

Fiskars 1003095

Fiskars 10.6 inch Chef's Knife Model 1003095 User Manual

Essential instructions for safe and effective use of your Fiskars Chef's Knife.

IMPORTANT SAFETY INSTRUCTIONS

Always handle your knife with care. Improper use can lead to injury.

- Keep blades sharp. A sharp knife is safer than a dull one as it requires less force and is less likely to slip.
- Always cut away from your body.
- Use a stable cutting board.
- Never try to catch a falling knife.
- Store knives securely in a block, magnetic strip, or sheath, out of reach of children.
- Do not use the knife for tasks it was not designed for, such as opening cans or prying.

PRODUCT OVERVIEW

The Fiskars 10.6 inch Chef's Knife, Model 1003095, is designed for versatile kitchen tasks including chopping, slicing, and dicing. It features a durable stainless steel blade and an ergonomically shaped synthetic handle for comfortable and secure grip.



Image: Fiskars Edge Chef's Knife highlighting its durable stainless steel blade and dishwasher-safe feature, along with its dimensions.

Key features include:

- High-quality stainless steel blade for effective cutting.
- Ergonomically designed handle with thumb protection for a secure and comfortable grip.
- Suitable for both right and left-handed users.
- Dishwasher safe for convenient cleaning.

SETUP

Upon receiving your Fiskars Chef's Knife, follow these steps for initial preparation:

1. Carefully remove the knife from its packaging. Dispose of packaging materials responsibly.
2. Before first use, wash the knife thoroughly with warm soapy water and dry it completely. This removes any manufacturing residues.





Image: The Fiskars Edge Chef's Knife as it appears in its retail packaging.

OPERATING INSTRUCTIONS

This chef's knife is designed for a variety of food preparation tasks. Proper technique enhances safety and efficiency.

Proper Grip

Hold the knife with a 'pinch grip' where your thumb and forefinger pinch the blade just in front of the handle, and the remaining fingers wrap around the handle. This provides better control and balance.

Cutting Techniques

- **Chopping:** Use a rocking motion, keeping the tip of the blade on the cutting board while lifting and lowering the heel of the blade.
- **Slicing:** Draw the blade across the food in a single, smooth motion, using the full length of the blade.
- **Dicing:** First slice, then turn the food and slice again to create cubes.



Dishwasher
safe

Durable
stainless
steel
blade



Image: A person demonstrating the use of the Fiskars Edge Chef's Knife to slice a mushroom on a wooden cutting board.

MAINTENANCE

Proper care and maintenance will extend the life and performance of your Fiskars Chef's Knife.

Cleaning

- While the knife is dishwasher safe, hand washing is recommended to preserve the blade's edge and finish.
- Wash immediately after use with warm water and mild detergent.
- Dry the knife thoroughly with a soft cloth immediately after washing to prevent water spots and potential corrosion.

Sharpening

Regular sharpening is crucial for maintaining optimal cutting performance. Use a suitable knife sharpener or sharpening steel according to the manufacturer's instructions. A professional sharpening service can also be utilized.

Storage

Store your knife in a safe place where the blade is protected and cannot cause injury. Options include a knife block, magnetic strip, or blade guard.



Image: The Fiskars Edge Chef's Knife positioned on a wooden cutting board, demonstrating a clean and ready state.

TROUBLESHOOTING

Refer to this section for common issues and their resolutions.

Problem	Possible Cause	Solution
Blade feels dull	Normal wear from use.	Sharpen the blade using a suitable sharpener or professional service.
Rust spots appear on blade	Prolonged exposure to moisture or acidic foods; improper drying.	Clean immediately with a non-abrasive cleaner. Ensure thorough drying after each wash. Avoid leaving the knife wet.
Handle feels slippery	Grease or food residue on the handle.	Ensure the handle is clean and dry before use. Wash with warm soapy water if necessary.

SPECIFICATIONS

Detailed specifications for the Fiskars 10.6 inch Chef's Knife, Model 1003095.

Feature	Detail
Brand	Fiskars
Model Number	1003095
Product Type	Chef's Knife
Total Length	27 cm (10.63 inches)
Blade Material	Stainless Steel
Handle Material	Synthetic
Blade Edge	Plain
Color	Black
Construction Type	Forged
Item Weight	0.11 Kilograms
Dishwasher Safe	Yes
UPC	064240097831

WARRANTY AND SUPPORT

Fiskars products are manufactured to high-quality standards. This product is covered by the manufacturer's warranty against defects in materials and workmanship.

For specific warranty details, claims, or technical support, please refer to the official Fiskars website or contact their customer service directly. Keep your proof of purchase for warranty purposes.

For further assistance, visit the official Fiskars website: www.fiskars.com