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T-Fal K2320614

Tefal Ice Force Santoku Knife 18cm Instruction Manual

1. PRODUCT OVERVIEW

The Tefal Ice Force Santoku Knife 18cm is engineered for precision cutting in the kitchen. This knife features advanced Ice Force Technology, where the blade undergoes a cooling process at -120°C . This treatment enhances sharpness retention and overall durability, ensuring optimal cutting performance over time. Crafted from high-quality German stainless steel, the blade offers exceptional resistance to corrosion and wear. The knife is designed with an ergonomic handle to provide a comfortable and secure grip, making it suitable for a variety of culinary tasks.



Image: The Tefal Ice Force Santoku Knife 18cm, showcasing its design and blade.

2. IMPORTANT SAFETY INFORMATION

Always handle the Tefal Ice Force Santoku Knife with extreme care. The blade is very sharp and can cause serious injury if mishandled.

- **Keep out of reach of children:** Store knives in a secure location, such as a knife block or magnetic strip, away from children.
- **Handle with care:** Always hold the knife by the handle. Never touch the blade edge.
- **Use a stable cutting surface:** Always cut on a stable, non-slip cutting board.
- **Cut away from your body:** Direct the blade away from yourself and others when cutting.
- **Do not use for prying or opening:** This knife is designed for food preparation only. Do not use it to open cans, pry objects, or for any purpose other than its intended use.
- **Wash carefully:** When washing, pay close attention to the blade. Do not leave knives soaking in water where they cannot be seen.
- **Transport safely:** When moving the knife, hold it with the blade pointing down and away from your body.

3. SETUP AND FIRST USE

3.1 Unpacking

Carefully remove the Santoku knife from its packaging. Inspect the knife for any signs of damage. Dispose of packaging materials responsibly.



Image: Example of knife packaging. Please handle with care when unpacking.

3.2 Initial Cleaning

Before first use, wash the knife thoroughly with warm soapy water. Rinse completely and dry immediately with a soft cloth to prevent water spots and maintain the blade's integrity.

4. OPERATING INSTRUCTIONS

4.1 Proper Grip

For optimal control and safety, hold the knife with a 'pinch grip'. Place your thumb and forefinger on either side of the blade, just in front of the bolster (where the blade meets the handle). Wrap your remaining fingers around the handle.



Image: Hands demonstrating a secure grip on a knife handle.

4.2 Cutting Techniques

The Santoku knife is versatile for various cutting tasks. Its flat blade and rounded tip make it ideal for:

- **Chopping:** Use a downward and forward motion, keeping the tip of the blade in contact with the cutting board.
- **Slicing:** Employ a smooth, continuous motion, drawing the blade across the food.
- **Dicing:** Combine chopping and slicing to create uniform pieces.



Image: A knife being used for various kitchen tasks such as chopping vegetables and slicing meat.

5. MAINTENANCE AND CARE

5.1 Cleaning

Although the Tefal Ice Force Santoku Knife is dishwasher safe, hand washing is recommended to preserve the blade's sharpness and finish over time. Wash immediately after use with warm soapy water and dry thoroughly with a soft cloth. Avoid abrasive cleaners or scrubbers.



Image: Close-up of a knife blade, illustrating its durable construction.

5.2 Sharpening

Regular sharpening is essential to maintain the knife's performance. Use a suitable knife sharpener or whetstone. Follow the sharpener's instructions carefully to maintain the blade's edge. Alternatively,

professional sharpening services can be utilized.

5.3 Storage

Store your Santoku knife safely to protect the blade and prevent accidents. Options include a knife block, magnetic strip, or blade guard.

6. TROUBLESHOOTING

Issue	Possible Cause	Solution
Blade feels dull	Normal wear and tear; improper sharpening.	Sharpen the blade using a suitable sharpener or seek professional sharpening.
Rust spots appear	Knife left wet; exposure to corrosive substances.	Clean immediately after use and dry thoroughly. Avoid prolonged contact with acidic foods. Remove minor rust spots with a non-abrasive cleaner.
Uncomfortable grip	Incorrect grip technique.	Refer to the 'Proper Grip' section for correct handling.

7. PRODUCT SPECIFICATIONS

Feature	Detail
Model	K2320614
Blade Material	German Stainless Steel
Blade Length	18 cm (7.1 inches)
Handle Material	Stainless Steel / Polymer
Blade Edge	Plain
Color	Silver/Black
Dishwasher Safe	Yes (Hand washing recommended)
Manufacturer	Groupe SEB



Image: A knife with marked dimensions, indicating blade and overall length.

8. WARRANTY AND SUPPORT

8.1 Warranty Information

The Tefal Ice Force Santoku Knife is covered by a **10-year warranty** against manufacturing defects. This warranty covers defects in material and workmanship under normal household use. It does not cover damage resulting from misuse, abuse, accidents, alteration, or improper care.

8.2 Customer Support

For warranty claims, product inquiries, or technical assistance, please contact Tefal Customer Service. Refer to the official Tefal website or product packaging for the most current contact information in your region.

You can also visit the official T-Fal Store for more information:[T-Fal Store on Amazon](#)