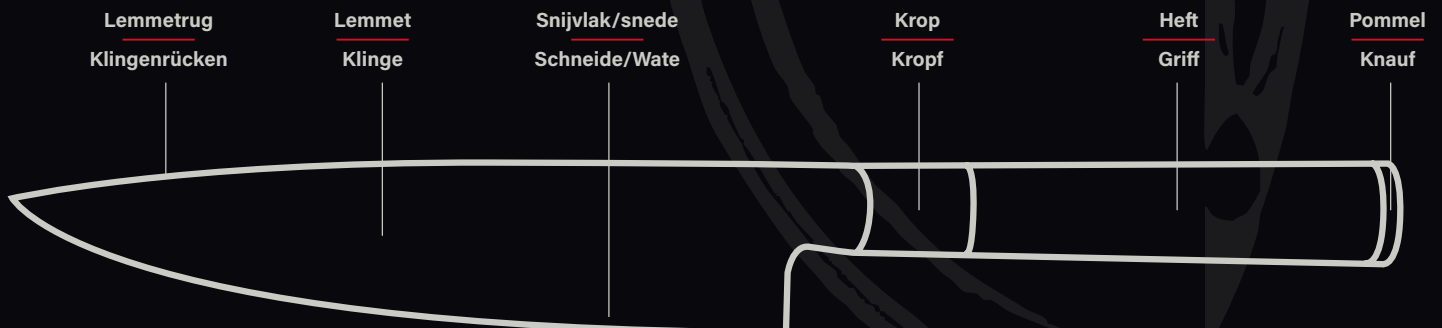
Operating and maintenance instructions to keep
your Forged knife in good condition.

Congratulations on purchasing an original and special Forged knife.

Each knife is individually forged by hand and is unique in appearance
and size.

The production of these knives is based on centuries-old
Japanese traditions.

Due to the manufacturing process, we recommend a series of
maintenance and operating instructions.
Keep them in a safe place so that you can access them at any time.



Intense, Brute and Olive series

- Hardness of 58 Rockwell
- 22 degree abrasion angle
- 440C steel from Japan

VG10 series

- Hardness of 60 Rockwell
- 22 degree abrasion angle
- 5 layers of VG10 steel from Japan

Maintenance and cleaning

- Forged blades must not be placed in the dishwasher.
- It is best to clean with warm water and some mild detergent. Then dry thoroughly with a cloth immediately before storage.
- The knife must be cleaned and dried immediately after each use. If the knife remains in contact with liquids or other substances for too long, rust spots may occur.
- The knives are provided with a protective layer for transport and storage.
Before using the knife for the first time, you should clean it first. The handle of the Brute and Intense knives can give off something during the first use due to the protective layer, which is normal and disappears after repeated use.
- If you do not use the blades for a while, it is advisable to lightly grease them with olive oil, sunflower oil or Ballistol.
- Blades with wooden handle can be lubricated with oil after drying. These oils are also used for the care of wooden serving and cutting boards.



Usage

- The knives can only be used for cutting vegetables, meat, fish and bread.
- Do not use the knives for bones or frozen food.
- Preferably use a wooden or plastic cutting board to avoid damaging the cutting surface and to prolong the sharpness of the blade.

Sharpening and intermediate care

- The blades can be maintained with the appropriate Forged sharpening steel.
This is made especially for this purpose and provides you with the certainty of a high quality steel that is oval in design and provided with a diamond layer.

Attention: With a sharpening steel you remove small edges and unevenness in the cutting surface, make the knife sharper again, but it is no sharpening work as with a professional knife sharpener.

- Depending on the application, we recommend that you let your blades be sharpened by a professional knife sharpener, e. g. once or twice a year.