Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

HENCKELS 17514-141

HENCKELS Modernist 5.5-inch Boning Knife User Manual

Model: 17514-141

Introduction

The HENCKELS Modernist 5.5-inch Boning Knife is designed for precision and durability in the kitchen. It features a fully forged bolster construction that seamlessly transitions from the blade to the handle, ensuring balance and strength. Fabricated from high-quality German stainless steel, the satin-finished blade is honed for long-lasting sharpness, enabling precise cuts. The hollow stainless steel handle is lightweight, ergonomic, and features a fingerprint-proof sandblasted texture for a secure grip. This manual provides essential information for the proper use and care of your boning knife.



Image: The HENCKELS Modernist 5.5-inch Boning Knife, showcasing its sleek design and stainless steel handle, positioned on a dark stone surface alongside fresh herbs and spices.

Initial Use and Setup

Before using your HENCKELS Modernist Boning Knife for the first time, it is important to wash it thoroughly. Use warm water and a mild dish soap. Rinse the knife completely to remove any manufacturing residues and dry it immediately with a soft, clean cloth. This ensures the knife is clean and ready for safe food preparation.

Operating Instructions

The HENCKELS Modernist Boning Knife is specifically designed for tasks requiring precision and flexibility around bones. Its narrow, sharp blade allows for clean separation of meat from bone, trimming fat, and preparing various cuts of poultry, fish, and other meats.

- **Grip:** Hold the knife firmly with a comfortable grip on the handle. The ergonomic design provides ease of use and control.
- **Technique:** Use smooth, controlled strokes. The knife's flexibility aids in maneuvering around contours and bones for

efficient meat preparation.

- **Cutting Surface:** Always use a cutting board made of wood or plastic to protect the blade's edge and your countertop. Avoid cutting on hard surfaces like glass, ceramic, or metal, as these can dull or damage the blade.
- **Safety:** Always cut away from your body. Keep fingers clear of the blade path. Store the knife safely in a block, sheath, or magnetic strip to prevent accidental injury and protect the blade from damage.



Image: The HENCKELS Modernist 5.5-inch Boning Knife demonstrating its sharpness by cleanly slicing tomatoes on a wooden cutting board.

Maintenance and Care

Proper care is essential to maintain the performance and longevity of your HENCKELS knife.

- **Cleaning:** While the knife is dishwasher safe, hand washing is strongly recommended to preserve the blade's edge and finish. Wash immediately after use with warm water and a mild detergent.
- **Drying:** Dry the knife thoroughly with a soft cloth immediately after washing. This prevents water spots and potential corrosion, even with stainless steel.

- **Sharpening:** Regular honing with a sharpening steel will help maintain the blade's edge between sharpenings. For significant dullness, professional sharpening or a quality knife sharpener designed for fine edges is recommended.
- **Storage:** Store the knife in a knife block, on a magnetic strip, or with a blade guard to protect the edge from damage and prevent accidental cuts.

Your browser does not support the video tag.

Video: HENCKELS Cutlery Sizzle Reel. This video showcases the craftsmanship and quality of HENCKELS knives, including manufacturing processes and various knife types, highlighting their durability and sharpness.

Troubleshooting

If you encounter any issues with your HENCKELS Modernist Boning Knife, consider the following:

- **Dull Blade:** If the knife feels dull or struggles to cut efficiently, it likely requires honing or sharpening. Refer to the "Sharpening" guidelines under the Maintenance section.
- **Rust Spots:** Although made of high-quality stainless steel, prolonged exposure to moisture, harsh detergents, or acidic foods can potentially lead to minor rust spots. Ensure the knife is dried immediately after washing. Small rust spots can often be removed with a non-abrasive cleaner specifically designed for stainless steel.
- **Handle Discoloration or Damage:** Avoid using abrasive scrubbers or harsh chemical cleaners on the handle. Regular cleaning with mild soap and water is sufficient to maintain its appearance.

Specifications

Model Number	17514-141
Blade Material	Stainless Steel
Handle Material	Stainless Steel
Blade Length	5.5 inches (140 mm)
Overall Length	10.86 inches (276 mm)
Item Weight	6.4 ounces
Dishwasher Safe	Yes (Hand washing recommended)

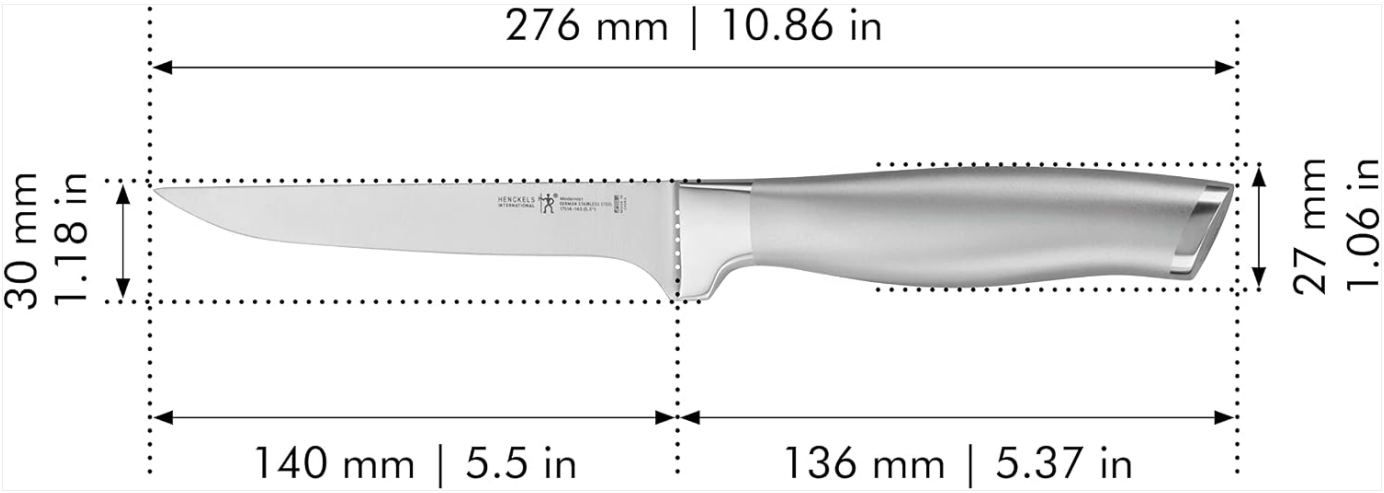


Image: Technical drawing illustrating the precise dimensions of the HENCKELS Modernist 5.5-inch Boning Knife, including blade and overall length.

Warranty and Support

For specific warranty information or product support, please refer to the documentation included with your purchase or visit the official HENCKELS website. Contact their customer service for assistance with any product-related inquiries.

© 2024 HENCKELS. All rights reserved.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B07CVLCDZQ

More documents and user manuals: **https://manuals.plus/**