

Dexter-Russell S5288

Dexter-Russell 8" Stainless Heavy Duty Cleaver Instruction Manual

Model: S5288 | Brand: Dexter-Russell

PRODUCT OVERVIEW

The Dexter-Russell 8" Stainless Heavy Duty Cleaver, Model S5288, is designed for demanding chopping tasks in the kitchen. Featuring a proprietary DEXSTEEL stain-free, high-carbon steel blade and a natural Rosewood handle secured with brass compression rivets, this cleaver offers exceptional durability and performance. Its robust construction makes it ideal for cutting through large chunks of meat and bone.



This image shows the Dexter-Russell 8-inch Stainless Heavy Duty Cleaver, highlighting its broad, stainless steel blade and robust wooden handle with brass rivets. A hole is visible near the top corner of the blade for convenient hanging.

SETUP AND FIRST USE

- Unboxing:** Carefully remove the cleaver from its packaging. Be mindful of the sharp blade.
- Initial Cleaning:** Before first use, wash the cleaver thoroughly with warm water and mild dish soap. Rinse completely and dry immediately with a soft cloth to prevent water spots and potential corrosion.
- Handle Care:** The natural Rosewood handle may benefit from occasional oiling with food-grade mineral oil to maintain its luster and prevent drying or cracking.

OPERATING INSTRUCTIONS

The Dexter-Russell Heavy Duty Cleaver is designed for heavy-duty tasks such as chopping through bones, tough meat, and dense vegetables. Always use caution when handling.

- Grip:** Hold the handle firmly with a secure grip. The weight of the cleaver is an asset; allow it to do most of the work.
- Chopping Technique:** For chopping through bone or tough cuts, use a controlled, downward motion. Ensure your other hand is clear of the blade's path.
- Cutting Surface:** Always use a sturdy cutting board made of wood or high-density plastic. Avoid cutting on hard surfaces like stone or metal, as this can damage the blade.

- **Safety:** Keep fingers and thumbs away from the blade edge. When not in use, store the cleaver in a knife block, on a magnetic strip, or in a blade guard to protect the edge and prevent accidental injury.



The cleaver is displayed alongside fresh cuts of pork and beef, seasoned with herbs and spices, on a dark wooden surface. This illustrates the cleaver's intended use for preparing meats.



This image depicts a chef actively chopping various vegetables, such as bell peppers and zucchini, on a white cutting board. It emphasizes the practical application of Dexter-Russell knives in a professional or home kitchen environment.

MAINTENANCE AND CARE

- **Cleaning:** Hand wash your cleaver immediately after each use with warm, soapy water. Do not put it in a dishwasher, as harsh detergents and high heat can damage the blade and handle.
- **Drying:** Dry the cleaver thoroughly with a clean, soft towel immediately after washing. Do not air dry, as this can lead to water spots or rust, especially on high-carbon steel.
- **Sharpening:** While the DEXSTEEL blade is designed to hold an edge, regular honing with a sharpening steel will maintain its sharpness. For significant dullness, professional sharpening or a quality sharpening stone is recommended.
- **Storage:** Store the cleaver in a dry place. Use a knife block, magnetic strip, or blade guard to protect the edge and prevent accidental cuts.



This image shows two individuals, dressed in white protective headwear and aprons, handling large pieces of meat on a table. It represents the heavy-duty processing applications where Dexter-Russell tools are utilized.



A person's hands are shown using a knife to finely chop green vegetables, likely herbs or scallions, on a white cutting board. This image demonstrates the precision and utility of the knife for various culinary tasks.

TROUBLESHOOTING

- **Dull Blade:** If the cleaver feels dull, it likely needs honing or sharpening. Use a sharpening steel for regular maintenance or a sharpening stone for a more significant edge restoration.
- **Rust Spots:** Although the blade is stain-free, prolonged exposure to moisture can cause rust. If rust spots appear, they can often be removed with a rust eraser or a paste made of baking soda and water. Ensure the cleaver is thoroughly dried after treatment.
- **Loose Handle:** If the handle feels loose, inspect the brass rivets. If they appear damaged or loose, contact Dexter-Russell customer support for assistance. Do not attempt to repair it yourself if you are not experienced.

SPECIFICATIONS

Feature	Detail
Is Discontinued By Manufacturer	No
Product Dimensions	14 x 5 x 1.5 inches; 1.25 Pounds

Item model number	S5288
Date First Available	May 15, 2008
Manufacturer	Dexter-Russell
ASIN	B0019KATWY
Best Sellers Rank	See Top 100 in Kitchen & Dining
Blade Material	High Carbon Steel
Brand	Dexter-Russell
Color	Silver
Handle Material	High-carbon,Stainless,Steel,Wood Handle
Blade Edge	Plain

WARRANTY AND SUPPORT

Dexter-Russell products are known for their quality and durability. For specific warranty information or to inquire about product support, please visit the official Dexter-Russell website or contact their customer service department. Keep your purchase receipt as proof of purchase for any warranty claims.

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

