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**Berghoff 3700180**

# BergHOFF Eclipse Hollow Poultry Shears (Model 3700180) Instruction Manual

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## 1. PRODUCT OVERVIEW

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The BergHOFF Eclipse Hollow Poultry Shears are designed for efficient and safe food preparation. Constructed from high-quality stainless steel, these shears feature an ergonomically designed handle for comfortable and secure grip. The black, riveted melamine handles complement the sharp, hand-finished blades.



Image 1.1: BergHOFF Eclipse Hollow Poultry Shears. This image displays the complete shears, highlighting their design and construction.

**Important Safety Note:** The blades are extremely sharp. Always handle with care to prevent injury.

## 2. SETUP AND FIRST USE

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Before using your new BergHOFF Eclipse Hollow Poultry Shears for the first time, please follow these steps:

1. **Unpack:** Carefully remove the shears from their packaging.
2. **Inspect:** Check the shears for any signs of damage or manufacturing defects. If any issues are found, do not use the product and contact customer support.
3. **Clean:** Wash the shears thoroughly with warm, soapy water. Rinse completely and dry immediately with a soft cloth to prevent water spots and potential corrosion.

The shears are now ready for use.

## 3. OPERATING INSTRUCTIONS

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These poultry shears are designed for cutting through poultry bones, skin, and meat with ease. Follow

these guidelines for optimal performance and safety:

- **Grip:** Hold the shears firmly by the ergonomic handles. Ensure a secure grip before making any cuts.
- **Positioning:** Place the poultry part you wish to cut between the blades. For larger bones, position the bone closer to the pivot point of the shears for maximum leverage.
- **Cutting Motion:** Apply steady, firm pressure to the handles to close the blades and cut through the poultry. Avoid twisting or forcing the shears, as this can damage the blades or cause injury.
- **Safety Lock:** If your shears include a safety lock mechanism, engage it when the shears are not in use to keep the blades closed and prevent accidental injury.



Image 3.1: Poultry Shears in use. This image demonstrates the shears effectively cutting through poultry, showcasing their functionality.

Always cut away from your body and fingers. Keep hands clear of the blades during operation.

#### 4. MAINTENANCE AND CARE

Proper care will extend the life and maintain the performance of your BergHOFF Eclipse Hollow Poultry Shears.

- **Cleaning:** Hand wash is recommended. After each use, wash the shears immediately with warm, soapy

water. Use a brush if necessary to remove any food particles from the serrated edge or pivot area.

- **Drying:** Dry the shears thoroughly with a soft, clean cloth immediately after washing. Do not allow them to air dry, as this can lead to water spots or rust, despite being stainless steel.
- **Storage:** Store the shears in a dry place, preferably in a knife block, drawer organizer, or with a blade guard to protect the edges and prevent accidental contact.
- **Sharpening:** Over time, the blades may become less sharp. Professional sharpening is recommended to maintain the integrity of the blade edge.



Image 4.1: Close-up of the shear blade. This image highlights the serrated edge and stainless steel construction, important for cleaning and maintenance.

## 5. TROUBLESHOOTING

If you encounter issues with your poultry shears, consider the following:

- **Difficulty Cutting:**
  - Ensure the item being cut is positioned correctly, utilizing the full length of the blade or the leverage point near the pivot for tougher materials.
  - The blades may require sharpening. Refer to the Maintenance section.
- **Rust Spots:**
  - Although made of stainless steel, prolonged exposure to moisture can cause surface rust. Ensure shears are thoroughly dried after washing.
  - Minor rust spots can often be removed with a stainless steel cleaner or a mild abrasive pad.
- **Stiff Operation:**
  - Food debris or residue might be accumulating in the pivot area. Clean thoroughly as described in the Maintenance section.
  - A small amount of food-grade mineral oil can be applied to the pivot point to improve movement, if necessary.

## 6. SPECIFICATIONS

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Feature	Detail
Model Number	3700180
Material	High-quality Stainless Steel (Blades), Melamine (Handles)
Color	Black
Product Dimensions (L x W)	12.2" x 3.14"
Product Weight	0.528 lbs
Blade Edge	Straight, with serrated section
Hand Orientation	Ambidextrous
Care Instructions	Hand wash recommended

## 7. WARRANTY AND SUPPORT

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For information regarding warranty coverage, product support, or to purchase replacement parts, please contact BergHOFF customer service. Refer to the official BergHOFF website or your purchase documentation for contact details.

**Manufacturer:** BergHOFF

**Website:** Visit the BergHOFF Store on Amazon (for general brand information)