

## Smeg KBSF01PB

# Smeg Pastel Blue Stainless Steel Knife Block Set - Instruction Manual

## INTRODUCTION

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This manual provides essential information for the safe and effective use and maintenance of your Smeg Pastel Blue Stainless Steel Knife Block Set. Please read thoroughly before first use.

The Smeg Knife Block Set features a powder-coated carbon steel body with an acacia wood knife block and German stainless steel blades. Designed for durability and everyday kitchen tasks.

## INCLUDED COMPONENTS

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- Vegetable Knife (3-Inches)
- Utility Knife (5-Inches)
- Meat Knife (5.9-Inches)
- Santoku Knife (7-Inches)
- Bread Knife (7.48-Inches)
- Chef's Knife (7.48-Inches)
- 6-Slot Acacia Wood Knife Block



Image: The Smeg Pastel Blue Knife Block Set, showing the individual knives and the block's top view.

## SAFETY INFORMATION

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Proper handling and storage of knives are crucial for safety. Always exercise caution when using sharp objects.

- Always handle knives with extreme care. Keep fingers away from the blade's edge.
- Store knives securely in the provided knife block when not in use to prevent accidental contact.
- Keep the knife block and knives out of reach of children.
- Use the appropriate knife for the specific task to prevent injury and damage to the blade.
- Never attempt to catch a falling knife. Step back and allow it to fall.

## SETUP

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Follow these steps to set up your Smeg Knife Block Set:

1. Carefully unpack all components from their packaging.
2. Place the knife block on a stable, flat, and dry countertop surface. The block features an anti-slip grip on the bottom for enhanced stability.
3. Insert each knife into its corresponding slot in the acacia wood block. Ensure the blades are fully seated within the slots.



Image: The complete Smeg Pastel Blue Stainless Steel Knife Block Set, showcasing the knife block with six knives inserted.

## OPERATING INSTRUCTIONS

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### General Use

Each knife in your Smeg set is designed for specific culinary tasks. Using the correct knife will enhance efficiency and safety.

- **Vegetable Knife (3-Inches):** Ideal for peeling, trimming, and slicing small fruits and vegetables.

- **Utility Knife (5-Inches):** Versatile for various tasks, including slicing sandwiches, cheeses, and smaller cuts of meat.
- **Meat Knife (5.9-Inches):** Suitable for slicing and trimming larger cuts of meat.
- **Santoku Knife (7-Inches):** Designed for chopping, dicing, and mincing. The dimples on the blade help prevent food from sticking.
- **Bread Knife (7.48-Inches):** Features a serrated edge for slicing through bread crusts without crushing the soft interior.
- **Chef's Knife (7.48-Inches):** A multi-purpose knife for chopping, slicing, dicing, and mincing a wide range of ingredients.



Image: Side view of the Smeg Pastel Blue Knife Block Set, showing the arrangement of knives within the block.

## **MAINTENANCE AND CARE**

## Cleaning

- **Hand Wash Only:** All knives and the knife block should be hand washed. Do not place in a dishwasher.
- Wash blades immediately after use with warm, soapy water.
- Rinse thoroughly and dry immediately with a soft cloth to prevent water spots and potential corrosion.
- For the knife block, wipe with a damp cloth and dry completely.

## Storage

- Always store knives in the provided knife block to protect the blades and ensure safety.
- Ensure knives are completely dry before storing to prevent moisture buildup in the block.

## Sharpening

- Regularly sharpen your knives to maintain optimal performance. Use a sharpening steel or a suitable knife sharpener.
- Follow the sharpener manufacturer's instructions for best results.



Image: Back view of the Smeg Pastel Blue Knife Block Set, highlighting the design and material of the block.

## TROUBLESHOOTING

## Dull Blades

- If knives become dull, they require sharpening. Refer to the "Sharpening" section under Maintenance.

## Rust Spots

- Stainless steel can develop rust spots if left wet or exposed to corrosive substances. Ensure knives are dried immediately after washing.
- Minor rust spots can often be removed with a non-abrasive cleaner and a soft cloth.

## Knives Not Fitting in Block

- Ensure each knife is placed in its correct, designated slot. The block is designed for specific knife sizes.

## SPECIFICATIONS

Color	Pastel Blue
Brand	Smeg
Blade Material	Stainless Steel
Blade Edge	Straight (various, including serrated for bread knife)
Style	Retro
Item Weight	4.4 pounds (2 Kilograms)
Is Dishwasher Safe	No (Hand Wash Only)
Handle Material	Stainless Steel
Construction Type	Coated
UPC	812895022186
Manufacturer	SMEG
Item Length	13.5 Inches
Item dimensions L x W x H	13.5 x 6 x 7.6 inches
Item model number	KBSF01PB

## WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the official Smeg website or contact your retailer. Smeg's certified laboratories develop solutions that meet the demands of contemporary living, and US-based Smeg experts are available throughout the lifespan of your product.

Manufacturer: SMEG

Model Number: KBSF01PB

