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Farberware 25-Piece Triple-Riveted Knife Set with Cutting Mats Instruction Manual

Model: 5200983 | Brand: Farberware

1. PRODUCT OVERVIEW

The Farberware 25-Piece Triple-Riveted Knife Set with Cutting Mats provides a comprehensive collection of essential tools for various food preparation tasks. This set features high-carbon stainless steel blades for durability and precision, ergonomically designed handles for comfortable use, and a convenient storage block. The included cutting mats offer a protected workspace.



Image 1.1: The complete Farberware 25-Piece Triple-Riveted Knife Set, including the knife block, various knives, and colorful cutting mats.

2. SETUP

2.1 Unpacking

1. Carefully remove all components from the packaging.
2. Inspect all items for any signs of damage. If any items are damaged, do not use them and contact customer support.
3. Recycle packaging materials responsibly.

2.2 Initial Cleaning

Before first use, hand-wash all knives, shears, and cutting mats with warm water and a mild detergent. Rinse thoroughly and dry immediately to prevent water spots and potential corrosion. Do not place knives in a dishwasher.

2.3 Knife Block Placement

Place the wooden knife block on a stable, flat surface in your kitchen. Ensure it is positioned away from the edge of the counter to prevent accidental tipping. Insert the knives into the designated slots in the block, ensuring the blades are fully enclosed for safety.



Image 2.1: The empty wooden knife block, designed to safely store all knives and shears from the set.

3. OPERATING INSTRUCTIONS

3.1 General Knife Safety

- Always cut away from your body.
- Use a cutting board or mat to protect your countertops and maintain blade sharpness.
- Never try to catch a falling knife.
- Keep knives out of reach of children.
- Transport knives with the blade pointing down and away from your body.

3.2 Knife Types and Uses

- **8-inch Chef Knife:** Versatile for chopping, mincing, slicing, and dicing.
- **8-inch Bread Knife:** Serrated edge ideal for slicing bread without crushing.
- **7-inch Slicer Knife:** Perfect for carving roasts, poultry, and other large cooked meats.

- **6-inch Chef Knife:** A smaller, more agile version of the chef knife for general tasks.
- **5-inch Santoku Knife:** Features a straight edge and a sheep's foot blade for dicing, mincing, and slicing.
- **4.5-inch Serrated Utility Knife:** Useful for slicing tomatoes, bagels, and other items with tough exteriors and soft interiors.
- **4-inch Utility Knife:** A general-purpose knife for tasks too small for a chef knife but too large for a paring knife.
- **3-inch Paring Knife:** Ideal for intricate tasks like peeling, trimming, and coring fruits and vegetables.
- **4-inch Boning Knife:** Designed for separating meat from bone.
- **Steak Knives (8 pieces):** Used for cutting cooked meats at the dining table.



Image 3.1: A set of eight Farberware steak knives, featuring triple-riveted handles and serrated blades.

3.3 Shears

The all-purpose shears are suitable for various kitchen tasks, including cutting herbs, opening packages, and trimming poultry.

3.4 Cutting Mats

Use the flexible cutting mats to protect your countertops during food preparation. Each mat can be designated for different food types (e.g., one for raw meat, one for vegetables) to prevent cross-contamination. They are easy to clean and store.



Image 3.2: Four colorful Farberware cutting mats, designed for flexible and hygienic food preparation.

3.5 Sharpening Steel

Regularly use the sharpening steel to maintain the edge of your knives. Hold the steel vertically on a stable surface. Hold the knife at a 20-degree angle to the steel and draw the blade down and across the steel, alternating sides. Repeat 5-10 times per side. This process realigns the blade's edge, improving cutting performance.

4. MAINTENANCE

4.1 Cleaning

All components of this knife set, including knives, shears, and cutting mats, should be hand-washed with warm water and a mild detergent. Rinse immediately after use and dry thoroughly with a soft cloth. **Do not wash in a dishwasher**, as harsh detergents and high temperatures can damage the blades and handles.

4.2 Storage

Always store knives in the provided wooden block with the blades fully enclosed. This protects the blades from damage and prevents accidental injury. Store cutting mats flat or rolled in a clean, dry area.

5. TROUBLESHOOTING

5.1 Dull Knives

If knives become dull, use the included sharpening steel to realign the blade's edge. For severely dull knives, professional sharpening may be required.

5.2 Rust Spots

Although made from high-carbon stainless steel, knives can develop rust spots if left wet or exposed to acidic foods for extended periods. To prevent this, always hand-wash and dry knives immediately after use. If rust spots appear, they can often be removed with a non-abrasive cleaner and a soft cloth.

6. SPECIFICATIONS

| Feature | Detail |
|--------------------|-----------------------------|
| Brand | Farberware |
| Model Number | 5200983 |
| Blade Material | High Carbon Stainless Steel |
| Handle Material | Wood |
| Construction Type | Forged |
| Care Instructions | Hand-wash only |
| Item Weight | 7.54 pounds |
| Product Dimensions | 15.5 x 6.88 x 10.69 inches |
| UPC | 045908099152 |

7. WARRANTY AND SUPPORT

Farberware products are manufactured to high-quality standards. For specific warranty information or customer support, please refer to the product packaging or visit the official Farberware website. Keep your purchase receipt as proof of purchase.