

[Manuals.plus](#) /

› [Berghoff](#) /

› BergHOFF LEO Universal Knife Block Set Instruction Manual

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INSTRUCTION MANUAL

Introduction

Thank you for choosing the BergHOFF LEO Universal Knife Block Set. This manual provides essential information for the safe and effective use, care, and maintenance of your new knife set. Please read these instructions carefully before first use and retain them for future reference.

This set includes a selection of high-quality stainless steel knives with non-stick blades and an ergonomically designed universal knife block for convenient and safe storage.

Package Contents

Your BergHOFF LEO Universal Knife Block Set includes the following items:

- 1x Paring knife (3.25")
- 1x Vegetable knife (4.25")
- 1x Small chef's knife (5.5")
- 1x Chef's knife (7.5")
- 1x Bread knife (8.5")
- 1x Universal PP Knife Block



Image: The complete BergHOFF LEO Universal Knife Block Set, featuring the black knife block, five knives, and kitchen shears.



Image: A display of all individual knives included in the set, from smallest to largest, along with the kitchen shears.

Setup

1. **Unpacking:** Carefully remove all components from the packaging. Inspect each item for any signs of damage.

2. **Initial Cleaning:** Before first use, wash all knives and the knife block insert with warm soapy water. Rinse thoroughly and dry immediately.
3. **Assembling the Knife Block:** The universal knife block consists of a base and a removable insert. Ensure the insert is properly seated within the block.
4. **Inserting Knives:** Place each knife into the slots of the universal knife block. The flexible insert allows for various knife sizes and shapes. Ensure the blade is fully inserted and secure.





Image: An exploded view showing the separate components of the universal knife block: the wavy top insert, the main black block, and the bottom base.

Operating Instructions

This knife set is designed for various kitchen tasks. Always use the appropriate knife for the task to ensure safety and optimal performance.

- **Paring Knife (3.25"):** Ideal for small, intricate tasks such as peeling, trimming, and garnishing fruits and vegetables.
- **Vegetable Knife (4.25"):** Suitable for slicing and dicing smaller vegetables and fruits.
- **Small Chef's Knife (5.5"):** A versatile knife for general chopping, slicing, and mincing tasks.
- **Chef's Knife (7.5"):** The primary knife for most kitchen tasks, including chopping, dicing, and mincing a wide range of ingredients.
- **Bread Knife (8.5"):** Features a serrated edge designed to slice through bread crusts without crushing the soft interior.

Safe Knife Handling:

- Always cut away from your body.
- Use a stable cutting surface, such as a cutting board.
- Keep your fingers curled under when holding food to protect them from the blade.
- Never try to catch a falling knife.
- Store knives securely in the knife block when not in use.



Image: The BergHOFF LEO knife block with some knives, and two knives resting on a wooden cutting board next to a kitchen towel, demonstrating a typical kitchen setup.

Maintenance and Care

Proper care will extend the life and performance of your BergHOFF LEO knife set.

- **Cleaning Knives:** Hand-wash knives immediately after each use with warm soapy water. Rinse thoroughly and dry completely with a soft cloth. **Do not wash in a dishwasher** as harsh detergents and high temperatures can damage the blade and handle. The non-stick coating on the blades helps prevent food from sticking and makes cleaning easier.
- **Cleaning Knife Block:** The universal knife block insert is removable for easy cleaning. Hand-wash the insert and the block with warm soapy water, rinse, and dry thoroughly before reassembling.
- **Sharpening:** Over time, even high-quality knives will require sharpening. Use a suitable knife sharpener or professional sharpening service to maintain the blade's edge.
- **Storage:** Always store knives in the provided knife block to protect the blades and for safety. The anti-skid base of the block ensures stability on your countertop.



Image: A close-up view of the wavy, flexible insert of the universal knife block, designed to securely hold various knife sizes.



Image: A detailed view of a knife blade from the set, highlighting the non-stick coating and the 'BergHOFF E21' engraving.

Troubleshooting

- **Knives feel dull:** Regular use will naturally dull knife edges. Sharpen the knives using a suitable sharpener or seek professional sharpening services.
- **Food sticking to blade:** While the blades have a non-stick coating, some sticky foods may still adhere. Ensure the blade is clean and dry before use. For very sticky items, a slight coating of cooking oil can help.
- **Knife block unstable:** Ensure the knife block is placed on a flat, dry, and stable surface. The anti-skid base is designed to prevent movement. If the base is dirty, clean it to restore its grip.

Specifications

Feature	Detail
Brand	BergHOFF
Model	LEO Universal Knife Block Set
Blade Material	Stainless Steel with Non-stick Coating
Handle Material	Polypropylene

Feature	Detail
Knife Block Material	PP (Polypropylene) with Rubber Universal Insert
Dishwasher Safe	No (Hand-wash recommended)
Item Weight	4.38 pounds
Included Knives	Paring (3.25"), Vegetable (4.25"), Small Chef's (5.5"), Chef's (7.5"), Bread (8.5")

Warranty and Support

For warranty information or product support, please refer to the BergHOFF official website or contact their customer service directly. Keep your proof of purchase for any warranty claims.
You can visit the [BergHOFF Store on Amazon](#) for more information.

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Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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