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Victorinox 45520

Victorinox Swiss Army Fibrox Chef's Knife User Manual

Model: 5.2063.20-X14 (8-inch)

INTRODUCTION

The Victorinox Swiss Army Fibrox Chef's Knife is a versatile and essential tool designed for both home chefs and culinary professionals. Crafted with high-quality European stainless steel and an ergonomic Fibrox Pro handle, this 8-inch knife is built for precision, balance, and durability in various kitchen tasks.



Image: Overhead view of the Victorinox Fibrox Chef's Knife, showcasing its design and blade.

SETUP

1. **Unpacking:** Carefully remove the knife from its packaging. Be mindful of the sharp blade.
2. **Initial Cleaning:** Before first use, hand wash the knife with warm, soapy water and dry it thoroughly. This removes any manufacturing residues.
3. **Safety:** Always handle the knife with care. Keep fingers away from the blade edge. Store the knife in a safe place, such as a knife block or sheath, to prevent accidental injury.

OPERATING INSTRUCTIONS

This chef's knife is designed for a wide range of kitchen tasks. Its razor-sharp, laser-tested blade effortlessly chops, minces, slices, and dices.

General Cutting Techniques:

- **Proper Grip:** Hold the knife with a firm but relaxed grip. Many chefs prefer a pinch grip, where the thumb and forefinger pinch the blade just in front of the handle, providing better control.
- **Rocking Motion:** The long, sloping curved blade is ideal for a rocking motion, allowing for efficient

mincing and chopping of herbs, vegetables, and other ingredients.

- **Slicing:** Use the full length of the blade for smooth, clean slices. Apply gentle pressure and draw the knife through the food.
- **Dicing:** For dicing, make even cuts across the food, then turn and cut again to create uniform pieces.



Image: The Victorinox Fibrox Chef's Knife positioned on a wooden cutting board next to fresh artichokes, illustrating its readiness for food preparation.

Demonstration Videos:

Video: An overview of the Victorinox Fibrox Chef's Knife, highlighting its features and benefits for kitchen use.

Video: A demonstration of the Victorinox Fibrox Pro Chef's Knife in action, showcasing its cutting performance.

Video: Demonstrating the effortless cutting capabilities of the Victorinox Chef's Knife on various ingredients.

MAINTENANCE

Cleaning:

- **Hand Washing Recommended:** For best results and to maintain the blade's edge, hand wash your knife immediately after each use with warm, soapy water and dry it thoroughly.

- **Dishwasher Safe:** While Fibrox Pro knives are dishwasher safe, hand washing is recommended as high-pressure water sprays in dishwashers can cause knives to collide and dull the edge over time.

Sharpening & Honing:

- **Honing:** For optimum performance, hone your knife after every couple of uses with a honing steel. Proper and frequent use of a honing steel will keep your knives sharper and performing at their best.
- **Sharpening:** When honing is no longer sufficient, the blade will require sharpening. Use a quality knife sharpener or seek professional sharpening services.

Storage:

Store your knife safely in a knife block, magnetic strip, or with a blade guard to protect the edge and prevent accidental cuts.



Image: The Victorinox Fibrox Chef's Knife on a cutting board, accompanied by icons representing its high quality, Swiss precision, maximum longevity, and dishwasher-safe properties.

TROUBLESHOOTING

- **Dull Blade:** If your knife feels dull, first try honing it with a honing steel. If it remains dull, it requires sharpening.

- **Rust Spots:** Although made from stainless steel, prolonged exposure to moisture or acidic foods can cause minor rust spots. Clean immediately and dry thoroughly. For stubborn spots, use a non-abrasive cleaner designed for stainless steel.
- **Handle Discoloration:** The Fibrox handle is durable. Minor discoloration over time is normal and does not affect performance.

SPECIFICATIONS

Brand	Victorinox
Model Number	45520
Blade Material	Stainless Steel
Handle Material	Fibrox or Pro (Thermoplastic Elastomer - TPE)
Blade Length	8 Inches (200 mm)
Overall Length	Approx. 17 Inches (340 mm)
Item Weight	0.8 ounces (approx. 182 g)
Construction Type	Stamped
Dishwasher Safe	Yes
UPC	046928455201

FIBROX CHEF'S KNIFE

 Thermoplastic elastomers

 182 g



VICTORINOX

Image: A detailed diagram of the Victorinox Fibrox Chef's Knife, illustrating its key dimensions including blade length, overall length, and handle material.

WARRANTY

Victorinox provides a lifetime warranty against defects in material and workmanship. This commitment ensures the longevity and quality of your Fibrox Chef's Knife. For detailed warranty information and claims, please refer to the official Victorinox website or contact their customer service.

SUPPORT

For further assistance, product inquiries, or to purchase accessories, please visit the official Victorinox website or contact their customer support team. You can find contact details and additional resources on their website.

Video: An official brand video from Victorinox, providing insight into their heritage and commitment to quality.