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WMF 1879015100

WMF Touch Red Utility Knife Instruction Manual

Model: 1879015100

INTRODUCTION

Welcome to your new WMF Touch Red Utility Knife. This manual provides essential information for safe and effective use, care, and maintenance of your knife.

The WMF Touch Red Utility Knife features a blade made of special blade steel with a non-stick coating. It includes a matching protective sheath for safe storage. The knife has an overall length of 20 cm (7.87 inches) with a 9 cm blade.

SAFETY INFORMATION

Warning: Knives are extremely sharp tools. Handle with extreme care to prevent injury.

- Always cut away from your body.
- Keep fingers clear of the blade path during use.
- Use a stable cutting surface, such as a wooden or plastic cutting board.
- Never attempt to catch a falling knife.
- Store the knife in its protective sheath when not in use, and keep it out of reach of children.
- Do not use the knife for purposes other than food preparation.

PRODUCT OVERVIEW

The WMF Touch Red Utility Knife (Model 1879015100) is designed for precision and ease of use in the kitchen.

Key Features:

- **Blade Material:** Stainless and acid-resistant special blade steel, hardened for long-lasting sharpness.
- **Coating:** Non-stick coating of silicone resin on the blade for easy food release.
- **Handle:** Ergonomic plastic handle designed for a comfortable and secure grip, with perfect weight balance.
- **Sheath:** Matching protective cover included for safe storage and transport.
- **Dimensions:** Overall length approximately 20 cm (7.87 inches), blade length 9 cm.



Image: WMF Touch Red Utility Knife with its matching protective sheath.



Image: Detailed view of the red non-stick blade, showing the WMF logo.

SETUP

Your WMF Touch Red Utility Knife comes ready for use with minimal setup required.

1. Carefully remove the knife from its packaging.
2. Wash the knife thoroughly with warm soapy water before first use. Rinse and dry immediately.
3. Ensure the protective sheath is securely in place when the knife is not in active use to prevent accidents.

OPERATING INSTRUCTIONS

This utility knife is suitable for a variety of kitchen tasks, including slicing, dicing, and mincing small to medium-sized ingredients.

General Usage:

- Hold the knife firmly by the handle, ensuring a secure and comfortable grip. The ergonomic design aids in easy handling.
- Place the item to be cut on a stable cutting board.
- Apply gentle, controlled pressure, using a rocking or slicing motion depending on the food item and desired cut.
- Always keep your free hand's fingertips curled back and away from the blade to protect them.



Image: Close-up of the ergonomic handle and blade base, illustrating the grip area.

MAINTENANCE AND CARE

Proper care will ensure the longevity and optimal performance of your WMF Touch Red Utility Knife.

Cleaning:

- **Hand Wash Only:** This knife is not dishwasher safe. Wash immediately after each use with warm water and mild dish soap.
- Avoid abrasive cleaners or scouring pads, which can damage the non-stick coating and blade finish.

- Rinse thoroughly and dry completely with a soft cloth to prevent water spots and corrosion.

Storage:

- Always store the knife with its protective sheath in place to prevent accidental injury and protect the blade from damage.
- Store in a dry place, away from excessive heat or moisture.

Sharpening:

- While the blade is designed for long-lasting sharpness, all knives eventually require sharpening.
- Use a suitable knife sharpener or consult a professional sharpening service.
- When sharpening, focus on the blade edge and be mindful of the non-stick coating.



Image: Knife with sheath, illustrating safe storage.

TROUBLESHOOTING

This section addresses common concerns regarding your utility knife.

Dull Blade:

- If the knife feels dull, it may require sharpening. Refer to the "Sharpening" section under Maintenance and Care.
- Ensure you are using a proper cutting technique and a suitable cutting surface (e.g., wood or plastic, not glass or ceramic) to maintain blade edge.

Coating Damage:

- Avoid using metal utensils or abrasive materials directly on the blade's non-stick coating.
- Always use the protective sheath to prevent scratches and damage during storage.

SPECIFICATIONS

Feature	Detail
Brand	WMF
Model Number	1879015100
Color	Red
Blade Material	Stainless Steel (Special Blade Steel)
Blade Coating	Non-stick (Silicone Resin)
Handle Material	Plastic

Feature	Detail
Blade Length	9 Centimeters
Overall Length	Approximately 20 Centimeters (7.87 Inches)
Item Weight	0.07 Kilograms (2.6 ounces)
Dishwasher Safe	No (Hand Wash Recommended)
Construction Type	Forged
Date First Available	August 10, 2012

WARRANTY AND SUPPORT

For specific warranty information and customer support, please refer to the official WMF website or contact your retailer directly. It is recommended to keep your purchase receipt as proof of purchase.

For further assistance or to explore other WMF products, visit the official WMF website www.wmf.com.

Related Documents - 1879015100

 <p>WMF 5000S+ Operating & cleaning instructions</p>	<p>WMF 5000S+ Operating and Cleaning Instructions</p> <p>Comprehensive operating and cleaning instructions for the WMF 5000S+ coffee machine, covering daily maintenance, system cleaning, milk system care, and hopper management.</p>
 <p>WMF 1100S Professional Coffee Machine: Features, Specifications, and Overview</p>	<p>Discover the WMF 1100S, a professional coffee machine offering advanced technology, beverage variety, and modern design. Explore its features, technical specifications, and capacity for high-volume coffee service.</p>

Documents - WMF = 1879015100



 Gelsenkirchen, 2012-09-08

Declaration of Compliance

For article made from plastic intended to come into contact with food

Hereby we confirm that the product:

All-purpose knife and item No. 18.7931.5399

complies with the legal obligations laid down in the German Consumer Protection Ordinance (as the respective regulations shall do in the European Regulation on Plastic materials) and Regulation (EC) No 10/2011, the Regulation (EC) No 1907/2006 and the Regulation (EC) No 2023/2006, in their entirety, in so far as they apply.

Descriptive Industrial (optical): Red knife with blade made of PP Polypropylene and TPE thermoplastic elastomer; blade made of steel with silicone resin and chalcogenide made of PP Polypropylene.

When used as specified, the overall migration as well as the specific migration do not exceed the legal limits. The test was performed according to the Directives 82/71/EEG and 85/534/EEG.

The materials and raw materials: item comply with the German Consumer Protection Ordinance (as the respective regulations shall do in the European Regulation (EU) No 1907/2006 and the Regulation (EU) No 2023/2006) respectively according to the test results.

The following substances, subject to limitation and/or specification are used in the above mentioned product:

Name of the substance/CGI No.	Limit
Overall migration (PP, TPE)	< 10 mg/dm ²
Formaldehyde (Silicone resin)	< 15 mg/kg

Specification of the intended use or limitations:

- Type of food intended to come into contact with the material:

Universal Food (solid, liquid and aqueous)

- Duration and temperature of treatment and storage while in contact with the food:

Accepted direct food contact with temperature up to 100°C.

- Test conditions according with the Regulation (EU) 10/2011 and EN 1186

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Geislingen, den: 06.09.2012

Konformitätsklärung

für Gegenstände aus Kunststoff, die mit Lebensmitteln in Kontakt kommen

Hersteller erklärt, dass das Produkt:

Allzweckmesser rot Art.-Nr.: 18.7901.0100

des rechtlichen Inhaltshafers der Bedarfsgrenzschichtverordnung, der Verordnung (EU) Nr.10/2011, der Verordnung (EU) Nr.1985/2006 sowie der Verordnung (EG) Nr. 2023/2005 in ihrer jeweils geltenden Fassung erfüllt.

Bestechung (Widerstandsfähigkeit): Messer rot aus PP (Polypropylen und TPE thermoplastisches Baustoff) einer Klinge aus (Ringeiste mit Silikonbeschichtung) und einem Klingenschutz aus (PP (Polypropylen))

Die Gravurangaben sowie die spezifischen Angaben liegen bei spezifizierungsübereinstimmung unter den gesetzlichen Gravurangaben. Die Prüfung erfolgt nach Richtlinie 82/71/EG und 82/72/EG.

Die eingesetzten Materialien und Baustoffe entsprechen der Bedarfsgrenzschichtverordnung, der Verordnung (EG) Nr.1935/2004 und der EU-Lebensmittel-Kunststoff-Verordnung (Verordnung (EU) Nr. 10/2011).

Folgende Stoffe mit Beschichtung und/oder Spezifikation, werden in dem o. g. Produkt eingesetzt:

Stoffbeschreibung	Beschichtung
Geavantigekte (PP-TPE)	< 10 mg/dm ²
Geavantigekte (Silikon)	< 10 mg/dm ²

Spezifikation zum vorgeschriebene Verwendungsweg oder Einschränkungen:

- Art/Arten von Lebensmitteln, die mit dem Material in Berührung kommen sollen:

Lebensmittel allgemein (Fettig, sauer und wässrig)

- Dauer und Temperatur der Behandlung und Lagerung bei Kontakt mit den Lebensmittel:

Wiederholter Kontakt Kontakt mit Temperaturen bis zu 50°C.

- Prüfbedingungen: groß für die Verordnung (EU) 10/2011 und EU 1165

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KE Claus Rossnagel WMF 1879015100 DE 20120906 Allzweckmesser rot ms

Konformitätserklärungen für Lebensmittelkontakt wmf media upload konformitaetserklaerung de |||

Konformitätserklärung Geislingen, den 06.09.2012 für Gegenstände aus Kunststoff, die mit

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