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› HENCKELS Statement 12-Piece Knife Set User Manual

HENCKELS 35309-000

HENCKELS Statement 12-Piece Knife Set User Manual

Model: 35309-000

INTRODUCTION

Thank you for choosing the HENCKELS Statement Premium Quality 12-Piece Knife Set. This set is designed to provide precision and durability for all your kitchen tasks. Crafted from high-quality stainless steel with German engineering, these knives offer exceptional performance. This manual provides important information on setting up, using, maintaining, and caring for your new knife set.



Image: The complete HENCKELS Statement 12-Piece Knife Set housed in its natural wood block.

PRODUCT OVERVIEW

Components Included:

- 11-Slot Hardwood Block
- 3-inch Paring Knife
- 7-inch Hollow Edge Santoku Knife
- 8-inch Chef's Knife
- 8-inch Bread Knife
- 6 x 4.5-inch Steak Knives
- 9-inch Professional Honing Steel
- Kitchen Shears

Key Features:

- **Ultra-Sharp Blades:** Superior professional-level sharpness for precision cutting.
- **German Engineered:** Informed by over 100 years of mastery, built for durability.
- **Lightweight and Strong:** Single-piece, precision-stamped blade construction for maximum maneuverability.
- **Comfortable Handles:** Traditional triple-rivet handles are curved for comfort and balance, with a stainless-steel endcap for aesthetic appeal.
- **Dishwasher Safe:** Designed for easy cleanup, though handwashing is recommended for optimal longevity.

SETUP

1. **Unpack:** Carefully remove all knives, the sharpening steel, kitchen shears, and the hardwood block from their packaging.
2. **Inspect:** Check all components for any signs of damage.
3. **Clean:** Before first use, handwash all knives and shears with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots and maintain blade integrity.
4. **Placement:** Place the hardwood block on a stable, flat surface in your kitchen, away from the edge of the counter and out of reach of children.
5. **Organize:** Insert each knife, the sharpening steel, and kitchen shears into their designated slots in the block. Ensure blades are fully inserted and handles are easily accessible.

This 12-piece knife block set is stocked with all the tools you need to easily tackle all your kitchen tasks



Image: A close-up view of the HENCKELS knife set securely placed in its wooden block.

OPERATING INSTRUCTIONS

General Safety Guidelines:

- Always cut on a stable cutting board.
- Keep fingers clear of the blade path.
- Never try to catch a falling knife.
- Store knives securely in the block when not in use.
- Use the correct knife for the task to prevent damage and injury.

Using Your Knives:

- **8-inch Chef's Knife:** This all-purpose knife is ideal for chopping, mincing, slicing, and dicing a wide variety of foods, from vegetables to meats. Its curved blade allows for a rocking motion.

Traditional, triple-riveted handle is curved for comfort



Image: The 7-inch Hollow Edge Santoku Knife, designed to prevent food from sticking.

- **8-inch Bread Knife:** Featuring a serrated edge, this knife is designed to effortlessly slice through crusty bread, pastries, and tomatoes without crushing them.

Single piece, stamped blade construction



Image: The 8-inch Bread Knife with its serrated edge, ideal for slicing bread.

- **3-inch Paring Knife:** A small, versatile knife for intricate tasks like peeling, trimming, and garnishing fruits and vegetables.

Lightweight, full tang design yields maximum maneuverability



Image: The 3-inch Paring Knife, suitable for detailed kitchen tasks.

- **4.5-inch Steak Knives (6):** These serrated knives are designed for cutting cooked meats, such as steak, at the dinner table.

Professional, satin-finished blade boasts precision cutting and is finely honed for long-lasting sharpness

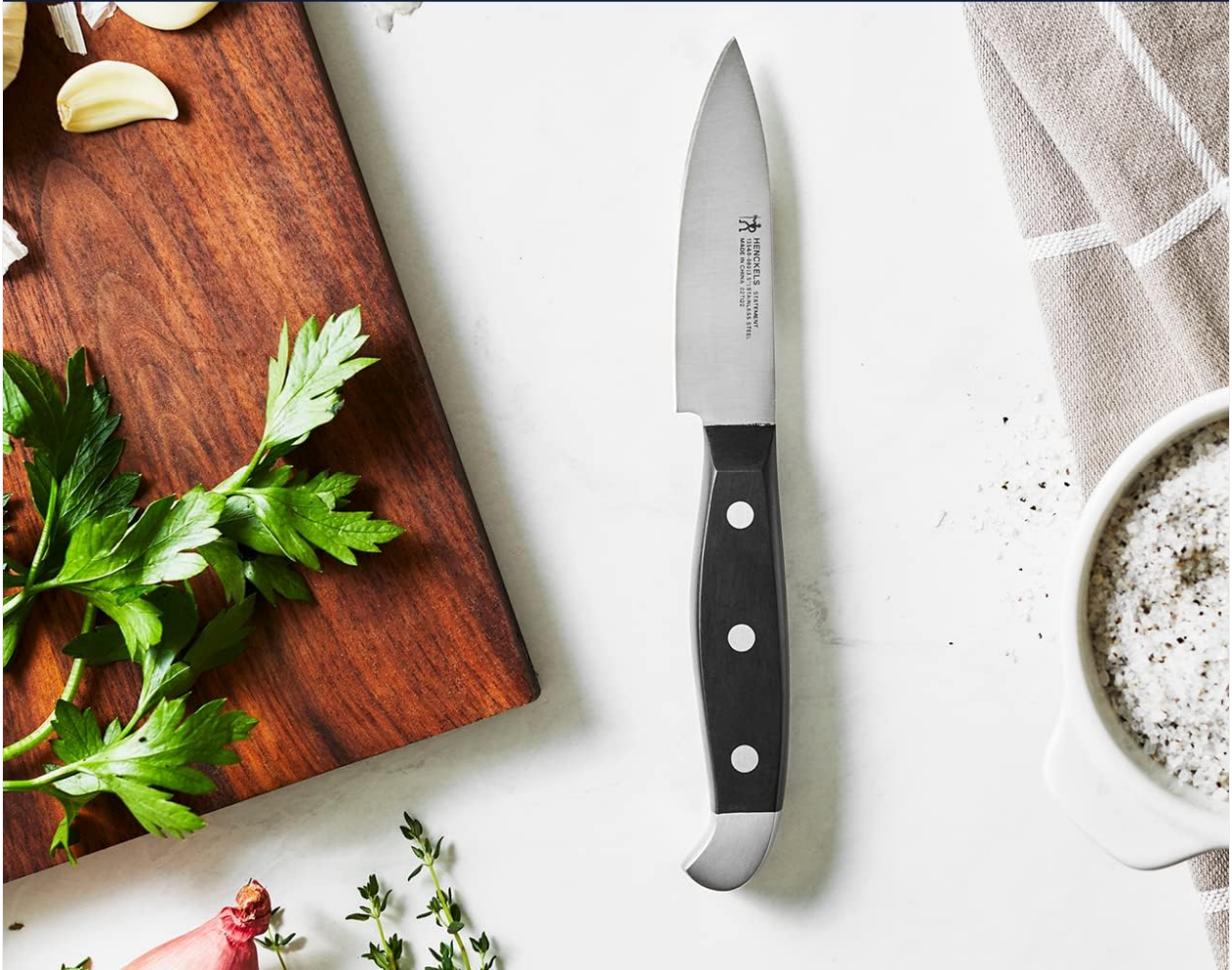


Image: A set of 4.5-inch Steak Knives, stored in the knife block.

- **Kitchen Shears:** Useful for a variety of kitchen tasks, including cutting herbs, opening packages, or trimming poultry.

Knives are dishwasher safe



Image: HENCKELS Kitchen Shears, a versatile tool for the kitchen.

MAINTENANCE

Cleaning:

- **Handwashing Recommended:** Although the knives are dishwasher safe, handwashing with warm water and mild detergent is highly recommended. This helps maintain the sharpness of the blade and the finish of the handle over time.
- **Immediate Drying:** Always dry your knives immediately after washing with a soft cloth to prevent water spots and potential corrosion.
- **Avoid Abrasives:** Do not use abrasive cleaners or scouring pads, as these can scratch the blade and handle.

Sharpening:

- **Using the Honing Steel:** The included 9-inch professional honing steel is used to realign the blade's edge, not to sharpen a dull blade. Regular honing keeps your knives sharp between professional sharpenings.
- **Technique:** Hold the honing steel vertically, tip down, on a stable surface. Hold the knife at a 15-20 degree angle to the steel. Draw the blade down and across the steel, alternating sides, applying light pressure. Repeat 5-10 times per side.

Decorative stainless-steel endcap



Image: The 9-inch Professional Honing Steel, essential for maintaining blade alignment.

- **Professional Sharpening:** For truly dull blades, professional sharpening is recommended.

TROUBLESHOOTING

- **Dull Blades:** If knives feel dull, first try honing them with the included steel. If they remain dull, consider professional sharpening.
- **Rust Spots:** Stainless steel can still develop rust spots if left wet or exposed to harsh chemicals. Ensure knives are dried immediately after washing. If spots appear, they can often be removed with a non-abrasive cleaner designed for stainless steel.
- **Loose Handles:** If a handle becomes loose, contact customer support for assistance. Do not attempt to repair it yourself.
- **Stains/Discoloration:** Certain foods or prolonged contact with acidic substances can cause discoloration. Wash and dry promptly after use.

SPECIFICATIONS

Feature	Detail
Brand	HENCKELS
Model Number	35309-000
Set Name	Statement
Color	Natural (Block) / Black (Handles)
Blade Material	Stainless Steel
Handle Material	Stainless Steel
Construction Type	Stamped
Item Weight	8.22 Pounds
Dishwasher Safe	Yes (Handwashing Recommended)
Included Components	11-Slot Hardwood Block, 3" Paring, 4.5" Steak Knives (6), 7" HE Santoku, 8" Bread, 8" Chef, 9" Sharpening Steel, Kitchen Shears

WARRANTY AND SUPPORT

HENCKELS products are backed by a manufacturer's warranty against defects in material and craftsmanship. For specific warranty details, claims, or product support, please refer to the official HENCKELS website or contact their customer service directly. Keep your proof of purchase for warranty purposes.

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