

SYOKAMI Japanese Knife Set 14

SYOKAMI 14-Piece Japanese Knife Set

MODEL: JAPANESE KNIFE SET 14

Introduction

Thank you for choosing the SYOKAMI 14-Piece Japanese Knife Set. This comprehensive set is designed to enhance your culinary experience with precision-forged, high-carbon stainless steel blades and an ergonomic design. The magnetic knife block provides secure and hygienic storage, ensuring your knives remain sharp and accessible. Please read this manual carefully to ensure proper setup, use, and maintenance of your new knife set.



Image: The complete SYOKAMI 14-Piece Japanese Knife Set displayed on its magnetic wooden block.

Product Components

Your SYOKAMI 14-Piece Japanese Knife Set includes the following items:

- 6 x 5-inch Steak Knives
- 1 x 8-inch Chef Knife
- 1 x 8-inch Carving Knife
- 1 x 8-inch Bread Knife
- 1 x 7-inch Santoku Knife
- 1 x 5-inch Utility Knife
- 1 x Kitchen Shears
- 1 x Sharpening Steel
- 1 x Magnetic Wooden Knife Block



Image: A visual representation of all 14 components of the knife set, including various knives, kitchen shears, and sharpening steel, alongside the magnetic block with dimensions.

Setup Instructions

- 1. Unboxing:** Carefully remove all components from the packaging. Inspect each item for any damage.
- 2. Magnetic Block Placement:** Place the magnetic wooden knife block on a stable, flat kitchen countertop. Ensure it is away from the edge to prevent accidental tipping. The block features non-slip rubber grips on the base for stability.
- 3. Knife Placement:** Remove the protective sleeves from each knife. Gently place each knife onto the magnetic surface of the block. The strong magnets will securely hold the blades in place. Arrange them according to your preference for easy access.
- 4. Sharpening Steel & Shears:** Insert the sharpening steel into its designated slot on the side of the block. Place the kitchen shears into their dedicated slot.

Video: An unboxing and setup guide for the SYOKAMI 14-Piece Kitchen Knife Set, demonstrating how to place knives on the magnetic block.

Operating Instructions

Using the Knives

Each knife in your SYOKAMI set is designed for specific tasks. Always use a cutting board to protect your countertops and maintain blade sharpness.

- **Chef Knife (8-inch):** Your all-purpose kitchen knife for chopping, slicing, dicing, and mincing.

- **Carving Knife (8-inch):** Ideal for slicing thinner cuts of meat, poultry, and roasts.
- **Bread Knife (8-inch):** Features a serrated edge perfect for slicing through bread crusts without crushing the soft interior.
- **Santoku Knife (7-inch):** A versatile knife for chopping, dicing, and mincing, particularly effective for vegetables and boneless meats. The dimpled blade helps prevent food from sticking.
- **Utility Knife (5-inch):** A versatile knife for smaller tasks where a chef's knife might be too large, such as slicing fruits and vegetables.
- **Steak Knives (5-inch):** Designed for effortless slicing of cooked meats at the dining table.



Image: A chef knife demonstrating precise slicing of vegetables on a wooden cutting board.

Magnetic Knife Block Usage

The magnetic block securely holds your knives, keeping them visible and organized. To remove a knife, grasp the handle firmly and gently twist it away from the block before pulling. To place a knife, align the blade with the magnetic surface and allow the magnet to draw it into place.

Powerful Magnetic

5 powerful extra strength magnets



Image: An illustration highlighting the powerful magnetic force within the knife block, securely holding a knife in place.

Video: A demonstration of the magnetic knife holder, showing how knives are securely attached and easily removed.

Kitchen Shears Usage

The multi-purpose kitchen shears are designed for various tasks, including cutting herbs, opening packaging, and even acting as a bottle opener.

Video: A short clip showcasing the kitchen shears' versatility, including cutting food and opening bottles.

Maintenance

Cleaning Instructions

To maintain the quality and longevity of your SYOKAMI knives, follow these cleaning guidelines:

- **Hand Wash Only:** These knives are NOT dishwasher safe. Dishwashers can dull the blades and damage the handles.
- **Immediate Cleaning:** Wash knives immediately after each use with a soft cloth and mild detergent.

- **Thorough Drying:** Dry each knife completely with a clean towel immediately after washing. Do not allow them to air dry, as this can lead to water spots or rust.
- **Avoid Soaking:** Never soak knives in water, especially for extended periods.



Image: A graphic illustrating key knife maintenance tips, emphasizing hand washing, immediate drying, and rust prevention methods.

Sharpening

Use the included sharpening steel regularly to maintain the razor-sharp edge of your knives. Hold the sharpening steel vertically on a stable surface. Hold the knife blade at a 15-degree angle to the steel and draw the blade down and across the steel, alternating sides. Repeat several times until the desired sharpness is achieved.

Storage

Always store your knives on the magnetic block. This keeps them organized, prevents accidental cuts, and protects the blades from damage that can occur in drawers.

Safety Precautions

- Always cut away from your body.
- Keep fingers clear of the blade path.
- Use a stable cutting board.
- Never try to catch a falling knife.
- Keep knives out of reach of children.
- Do not use knives for tasks they are not designed for (e.g., opening cans, prying).

Troubleshooting

- **Dull Blade:** Regularly use the sharpening steel to hone the blade. If heavily dull, professional sharpening may be required.
- **Rust Spots:** High carbon stainless steel can develop rust if not dried properly. To remove light rust, create a paste with baking soda and water, gently rub with a soft cloth in circular motions. For stubborn rust, soak the affected area in lemon juice and salt or distilled vinegar for up to 5 minutes, then scrub and dry thoroughly. Apply mineral oil to the blade after cleaning to protect it.
- **Loose Knife on Block:** Ensure the knife is properly aligned with the magnetic strip. If the magnetic force seems weak, check for any debris between the blade and the block.

Specifications

Feature	Detail
Blade Material	High Carbon Stainless Steel
Brand	SYOKAMI
Model Number	Japanese Knife Set 14
Construction Type	Forged
Dishwasher Safe	No (Hand wash recommended)
Magnetic Block Material	FSC-Certified Wood (Acacia Wood)
Item Length	15.31 Inches (Block)

Warranty and Support

SYOKAMI stands behind the quality of its products. This knife set comes with a lifetime warranty, covering manufacturing defects. For warranty claims, product support, or any questions, please contact SYOKAMI customer service through your retailer or the official SYOKAMI website. Please retain your proof of purchase.