

## Ompusos Chef Knife 8 Inch

# Ompusos 8-Inch Chef Knife Instruction Manual

Model: Chef Knife 8 Inch

## 1. INTRODUCTION

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Thank you for choosing the Ompusos 8-inch Chef Knife. This manual provides essential information for the proper use, care, and maintenance of your new kitchen tool. Designed for precision and durability, this knife is crafted from high-quality VG-10 Damascus stainless steel with an ergonomic wooden handle. Please read these instructions carefully before first use to ensure optimal performance and safety.

## 2. PRODUCT OVERVIEW

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The Ompusos 8-inch Chef Knife is engineered for a superior cutting experience. Key features include:

- **High-Quality Blade:** Made from VG-10 high carbon stainless steel with 67 layers of composite Damascus forging, ensuring exceptional sharpness and corrosion resistance. The blade features a 15° V-shaped edge on each side for precise cutting.
- **Ergonomic Handle:** The solid Wenge Redwood handle is designed for a comfortable and secure grip, suitable for both left and right-handed users.
- **Versatile Use:** Ideal for various kitchen tasks including slicing meat, dicing vegetables, and chopping fruits.



The Ompusos 8-inch Chef Knife, presented in its gift box, alongside fresh tomatoes, basil, and meat, highlighting its culinary application.



The Ompusos 8-inch Chef Knife positioned next to a whole fish, garnished with lemon and dill, demonstrating its use for seafood preparation.



A collage showing the Ompusos 8-inch Chef Knife performing different cutting tasks on salmon, red meat, oranges, and tomatoes, illustrating its versatility.

# Real Damascus Steel

## Damascus Patterns

Formed by 67-layer folding  
VG10 damascus steel 33 times

## Hardness

60+-HRC

## VG10 Japanese Steel Core

Vacuum Heat Treatment

## V-shaped Blade

12-15°each side



A detailed view of the knife's blade, showcasing the intricate Damascus pattern, the VG-10 Japanese steel core, and the 12-15° V-shaped edge.

# Solid Wenge Redwood Handle

## Ergonomic Grip

Designed for comfortable experience

## Ultra-premium wood

For excellent hand feeling and long product life

## Mosaic pattern

Exquisite triple riveted with a stunning mosaic pattern



A close-up of the knife's ergonomic solid Wenge Redwood handle, featuring a mosaic rivet and designed for comfortable grip.

# Ompusos 8 inch Chef Knife



A visual diagram illustrating the total length (13.8 inches), blade length (8 inches), blade width (2 inches), handle length (5.8 inches), and blade thickness (0.08 inches) of the Ompusos Chef Knife.

### 3. SETUP

Upon receiving your Ompusos Chef Knife, carefully remove it from its packaging. The knife comes with a protective sheath for the blade. Before first use, wash the knife with warm soapy water and dry it thoroughly. This removes any manufacturing residues.

An official video demonstrating the Ompusos Chef Knife's sharpness and versatility in cutting various vegetables and fish, followed by a brief overview of its manufacturing process.

### 4. OPERATING INSTRUCTIONS

The Ompusos Chef Knife is designed for efficient and precise cutting. Always use a stable cutting board. Hold the handle firmly with a comfortable grip. For optimal control and safety, keep your guiding hand's fingertips curled inward, creating a 'claw' shape against the food, and use the flat side of the blade as a guide.

Due to its extreme sharpness, exercise caution during all cutting tasks. Avoid twisting or prying with the blade, as this can

damage the edge.

## 5. MAINTENANCE

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### 5.1 Cleaning

To preserve the quality and sharpness of your Ompusos Chef Knife, hand washing is recommended. Wash immediately after each use with warm water and mild dish soap. Rinse thoroughly and dry completely with a soft cloth. Do not use abrasive cleaners or scrubbers. While the product specifications state it is dishwasher safe, hand washing is always preferred for high-carbon steel knives to prevent potential damage to the blade and handle from harsh detergents and high temperatures.

### 5.2 Sharpening

The knife is factory sharpened to a 15° V-shaped edge on each side. To maintain its sharpness, use a quality sharpening stone or ceramic rod regularly. Follow the manufacturer's instructions for your chosen sharpening tool, maintaining the original blade angle.

### 5.3 Storage

Store your knife in a safe place to protect the blade and prevent accidental injury. Options include a knife block, magnetic strip, or the provided protective sheath.

## 6. TROUBLESHOOTING

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### 6.1 Dull Blade

If the knife feels dull, it requires sharpening. Refer to the 'Sharpening' section for instructions.

### 6.2 Rust Spots

High carbon stainless steel can develop rust spots if left wet or exposed to acidic foods for prolonged periods. To prevent this, always dry the knife immediately after washing. If rust spots appear, they can often be removed with a mild abrasive cleaner or a rust eraser.

## 7. SPECIFICATIONS

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Feature	Detail
Brand	Ompusos
Model Number	Knife
Blade Material	Damascus Steel (VG-10 High Carbon Stainless Steel)
Handle Material	Wenge Redwood, Stainless Steel
Blade Length	8 Inches
Overall Length	13.8 Inches
Item Weight	0.49 Pounds (7.8 ounces)
Blade Edge	Plain, 15° V-shaped on each side
Construction Type	Forged

Dishwasher Safe	Yes (Hand wash recommended)
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## 8. WARRANTY AND SUPPORT

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Your satisfaction is important to Ompusos. For any questions or concerns regarding your Ompusos Chef Knife, please contact our customer service team via email. We are committed to assisting you and will respond within 24 hours.