SHAN ZU SZJPT-2022-002E

SHAN ZU Genbu Series 16-Piece Knife Set Instruction Manual

Model: SZJPT-2022-002E

Introduction

This manual provides essential information for the safe and effective use, care, and maintenance of your SHAN ZU Genbu Series 16-Piece Knife Set. Please read these instructions thoroughly before first use and retain for future reference.
The SHAN ZU Genbu Series 16-Piece Knife Set is designed to meet diverse kitchen needs, featuring Japanese Super Steel blades and K133 ergonomic handles for optimal performance and comfort. The set includes a variety of knives, kitchen shears, and a sharpening rod, all housed in a unique removable acacia wood block.

Package Contents

Your SHAN ZU Genbu Series 16-Piece Knife Set includes the following items:

- 1 x 8" Chef Knife
- 1 x 8" Santoku Knife
- 1 x 8" Bread Knife
- 1 x 8" Slicing Knife
- 1 x 7" Fillet Knife
- 1 x 6" Utility Knife
- 1 x 3.75" Paring Knife
- 6 x 4.5" Steak Knives
- 1 x Kitchen Shears
- 1 x Sharpening Rod
- 1 x Removable Acacia Wood Block



Image: Overview of the SHAN ZU 16-Piece Knife Set, displaying all included knives, kitchen shears, sharpening rod, and the acacia wood block.

Setup

1. **Unpacking:** Carefully remove all items from the packaging. Each knife is individually wrapped for protection.
2. **Inspection:** Inspect all components for any signs of damage. If any item is damaged, contact customer support immediately.
3. **Initial Cleaning:** Before first use, hand wash all knives, kitchen shears, and the sharpening rod with warm water and mild soap. Dry thoroughly with a soft cloth.
4. **Assembling the Block:** The acacia wood block features a removable section for the steak knives. This section can be detached and placed separately for convenience. Ensure all knives are securely placed in their designated slots in the block.

Your browser does not support the video tag.

Video: This video demonstrates the unboxing and initial setup of the SHAN ZU Knife Block Set, including the removable steak knife block.

Operating Instructions

The SHAN ZU Genbu Series knives are crafted from Japanese Super Steel, known for its exceptional sharpness and edge retention. The K133 ergonomic handles provide a comfortable and secure grip, reducing fatigue during prolonged use.

Knife Usage Guidelines:

- **Chef Knife (8"):** Ideal for chopping, mincing, slicing, and dicing various ingredients.
- **Santoku Knife (8"):** Features a flat edge and a "sheep's foot" tip, excellent for slicing, dicing, and mincing. The dimples on the blade help prevent food from sticking.
- **Bread Knife (8"):** The serrated edge is designed to effortlessly slice through bread crusts without crushing the soft interior.
- **Slicing Knife (8"):** Perfect for carving roasts, poultry, and other large cuts of meat.
- **Fillet Knife (7"):** Its thin, flexible blade is designed for filleting fish and removing bones from meat.
- **Utility Knife (6"):** A versatile knife for general kitchen tasks, such as slicing sandwiches, fruits, and vegetables.
- **Paring Knife (3.75"):** Small and agile, suitable for intricate tasks like peeling, trimming, and garnishing.
- **Steak Knives (6 x 4.5"):** Serrated blades designed for cutting cooked meats at the table.
- **Kitchen Shears:** Heavy-duty shears for cutting poultry, herbs, and other kitchen tasks. Features a locking mechanism for safety.

Safety Precautions:

- Always cut away from your body.
- Use a stable cutting board.
- Keep fingers clear of the blade.
- Never attempt to catch a falling knife.
- Store knives securely in the block when not in use.
- Keep out of reach of children.



Image: Demonstration of a SHAN ZU knife in use for slicing, highlighting its sharpness and ease of handling.

Care and Maintenance

Proper care ensures the longevity and performance of your SHAN ZU knife set.

Cleaning:

- **Hand Washing Recommended:** While the knives are dishwasher safe, frequent washing in the dishwasher can reduce their lifetime and dull the edge. Hand washing with warm water and mild soap is highly recommended.
- **Immediate Drying:** Always rinse and dry knives immediately after use to prevent water spots and potential corrosion. Use a soft, clean cloth.
- **Wood Block Care:** Wipe the wood block with a damp cloth and dry immediately. Do not soak the wood block in water.

Sharpening:

- Use the included sharpening rod regularly to maintain the blade's edge.
- Hold the knife at a 20-degree angle to the rod and draw the blade across the rod from heel to tip, alternating sides.
- For severely dull blades, professional sharpening may be required.



Image: Proper use of the sharpening rod to maintain the sharpness of a SHAN ZU knife.

Troubleshooting

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Knife feels dull.	Regular use dulls the edge.	Use the sharpening rod to hone the edge. For significant dullness, consider professional sharpening.
Rust spots appear on blade.	Knives were not dried immediately after washing or exposed to corrosive substances.	Clean with a non-abrasive rust remover. Always dry knives thoroughly after washing. Avoid leaving them in standing water.
Food sticks to the blade.	Common with certain foods or cutting techniques.	Utilize the Santoku knife with its dimpled blade, which is designed to reduce sticking. Ensure the blade is clean and free of residue.

Specifications

Feature	Detail
Brand	SHAN ZU
Model Number	SZJPT-2022-002E
Blade Material	Japanese Super Steel
Handle Material	K133 Ergonomic Handle (Polypropylene)
Blade Edge	Plain (Chef, Santoku, Slicing, Fillet, Utility, Paring), Serrated (Bread, Steak)
Construction Type	Forged
Item Weight	12.34 Pounds (Total Set)
Dishwasher Safe	Yes (Hand wash recommended for longevity)
UPC	714757570807



Image: Detailed view of the SHAN ZU knife, highlighting the Japanese Super Steel blade and the K133 ergonomic handle.

Warranty and Support

SHAN ZU offers a lifetime promise on this knife set. If you have any questions or encounter any issues with your knife set, please do not hesitate to contact SHAN ZU customer support. They are available to assist with problem resolution.
For support, please visit the official SHAN ZU store or contact their customer service directly through the retailer where the product was purchased.
Contact Information:

Brand Store: SHAN ZU Store on Amazon

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