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› [Cuisinart](#) /

› Cuisinart C77SS-19P Normandy 19 Piece Cutlery Block Set Instruction Manual

Cuisinart C77SS-19P

Cuisinart Normandy 19 Piece Cutlery Block Set

MODEL: C77SS-19P

Introduction

This manual provides essential instructions for the proper setup, operation, maintenance, and care of your Cuisinart Normandy 19 Piece Cutlery Block Set. Please read this manual thoroughly before first use to ensure safe and effective handling of your new cutlery set. Retain this manual for future reference.

Package Contents

Your Cuisinart Normandy 19 Piece Cutlery Block Set includes the following items:

- 1 x 8-inch Chef Knife
- 1 x 8-inch Serrated Bread Knife
- 1 x 8-inch Slicing Knife
- 1 x 7-inch Santoku Knife
- 1 x 5-inch Santoku Knife
- 1 x 5.5-inch Serrated Utility Knife
- 1 x 3.5-inch Paring Knife
- 1 x 2.75-inch Bird's Beak Paring Knife
- 8 x 4.5-inch Steak Knives
- 1 x 8-inch Sharpening Steel
- 1 x Stainless Steel Shears
- 1 x Ashwood Knife Block



Figure 1: All components of the Cuisinart Normandy 19 Piece Cutlery Block Set.

Setup

1. **Unpacking:** Carefully remove all items from the packaging. Inspect each piece for any signs of damage.
2. **Initial Cleaning:** Before first use, hand wash all knives and shears with warm, soapy water. Rinse thoroughly and dry immediately with a soft cloth. Do not place any components in a dishwasher.
3. **Block Placement:** Place the ashwood knife block on a stable, flat, and dry surface in your kitchen. Ensure it is away from the edge of countertops to prevent accidental tipping.
4. **Knife Storage:** Insert each knife into its designated slot in the block. Ensure the blade is fully seated within the slot and the handle is easily accessible. The block is designed to safely store all 19 pieces.



Figure 2: The Cuisinart Normandy Cutlery Block Set fully assembled and ready for use.

Operating Instructions

Always exercise caution when handling sharp knives. Keep fingers away from the blade edge. Use a cutting board appropriate for your task.

Knife Usage Guidelines:

- **Chef Knife (8-inch):** Versatile for chopping, mincing, slicing, and dicing.
- **Serrated Bread Knife (8-inch):** Ideal for slicing through bread crusts without crushing the soft interior.
- **Slicing Knife (8-inch):** Designed for carving roasts, poultry, and other large cuts of meat.
- **Santoku Knives (7-inch & 5-inch):** Excellent for chopping, dicing, and mincing, particularly vegetables. The dimples (Grantan edge) help prevent food from sticking.
- **Serrated Utility Knife (5.5-inch):** A general-purpose knife for tasks requiring a serrated edge, such as slicing tomatoes or small citrus fruits.
- **Paring Knife (3.5-inch):** Perfect for intricate tasks like peeling, trimming, and coring fruits and vegetables.
- **Bird's Beak Paring Knife (2.75-inch):** Its curved blade is specialized for peeling round fruits and vegetables, and creating decorative garnishes.

- **Steak Knives (4.5-inch):** Designed for cutting cooked meats at the dining table.
- **Stainless Steel Shears:** Useful for various kitchen tasks, including cutting herbs, opening packages, or trimming poultry.

Using the Sharpening Steel:

The sharpening steel is used to maintain the edge of your knives, not to sharpen a dull blade. It realigns the microscopic edge of the blade.

1. Hold the sharpening steel vertically with the tip resting on a stable surface.
2. Hold the knife blade against the steel at a 20-degree angle.
3. Draw the knife down and across the steel, moving from the heel to the tip of the blade.
4. Repeat this motion 5-10 times on each side of the blade, alternating sides.



Figure 3: Cuisinart Normandy knives in a typical kitchen setting.

Maintenance and Care

Proper care will extend the life and performance of your Cuisinart cutlery set.

Cleaning:

- **Hand Wash Only:** All knives and shears in this set are **NOT** dishwasher safe. Dishwashers can dull the blades, damage the handles, and cause discoloration or corrosion.
- **Immediate Cleaning:** Wash knives immediately after each use with warm, soapy water.
- **Thorough Drying:** Dry each knife and shear completely with a soft, clean towel immediately after washing. Do not allow knives to air dry, as this can lead to water spots or rust.

Sharpening:

- Regularly use the included sharpening steel to maintain the blade's edge (refer to 'Using the Sharpening Steel' section).
- For significantly dull blades, professional sharpening services are recommended to restore the original edge.

Storage:

- Always store knives in the provided knife block. This protects the blades from damage and keeps them safely out of reach.
- Ensure knives are clean and dry before placing them back into the block.



Figure 4: Top view of the knife block, illustrating proper storage.

Troubleshooting

- **Dull Knives:** If knives feel dull, use the sharpening steel to realign the edge. If the blade remains dull, consider professional sharpening.
- **Rust Spots/Discoloration:** This usually occurs from improper drying or exposure to harsh chemicals. Ensure knives are dried immediately after washing. If spots appear, they can often be removed with a non-abrasive cleaner designed for stainless steel.
- **Loose Handles:** While rare with forged construction, if a handle feels loose, discontinue use and contact Cuisinart customer support.
- **Knife Block Instability:** Ensure the block is placed on a flat, level, and stable surface.

Specifications

Attribute	Detail
Brand	Cuisinart
Model Number	C77SS-19P
Blade Material	High-Carbon Stainless Steel
Handle Material	Stainless Steel
Construction Type	Forged
Dishwasher Safe	No (Hand Wash Only)
Item Weight	13.2 pounds (approx. 6 kg)
Color	Black Ashwood Block
Package Dimensions	14.88 x 11.26 x 7.52 inches

Warranty and Support

Your Cuisinart Normandy 19 Piece Cutlery Block Set is backed by a **Lifetime Warranty**, ensuring quality and durability under normal household use. For warranty claims, product support, or any questions not covered in this manual, please contact Cuisinart Customer Service. Refer to the official Cuisinart website for the most current contact information and detailed warranty terms.

Cuisinart Official Website: www.cuisinart.com