



Manuals.plus /

- › Berghoff /
- › Berghoff Slate 5-inch Stainless Steel Utility Knife User Manual

**Berghoff 3950347**

# Berghoff Slate 5-inch Stainless Steel Utility Knife User Manual

Model: 3950347

## PRODUCT OVERVIEW

---

The Berghoff Slate 5-inch Utility Knife is designed for various kitchen tasks, featuring a high-quality stainless steel blade and an ergonomically designed handle. This manual provides essential information for the safe and effective use and care of your knife.



Image: The Berghoff Slate 5-inch Utility Knife, showcasing its stainless steel blade and slate-colored handle.



Image: A complete view of the Berghoff Slate 5-inch Utility Knife, highlighting its overall design.



Image: A close-up of the sharp, stainless steel blade of the Berghoff Slate Utility Knife.



Image: A detailed view of the ergonomically designed ABS handle with double rivets.

### Key Features:

- **High-Quality Stainless Steel Blade:** Features a sharp, glossy satin finish for durability and corrosion resistance.
- **Ergonomic ABS Handle:** Designed for a secure and comfortable grip, secured with stainless steel double rivets.
- **Versatile Use:** Suitable for cutting, slicing, peeling fruits, vegetables, carving, and preparing fish.
- **Well-Balanced Design:** Ensures optimal control and precision during use.
- **Easy to Clean:** Hand-wash recommended for best maintenance.

## SAFETY INSTRUCTIONS

---

- Always handle the knife with care, keeping the blade pointed away from your body.
- Use a cutting board to protect surfaces and maintain blade sharpness.
- Keep fingers clear of the blade's path during cutting.
- Store the knife in a safe place, such as a knife block or sheath, to prevent accidental injury.
- Keep out of reach of children.
- Do not attempt to catch a falling knife.

## SETUP

---

### Unpacking:

Carefully remove the utility knife from its packaging. Be mindful of the sharp blade. Dispose of packaging materials responsibly.

### Initial Cleaning:

Before first use, hand-wash the knife with warm, soapy water. Rinse thoroughly and dry immediately with a soft cloth to prevent water spots and maintain the blade's finish.

## OPERATING INSTRUCTIONS

---

The Berghoff Slate 5-inch Utility Knife is a versatile tool for various kitchen tasks. Its design provides control and precision.

### General Cutting Techniques:

- **Slicing:** Use a smooth, forward-and-down motion to slice through items like tomatoes, cooked meats, or cheeses.
- **Dicing/Chopping:** For smaller pieces, use a rocking motion with the blade, keeping the tip on the cutting board and lifting the heel.
- **Peeling:** For thicker-skinned fruits and vegetables, carefully use the blade to peel away the skin, always cutting away from your body.
- **Carving:** The 5-inch blade is suitable for smaller carving tasks, such as poultry or smaller roasts.



Image: A person demonstrating slicing a tomato with the Berghoff Slate Utility Knife on a cutting board.

Always ensure a stable grip on the handle and maintain focus while using the knife.

## MAINTENANCE

---

### Cleaning:

Hand-washing is recommended for this knife to preserve the blade's sharpness and finish. Wash immediately after use with warm water and mild dish soap. Avoid abrasive cleaners or scrubbers that could scratch the blade or handle.

While the product specifications indicate it is dishwasher safe, hand-washing is generally preferred for high-quality knives to prevent dulling and potential damage from harsh dishwasher detergents and high heat.

### Drying:

Always dry the knife immediately after washing with a soft, clean towel. Air drying can lead to water spots or, over time, corrosion, even on stainless steel.

### Storage:

Store your utility knife in a safe place to protect the blade and prevent accidents. Options include a knife

block, magnetic strip, or blade guard.



Image: A hand demonstrating proper knife storage by placing a knife into a wooden knife block.

## Sharpening:

Over time, even the sharpest knives will dull with regular use. To maintain optimal performance, sharpen your knife periodically using a suitable knife sharpener or by a professional. A sharp knife is safer and more efficient than a dull one.

## TROUBLESHOOTING

- **Dull Blade:** If the knife feels dull, it needs sharpening. Refer to the "Sharpening" section under Maintenance.
- **Water Spots/Minor Stains:** These can occur if the knife is not dried immediately after washing. They can usually be removed with a non-abrasive stainless steel cleaner and a soft cloth.
- **Loose Handle:** If the handle feels loose, discontinue use immediately. Contact Berghoff customer support for assistance. Do not attempt to repair it yourself.

## SPECIFICATIONS

<b>Brand</b>	Berghoff
<b>Model Number</b>	3950347
<b>Blade Material</b>	Stainless Steel
<b>Handle Material</b>	Acrylonitrile Butadiene Styrene (ABS)
<b>Blade Edge</b>	Plain
<b>Construction Type</b>	Forged
<b>Item Length</b>	5 Inches
<b>Item Weight</b>	2.75 ounces (0.08 Kilograms)
<b>Color</b>	Slate (Handle), Silver (Blade)
<b>Dishwasher Safe</b>	Yes (Hand-wash recommended)

## WARRANTY AND SUPPORT

---

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official Berghoff website. Berghoff is committed to providing quality products and assistance.

You can also visit the Berghoff store on Amazon for more information:[Berghoff Amazon Store](#)