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› MOSFiATA 7-Piece Kitchen Knife Set User Manual

MOSFiATA 7pcs knife set

MOSFiATA 7-Piece Kitchen Knife Set User Manual

Model: 7pcs knife set | Brand: MOSFiATA

1. INTRODUCTION

Thank you for choosing the MOSFiATA 7-Piece Kitchen Knife Set. This manual provides essential information for the safe and effective use, care, and maintenance of your new knife set. Please read it thoroughly before first use and retain it for future reference.



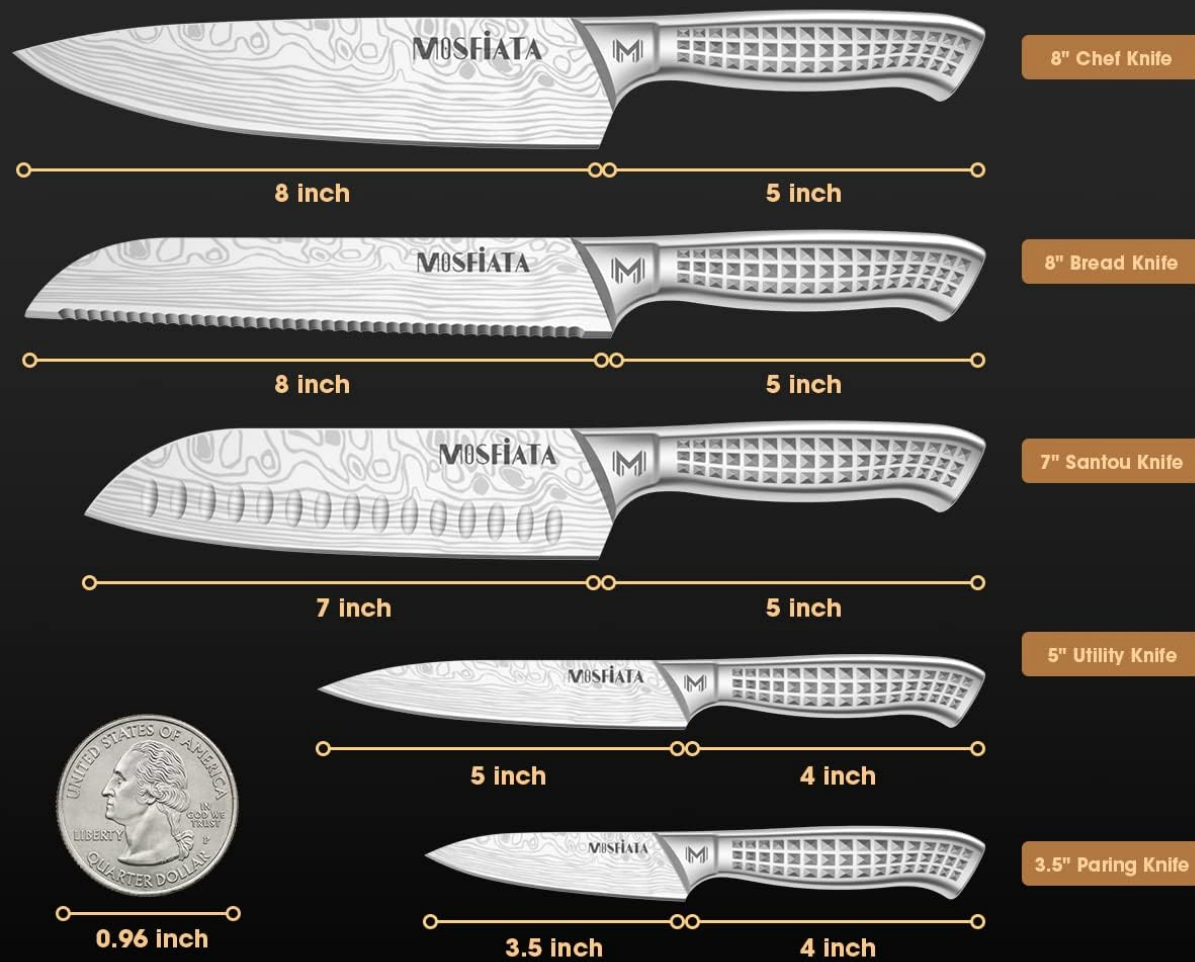
This image displays the complete MOSFiATA 7-Piece Kitchen Knife Set, including the various knives, a protective gift box, a cleaning cloth, and finger protectors for safe handling.

2. PRODUCT COMPONENTS

Your MOSFiATA 7-Piece Kitchen Knife Set includes the following items:

- 8-inch Chef Knife
- 8-inch Bread Knife
- 7-inch Santoku Knife
- 5-inch Utility Knife
- 3.5-inch Paring Knife
- Finger Protectors (2 pieces)
- Wiping Cloth

PRODUCT PARAMETERS



• **Hardness: 56+HRC**

• **Angle of The Edge: 14-16°Per Side**

A detailed diagram illustrating the specific lengths and handle sizes for each knife type included in the set: 8-inch Chef knife, 8-inch Bread knife, 7-inch Santoku knife, 5-inch Utility knife, and 3.5-inch Paring knife.

3. SETUP AND FIRST USE

1. **Unboxing:** Carefully remove all knives and accessories from the packaging. Inspect each item for any signs of damage.
2. **Initial Cleaning:** Before first use, hand wash each knife with warm water and mild dish soap. Rinse thoroughly and dry immediately with the provided wiping cloth or a soft towel.
3. **Safety Check:** Ensure all knives are securely stored in a knife block, magnetic strip, or the provided gift box when not in use.

4. OPERATING INSTRUCTIONS

General Knife Usage

Always use caution when handling sharp knives. Proper technique and safety measures are crucial to prevent injury.

- **Grip:** Hold the knife firmly by the handle, ensuring a comfortable and secure grip. The ergonomic hollow handle with its armor pattern is designed for optimal control.

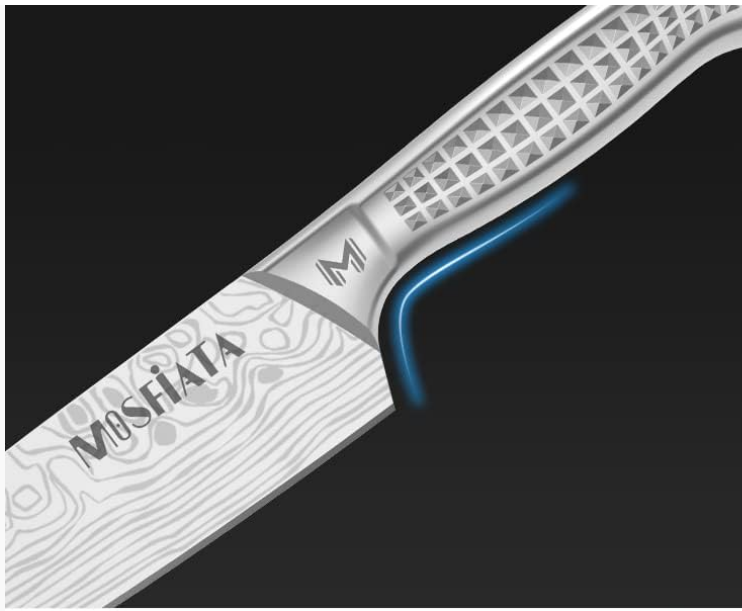
- **Cutting Surface:** Always use a stable cutting board made of wood or plastic. Avoid cutting on hard surfaces like glass, ceramic, or metal, as this can dull or damage the blade.
- **Finger Protection:** Utilize the included finger protectors, especially when learning new cutting techniques or for added safety.

CUTTING EFFORTLESS AND SAFER

The handle meet with finger guard to make cutting easier and safer.

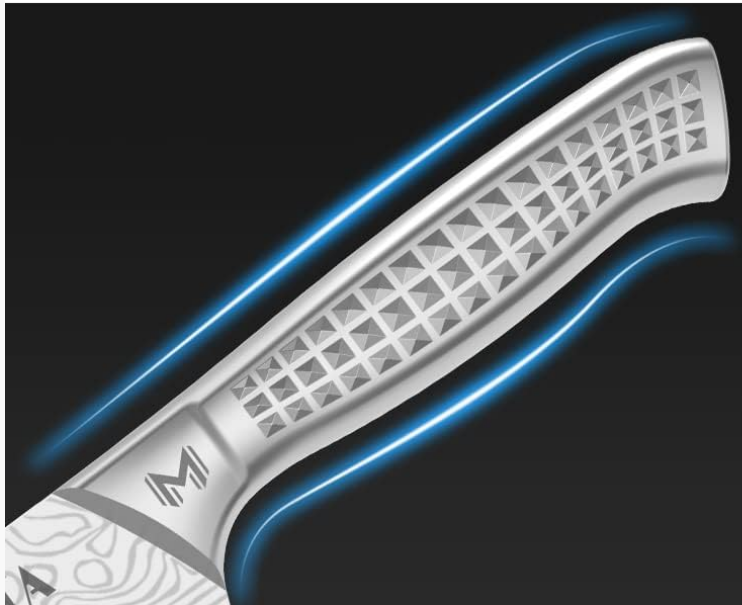


This image demonstrates the ultra-sharp blade of a MOSFiATA knife effortlessly slicing through a piece of raw meat, highlighting its precision cutting capability.



ERGONOMIC HOLLOW HANDLE

Blade and the Handle
are made in one piece.



UNIQUE ARMOR PATTERN

Achieve the perfect
fit in your hand.

For a better ergonomic
grip.

An illustration of proper knife usage, showing a MOSFiATA knife slicing a tomato. The ergonomic handle and integrated finger guard are visible, designed for safer and more controlled cutting.

ULTRA SHARPE EDGE

Make Thinner, more precise cuts



This image provides a detailed view of the MOSFiATA knife's handle, emphasizing its ergonomic hollow design and the distinctive armor pattern, which enhances grip and comfort during use.

Specific Knife Uses

Each knife in your set is designed for specific tasks:

- **8-inch Chef Knife:** A versatile knife for chopping, slicing, dicing, and mincing various ingredients like vegetables, fruits, and meats.
- **8-inch Bread Knife:** Features a serrated edge ideal for slicing through bread, pastries, and delicate items without crushing them.
- **7-inch Santoku Knife:** Designed for chopping, dicing, and mincing. Its unique blade profile helps prevent food from sticking.
- **5-inch Utility Knife:** A general-purpose knife suitable for tasks that require more precision than a chef's knife but are too large for a paring knife.
- **3.5-inch Paring Knife:** Perfect for intricate tasks such as peeling, trimming, and decorative cutting of fruits and vegetables.



A visual guide showcasing the multi-functional use of the MOSFiATA knife set. It depicts the Santoku knife for chopping, the Chef knife for slicing meat, the Bread knife for slicing bread, and the Utility knife for peeling, illustrating their suitability for daily kitchen tasks.

5. MAINTENANCE AND CARE

Cleaning

To maintain the quality and longevity of your MOSFiATA knives:

- **Hand Washing Recommended:** Although the knives are listed as dishwasher safe, hand washing is highly recommended. Dishwashers can expose knives to harsh detergents and high temperatures, which may dull the blade or cause discoloration over time.
- **Immediate Drying:** After washing, immediately dry each knife thoroughly with a soft cloth to prevent water spots and potential rust.
- **Avoid Abrasives:** Do not use abrasive cleaners or scouring pads, as these can scratch the blade and handle finish.



This image shows the recommended method for cleaning the knife blade by hand with a soft cloth, emphasizing the importance of drying immediately after washing to prevent water spots.

Sharpening

Regular sharpening is essential to maintain the optimal performance of your knives. The blades are hand-tipped to 13-15 degrees per side for a lasting sharp edge.

- Use a quality knife sharpener or honing steel to maintain the blade's edge.
- Follow the sharpener's instructions carefully to achieve the correct angle.
- For best results, consider professional sharpening periodically.

Storage

Store knives safely to protect both the blades and yourself:

- Use a knife block, magnetic strip, or the original gift box to store knives securely.
- Ensure blades do not come into contact with other metal objects to prevent dulling or damage.

6. SAFETY GUIDELINES

Always prioritize safety when using kitchen knives:

- Keep knives out of reach of children.
- Never try to catch a falling knife. Step back and let it fall.
- Always cut away from your body.
- Use a stable cutting board.
- Do not use knives for tasks they are not designed for (e.g., opening cans, prying).
- Transport knives safely, with the blade pointing down and away from your body.

7. TROUBLESHOOTING

Issue	Possible Cause	Solution
Knife feels dull	Regular use, improper cutting surface.	Sharpen the blade using a knife sharpener or honing steel. Avoid cutting on hard surfaces.

Issue	Possible Cause	Solution
Rust spots appear	Not dried immediately after washing, prolonged exposure to moisture.	Clean and dry knives immediately after use. Remove minor rust spots with a non-abrasive cleaner.
Blade discoloration	Exposure to acidic foods for extended periods, harsh dishwasher detergents.	Hand wash and dry immediately. Avoid leaving knives in contact with acidic foods for long durations.

8. SPECIFICATIONS

Feature	Detail
Blade Material	High Carbon Stainless Steel
Handle Material	Stainless Steel (one-piece casting)
Hardness	56+ Rockwell (HRC)
Blade Edge Angle	13 to 15 degrees per side
Construction Type	Stamped
Dishwasher Safe	Yes (Hand washing recommended)
Item Weight	Approximately 2.57 pounds (1.17 Kilograms) for the set

9. WARRANTY AND SUPPORT

Your MOSFiATA 7-Piece Kitchen Knife Set comes with a **one-year warranty** from the date of purchase. This warranty covers manufacturing defects under normal use.

For any after-sales questions, technical support, or warranty claims, please contact MOSFiATA customer service. We aim to provide a response within 24 hours.

Contact Information: Please refer to the contact details provided on the product packaging or the official MOSFiATA website for the most current support information.