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› AGARO Galaxy 6 Pcs Kitchen Knife Set Instruction Manual, Model 33408

AGARO 33408

AGARO Galaxy 6 Pcs Kitchen Knife Set Instruction Manual

MODEL: 33408

1. Product Overview

The AGARO Galaxy 6-piece kitchen knife set is designed for various culinary tasks, offering precision and durability. This set includes four high-carbon stainless steel knives, a multi-functional scissor, and a wooden storage case. Each knife features triple-riveted, ergonomically designed handles for superior comfort and a non-slip grip, ensuring better control and balance during use.



Figure 1: AGARO Galaxy 6-piece kitchen knife set with wooden block.



Figure 2: High carbon stainless steel blades with full tang design for durability.

Triple riveted handle



Figure 3: Triple riveted handles provide enhanced stability and control.

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Video 1: An overview of the AGARO Galaxy knife set, highlighting its features and utility.

2. Components Included

Your AGARO Galaxy 6-piece kitchen knife set includes the following items:

- **8" Chef Knife:** A versatile knife for general chopping, slicing, and dicing.
- **7" Santoku Knife:** Features a unique blade design for mincing, dicing, and slicing with ease.
- **5" Utility Knife:** Suitable for everyday tasks requiring precision, such as slicing smaller items.
- **3.5" Paring Knife:** Ideal for intricate tasks like peeling, trimming, and coring.
- **8" Multi-Functional Scissor:** Designed for various kitchen cutting needs.
- **Wooden Case:** A durable oakwood block for safe and organized storage.

A set of good knives
Utility-driven knife set



Figure 4: The complete set of knives and scissor.

3. Setup

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, hand wash all knives and the scissor with mild detergent and warm water. Rinse thoroughly and dry immediately with a soft cloth to prevent water spots and rust.
3. **Placement in Wooden Block:** Place the wooden case on a stable, flat surface in your kitchen. Insert each knife and the scissor into its designated slot in the wooden block. Ensure blades are fully seated and handles are easily accessible.

Highly durable

Made of oakwood



Figure 5: The durable oakwood knife block.

4. Operating Instructions

Always use caution when handling sharp objects. Select the appropriate knife or scissor for the task to ensure safety and optimal performance.

- **Chef Knife (8"):** Use for general chopping, slicing, and dicing of larger vegetables, fruits, and meats.
- **Santoku Knife (7"):** Ideal for precision tasks like mincing herbs, dicing small vegetables, and slicing thin cuts of meat or fish. The dimples on the blade help prevent food from sticking.
- **Utility Knife (5"):** A versatile knife for everyday tasks that require more precision than a chef's knife but are too large for a paring knife, such as slicing sandwiches or smaller fruits.
- **Paring Knife (3.5"):** Best for intricate tasks like peeling, trimming, and coring small fruits and vegetables.
- **Multi-Functional Scissor (8"):** Use for cutting herbs, opening packages, trimming fat from meat, or other kitchen cutting needs.

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Video 2: Demonstration of various knives and scissor in use for different cutting tasks.

5. Maintenance and Care

Proper care extends the life and performance of your knife set.

- **Hand Wash Only:** Wash knives and scissor with mild detergent under running water immediately after each use. Do not use a dishwasher, as harsh detergents and high temperatures can damage the blades and handles.
- **Dry & Store Safely:** Wipe each item completely dry with a clean cloth immediately after washing. Ensure no moisture remains before storing them in the wooden block or a safe place to prevent rust and dulling.
- **Use with Caution:** Always handle knives with care to prevent injury. Keep fingers away from the blade.
- **Protect the Blade:** Avoid cutting on hard surfaces like stone, metal, or glass, as this can dull or chip the blade. Use a wooden or plastic cutting board.
- **Right Tool for the Job:** For heavy-duty tasks like cutting through bones, use a meat cleaver to prevent damage to your fine knives. Do not use these knives for prying or striking hard objects.



Figure 6: Visual guide for knife handling and care.

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6. Troubleshooting

Problem	Possible Cause	Solution
Knives becoming dull quickly	Frequent use on hard surfaces; improper sharpening; not drying properly.	Use a suitable cutting board (wood/plastic). Sharpen regularly with a quality sharpener. Ensure knives are completely dry after washing.
Rust spots on blades	Not drying knives immediately after washing; prolonged exposure to moisture.	Always dry knives thoroughly with a clean cloth immediately after hand washing. Avoid leaving them wet or soaking.
Handles becoming loose	Extreme temperature changes; excessive force during use.	Avoid exposing knives to extreme heat or cold. Ensure proper handling techniques. If rivets are loose, contact customer support.

7. Specifications

Feature	Detail
Brand	AGARO
Model Number	33408
Set Includes	8" Chef Knife, 7" Santoku Knife, 5" Utility Knife, 3.5" Paring Knife, 8" Multi-Functional Scissor, Wooden Block
Blade Material	High Carbon Stainless Steel
Handle Material	Wood
Construction Type	Forged
Item Weight	360 g
Item Dimensions (LxWxH)	13 x 13 x 14 Centimeters (Wooden Block)
Dishwasher Safe	No (Hand wash only)
Country of Origin	China

Dimension

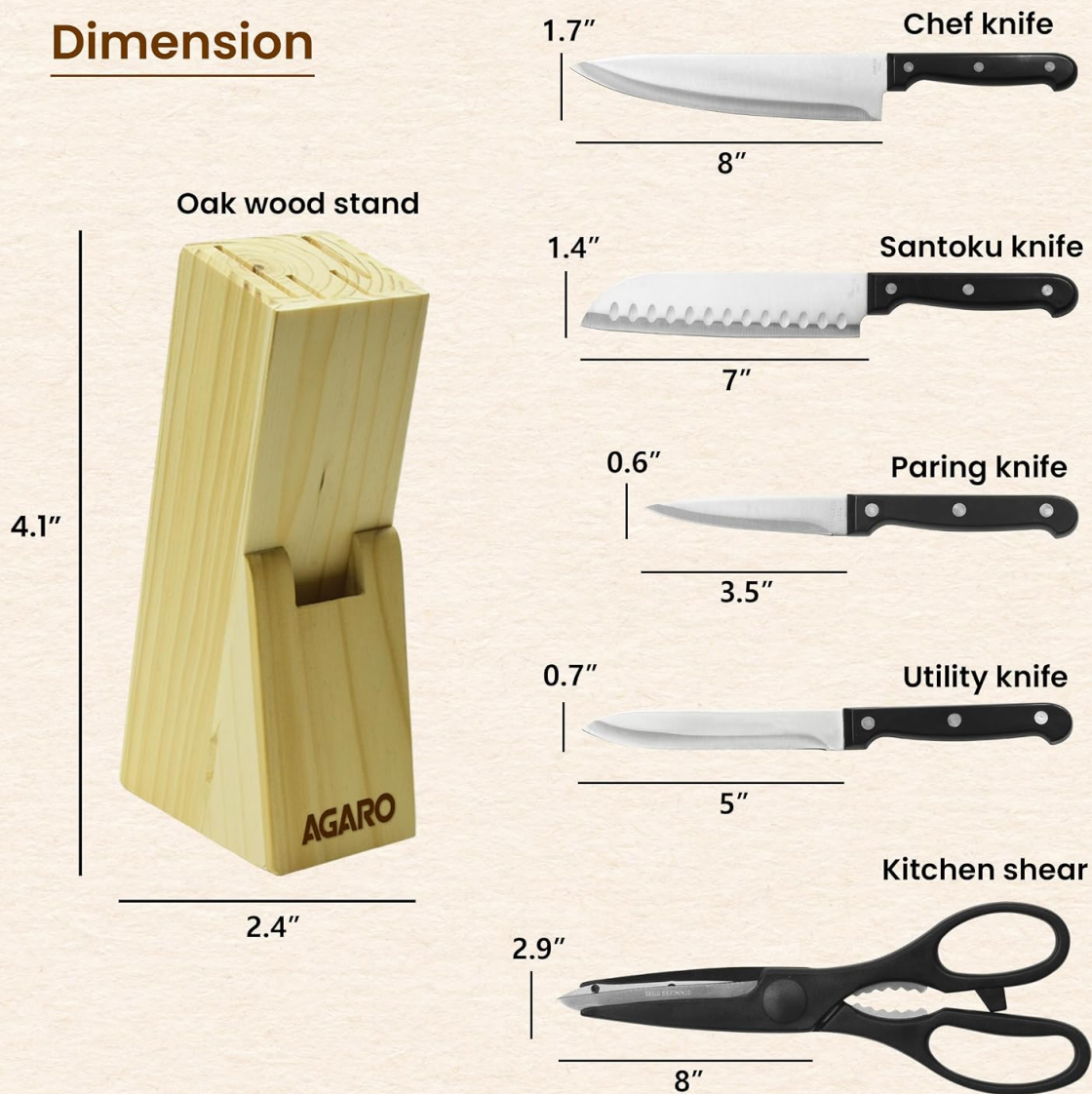


Figure 7: Detailed dimensions of the knife set components.

8. Warranty and Support

This AGARO product comes with a standard brand warranty. For specific warranty details, please refer to the product packaging or the official AGARO website.

For any product-related queries, assistance, or support, please contact:

Manufacturer: Universal Corporation Ltd

Toll-Free Number: 18001207897