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### HENCKELS 13550-005

# HENCKELS Premium Quality 15-Piece Knife Set with Block

**Model: 13550-005 - Instruction Manual**

## Introduction

This manual provides essential information for the proper setup, usage, and maintenance of your HENCKELS Premium Quality 15-Piece Knife Set. Designed for durability and precision, this set is a valuable addition to any kitchen. Please read these instructions carefully before first use to ensure safe and effective operation and to prolong the life of your knives.




The HENCKELS 15-Piece Knife Set, featuring a variety of knives and a natural wood block.

## Set Components

Your HENCKELS 15-Piece Knife Set includes the following items, housed in a 14-slot hardwood block:

- 3-inch Paring Knife
- 5-inch Serrated Utility Knife
- 5-inch Hollow Edge Santoku 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 Sharpening Steel
- Kitchen Shears
- 14-Slot Hardwood Block




The complete HENCKELS knife set, showcasing the variety of blades and tools.

## Setup

1. **Unpacking:** Carefully remove all knives, kitchen shears, sharpening steel, and the hardwood block from their packaging.
2. **Initial Cleaning:** Gently wash each knife, the sharpening steel, and kitchen shears with warm water and a mild detergent. Wipe down the block with a damp cloth. Dry all items immediately and thoroughly to prevent water spots or rust.
3. **Placement:** Place the knife block on a flat, stable surface in your kitchen. Insert each knife into its appropriately sized slot in the block. Ensure blades are facing downwards for safety.




The HENCKELS knife set displayed on a kitchen counter, ready for use.

## Operating Instructions

Each knife in your HENCKELS set is designed for specific tasks to optimize performance and safety. Always use a cutting board and exercise caution when handling sharp blades.

- **Chef's Knife (8-inch):** The all-rounder for chopping herbs, dicing onions, mincing garlic, and slicing larger vegetables and meats. Its curved blade allows for a rocking motion.
- **Paring Knife (3-inch):** Ideal for precise tasks like peeling, trimming, and slicing small fruits and vegetables.
- **Serrated Utility Knife (5-inch):** Excellent for cutting foods with a soft interior and hard exterior, such as tomatoes, bread rolls, or sausages.
- **Santoku Knives (5-inch and 7-inch Hollow Edge):** The hollow edge (grantons) on the blade helps prevent food from sticking while slicing, making it perfect for chopping and dicing vegetables, and thinly slicing meats.
- **Bread Knife (8-inch):** Designed with sharp serrations to cut through various breads and pastries without crushing.
- **Steak Knives (6 x 4.5-inch):** High-performance serrated edge slices through steaks, chops, and cutlets, making the meat

more tender with every cut.

- **Kitchen Shears:** Versatile for tasks like cutting herbs, opening packages, or trimming poultry.



A HENCKELS chef's knife and paring knife, demonstrating their utility for various ingredients.

## Maintenance

### Cleaning

While the knives are stated to be dishwasher safe, hand washing is recommended to maintain their sharpness and finish over time. Always clean knives immediately after use.

- Wash with warm water and a mild detergent.
- Avoid abrasive cleaners or scrubbers that can scratch the blade or handle.
- Dry immediately and thoroughly with a soft cloth to prevent water spots and rust.
- Do not leave knives soaking in water.



HENCKELS knives are fabricated from high-quality stainless steel for durability.

### Sharpening

Use the included sharpening steel regularly to maintain the blade's edge. This process realigns the microscopic edge of the blade, restoring its sharpness.

1. Hold the sharpening steel vertically on a stable surface.
2. Place the heel of the knife blade against the top of the steel at a 20-degree angle.
3. Draw the blade down and across the steel, moving from heel to tip, applying slight downward pressure.
4. Repeat this motion 5-10 times on each side of the blade, alternating sides.
5. Wash and dry the knife after sharpening.

**Note:** Serrated knives should not be sharpened with a traditional sharpening steel. They require specialized sharpening tools or professional service.

### Storage

Always store your knives in the provided hardwood block to protect the blades and ensure safety. Ensure knives are fully dry before storing.

## Troubleshooting

- **Dull Knives:** If knives feel dull, use the sharpening steel as described in the Maintenance section. For severely dull knives, professional sharpening may be required.
- **Rust Spots:** Although made from stainless steel, prolonged exposure to moisture or harsh detergents can cause rust spots. Clean immediately with a non-abrasive rust remover and dry thoroughly. Prevent by hand washing and immediate drying.
- **Loose Handles:** If a handle feels loose, contact HENCKELS customer support. Do not attempt to repair it yourself, as this may void the warranty.

## Specifications

| Feature | Detail |
|---|---|
| Brand | HENCKELS |
| Model Number | 13550-005 |
| Number of Pieces | 15 |
| Blade Material | Stainless Steel |
| Handle Material | Stainless Steel |
| Construction Type | Stamped, Full Tang |
| Care Instructions | Hand Wash Recommended (Dishwasher Safe) |
| Item Weight | 8.6 Pounds |
| Item Dimensions (L x W x H) | 12.52 x 5.51 x 11.73 inches |

## Warranty & Support

HENCKELS offers a **Lifetime Warranty Against Manufacturer's Defects** for this knife set. This warranty covers defects in material and workmanship under normal use and care. For warranty claims or product support, please visit the official HENCKELS website or contact their customer service department.
Keep out of the reach of children. These knives are extremely sharp.


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