

syvio YS-2022

syvio 15-Piece Kitchen Knife Set with Block and Sharpener (Model: YS-2022) - Instruction Manual

Brand: syvio | Model: YS-2022

1. INTRODUCTION

This manual provides essential information for the safe and effective use, maintenance, and care of your new syvio 15-Piece Kitchen Knife Set. Please read these instructions thoroughly before first use and retain for future reference.



Image: The complete syvio 15-Piece Kitchen Knife Set, including the knife block, various knives, and kitchen shears.

2. PACKAGE CONTENTS

Your syvio 15-Piece Kitchen Knife Set includes the following items:

- 1x 8" Chef Knife
- 1x 8" Slicing Knife
- 1x 8" Bread Knife
- 1x 5.5" Serrated Utility Knife
- 1x 5.5" Utility Knife
- 6x 4.5" Steak Knives
- 1x 3.5" Paring Knife
- 1x Kitchen Shears
- 1x Knife Block with Built-in Sharpener

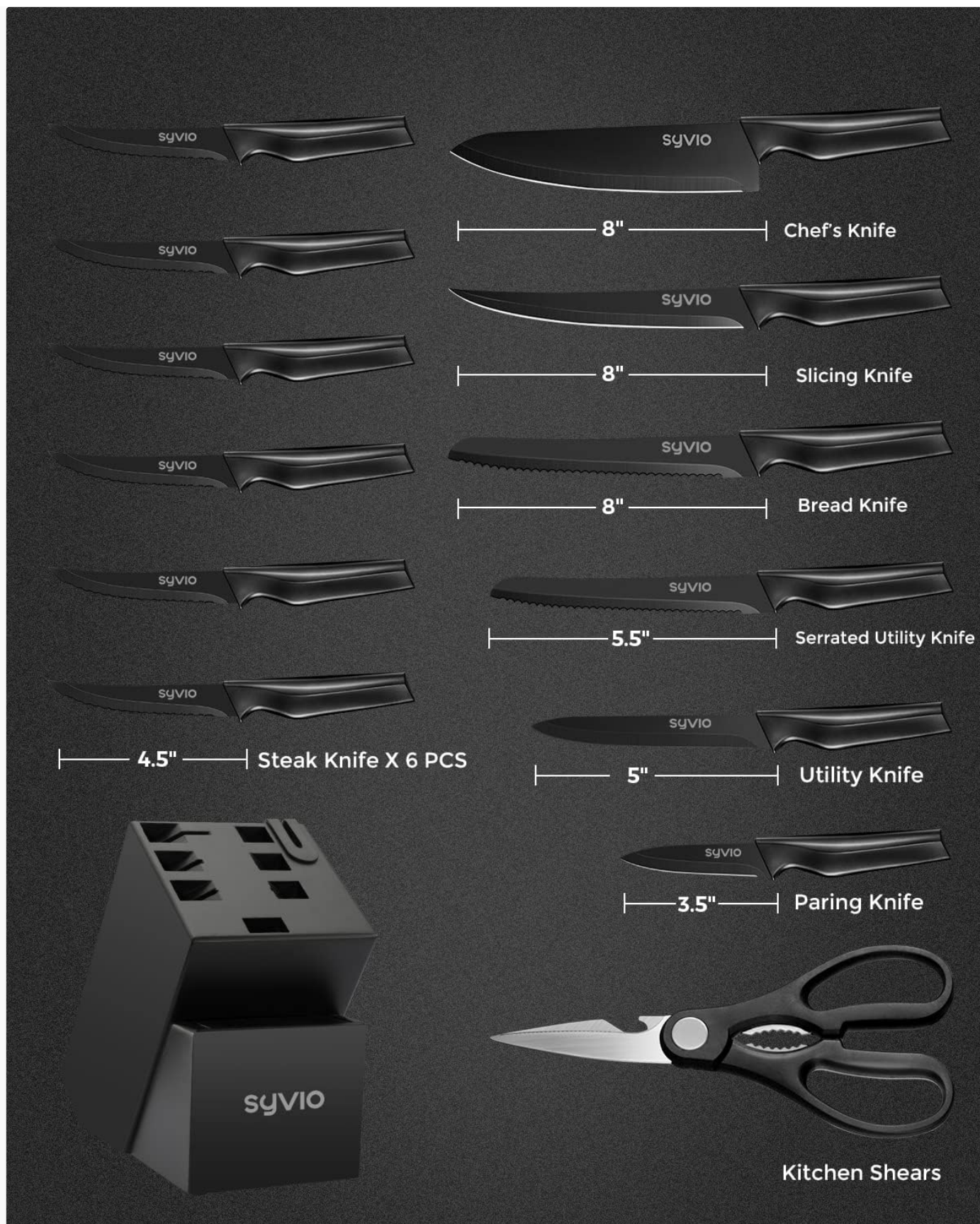


Image: An overview of all individual knives and kitchen shears included in the set, showing their respective sizes and types.

3. FEATURES

- **Professional Quality Stainless Steel:** Knives are forged with high-carbon X50Cr15 stainless steel and manually polished for a sharp edge, resistant to rust and pitting. Features acute 15-degree angles for sharper cutting.
- **Exclusive Built-in Sharpener:** The knife block includes a convenient built-in sharpener to maintain blade sharpness.

- **Non-Stick & Rust-Resistant:** A black coating on the steel prevents oxidation, ensuring non-stick properties and rust resistance over time.
- **Easy Maintenance & Storage:** The set comes with a knife holder for organized storage.
- **Lightweight & Anti-Slip Handle:** Designed for comfortable and secure grip during use.



Image: Detailed view of a syvio knife, illustrating its ergonomic handle, high-carbon stainless steel construction, non-stick coating, and sharp blade edge.

4. SETUP

1. **Unpack:** Carefully remove all knives, shears, and the knife block from their packaging.
2. **Clean:** Before first use, hand wash all knives and shears with warm, soapy water. Rinse thoroughly and dry immediately with a soft cloth. *Do not use a dishwasher.*
3. **Assemble:** Place the knife block on a stable, flat surface in your kitchen. Insert each knife and the shears into their designated slots in the block. Ensure blades are fully seated for safety.



Image: Various syvio knives and kitchen shears displayed on a wooden cutting board alongside fresh produce, ready for use.

5. OPERATING INSTRUCTIONS

5.1 Using the Knives

- **Chef Knife (8"):** Ideal for chopping, mincing, slicing, and dicing various ingredients.
- **Slicing Knife (8"):** Best for slicing thin cuts of meat, poultry, and fish.
- **Bread Knife (8"):** The serrated edge is designed to cut through bread crusts without crushing the soft interior.
- **Serrated Utility Knife (5.5"):** Versatile for tasks requiring a serrated edge, such as slicing tomatoes or small citrus fruits.
- **Utility Knife (5.5"):** Suitable for general-purpose tasks, including trimming vegetables and slicing sandwiches.
- **Steak Knives (4.5"):** Designed for cutting cooked meats at the dining table.
- **Paring Knife (3.5"):** Perfect for intricate tasks like peeling, trimming, and garnishing fruits and vegetables.

5.2 Using the Kitchen Shears

The kitchen shears are multi-functional and can be used for cutting herbs, opening packages, trimming poultry, and other kitchen tasks.

5.3 Using the Built-in Sharpener

1. Locate the built-in sharpener slot on the knife block.
2. Hold the knife with the blade facing down and insert the heel of the blade into the sharpener slot.
3. Apply light downward pressure and pull the knife blade through the sharpener towards you, from heel to tip.
4. Repeat this motion 3-5 times, or until the desired sharpness is achieved.
5. After sharpening, carefully wipe the blade with a damp cloth to remove any metal particles.

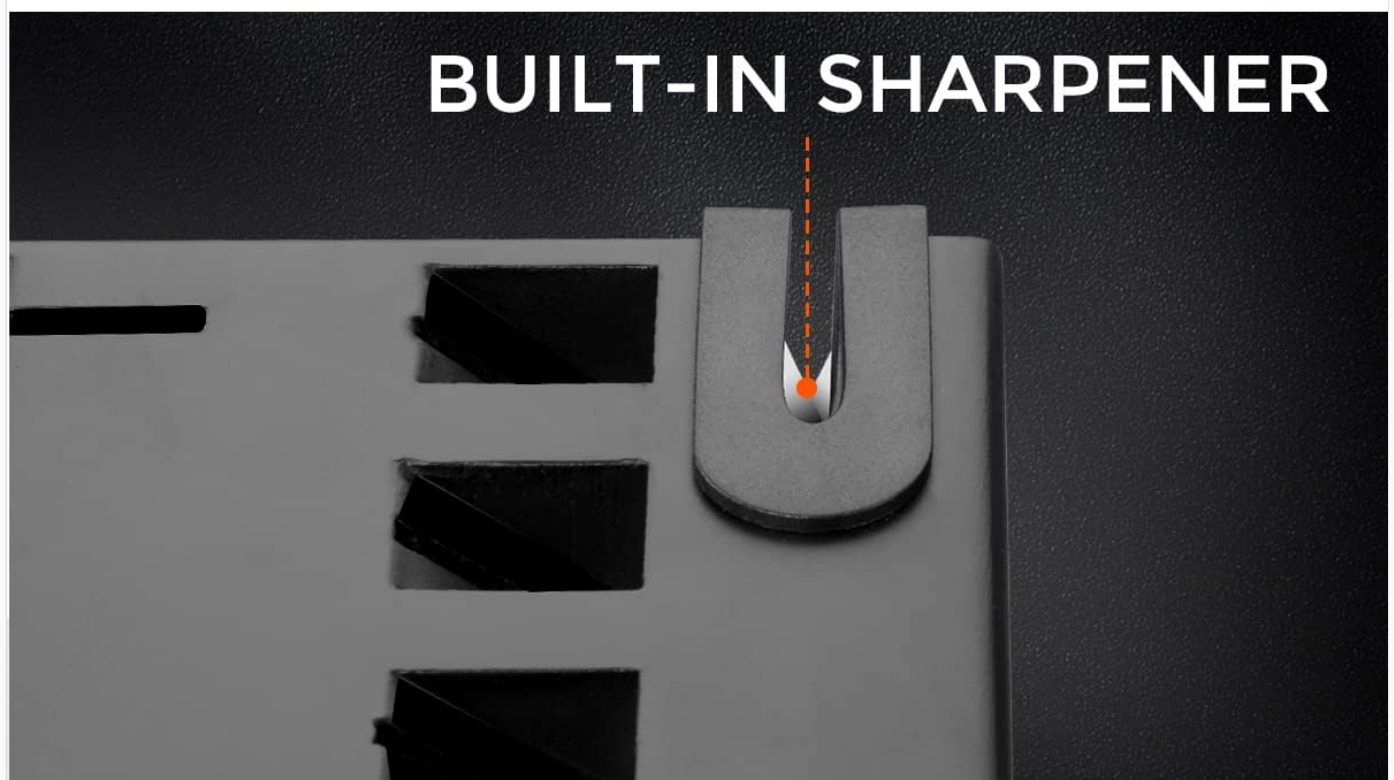


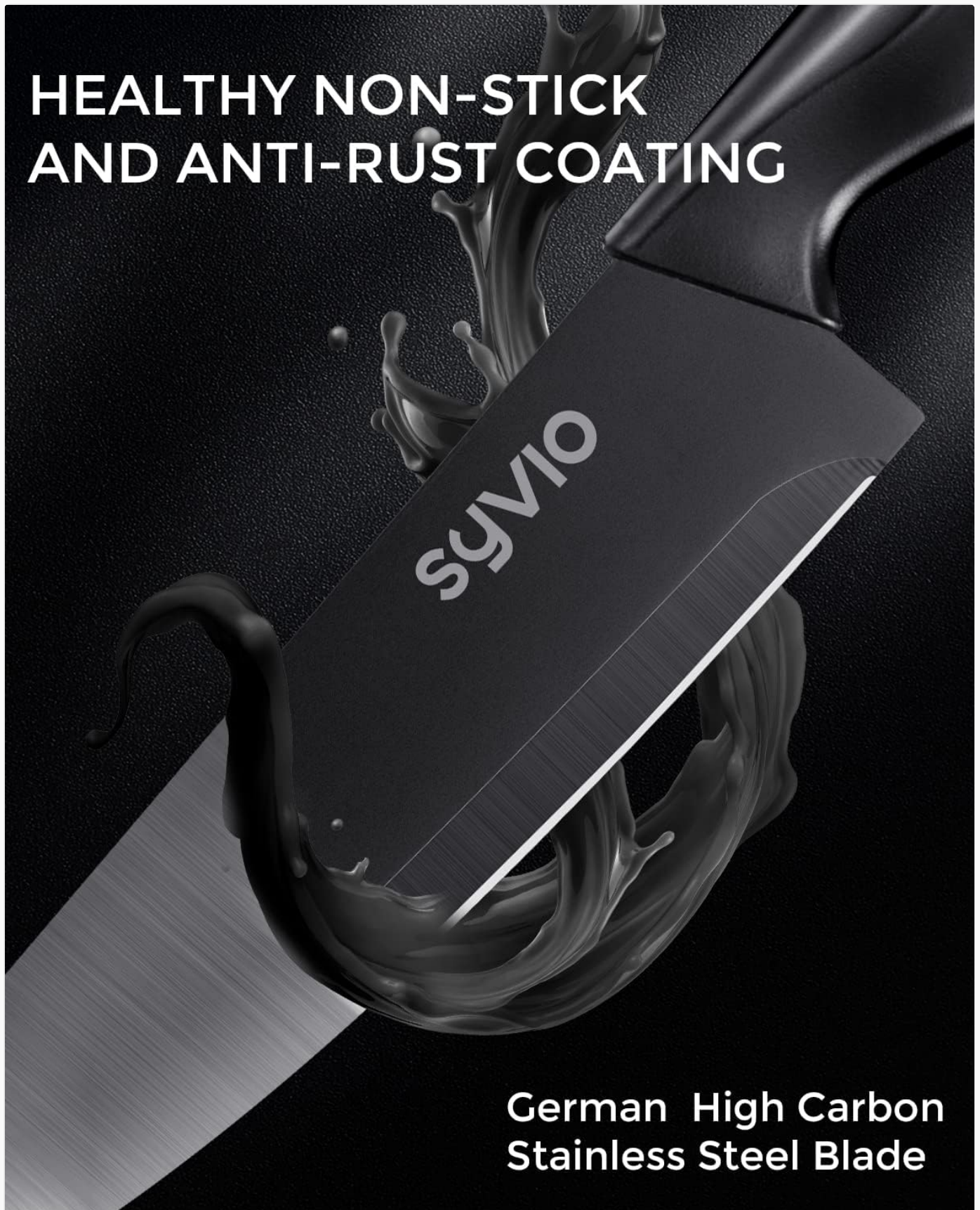
Image: A hand demonstrating the use of the built-in knife sharpener integrated into the syvio knife block.

6. MAINTENANCE & CARE

- **Hand Wash Only:** To preserve the sharpness and black coating, hand wash all knives and shears with warm, soapy water immediately after each use.
- **Dry Immediately:** Thoroughly dry each item with a soft cloth to prevent water spots and maintain the rust-resistant properties.

- **Proper Storage:** Store knives in the provided knife block in a dry, ventilated area. This protects the blades and ensures safety.
- **Regular Sharpening:** Use the built-in sharpener as needed to maintain optimal cutting performance.
- **Avoid Hard Surfaces:** Do not use knives on glass, ceramic, or stone cutting boards, as this can dull or damage the blades. Use wooden or plastic cutting boards.

HEALTHY NON-STICK AND ANTI-RUST COATING



German High Carbon
Stainless Steel Blade

Image: A close-up view of a syvio knife blade, emphasizing its non-stick and anti-rust coating for durability and easy cleaning.

7. TROUBLESHOOTING

- **Dull Blades:** If knives become dull, use the built-in sharpener as described in Section 5.3.
- **Rust Spots:** While rust-resistant, prolonged exposure to moisture can cause spots. Ensure knives are dried immediately after washing. Minor rust spots can often be removed with a non-abrasive cleaner and a soft cloth.
- **Difficulty Cutting:** Ensure you are using the appropriate knife for the task. If the blade is sharp but still struggling, check for proper cutting technique.

8. SPECIFICATIONS

Feature	Detail
Brand	syvio
Model Number	YS-2022
Color	Black
Blade Material	High Carbon Stainless Steel (X50Cr15)
Blade Edge	Plain, Serrated
Handle Material	Polypropylene
Construction Type	Forged
Item Weight	14.1 ounces (approx. 400 Grams)
Dishwasher Safe	No (Hand wash recommended)
Item Dimensions (L x W x H)	7.87 x 2.76 x 2.76 inches (block dimensions, individual knife lengths vary)

9. WARRANTY & SUPPORT

For warranty information and customer support, please refer to the product packaging or contact syvio customer service directly. Keep your purchase receipt as proof of purchase.

For further assistance, you may visit the official syvio store:[syvio Store on Amazon](#).

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

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.

Submit question