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> Cangshan YARI Series 3.5-inch Paring Knife with Sheath (Model 501271) Instruction Manual

## Cangshan 501271

# Cangshan YARI Series 3.5-inch Paring Knife with Sheath Instruction Manual

Model: 501271 | Brand: Cangshan

## INTRODUCTION

The Cangshan YARI Series 3.5-inch Paring Knife is designed for precision tasks in the kitchen. Crafted from 67 layers of X-7 Damascus Steel and featuring a deep gray G10 octagonal handle, this knife offers exceptional sharpness, durability, and control for various culinary applications. This manual provides essential information on its proper use, care, and maintenance to ensure long-lasting performance.



Image: The Cangshan YARI Series 3.5-inch Paring Knife with its protective sheath.

## PRODUCT OVERVIEW

The YARI Series paring knife is a versatile tool for detailed kitchen work. Its compact size and sharp blade make it ideal for tasks requiring precision and control.

- **Blade Material:** 67-layer X-7 Damascus Steel, hand sharpened to a 16-degree angle per side.
- **Hardness:** HRC 58 +/- 2 on the Rockwell Hardness Scale.
- **Handle:** Deep Gray G10 Octagonal Handle for comfort and grip.
- **Heat Treatment:** Features Cangshan's proprietary ULTRA6 heat treatment for enhanced strength and function.
- **Certification:** NSF Certified.
- **Sheath:** Includes a magnetic Saya-style sheath for protection and safe storage.



Image: A detailed view of the knife's Damascus steel blade pattern and the ergonomic G10 handle.

## SETUP

1. **Unboxing:** Carefully remove the knife and its sheath from the packaging. Retain packaging for future storage or transport if desired.
2. **Initial Cleaning:** Before first use, hand wash the knife with warm water and mild dish soap. Rinse thoroughly and dry immediately with a soft cloth. This removes any manufacturing residues.
3. **Sheath Placement:** Always store the knife in its magnetic Saya-style sheath when not in use to protect the blade and for safety.

## OPERATING INSTRUCTIONS

The 3.5-inch Paring Knife is designed for precise and controlled cutting tasks. Always exercise caution when handling sharp objects.

- **Slicing Small Fruits and Vegetables:** Use the sharp tip and short blade for delicate tasks like hulling strawberries, segmenting citrus, or slicing small fruits such as grapes or cherry tomatoes.
- **Trimming and Peeling:** The knife's size and maneuverability make it excellent for trimming fat from meat, peeling small vegetables like garlic cloves or ginger, and shaping garnishes. Hold the item firmly and use a controlled, downward motion away from your body.
- **Mincing Herbs and Garlic:** For fine mincing, hold the knife with a pinch grip on the blade near the handle, keeping the tip on the cutting board and rocking the blade through the ingredients.
- **Safety First:** Always cut on a stable surface, preferably a cutting board. Keep your free hand away from the blade's path. Never attempt to catch a falling knife.



Image: Demonstrating the paring knife's use for peeling a cucumber with precision.

## CARE AND MAINTENANCE

Proper care ensures the longevity and performance of your Cangshan YARI Series knife.

1. **Hand Washing Only:** This knife is **NOT dishwasher safe**. The harsh detergents and high temperatures of a dishwasher can damage the blade and handle materials, leading to corrosion or dulling. Wash immediately after each use with warm water and mild soap.
2. **Immediate Drying:** After washing, dry the knife thoroughly with a soft, clean cloth. Do not allow it to air dry, as this can lead to water spots or rust, especially on high-carbon steel.
3. **Storage:** Store the knife in its provided magnetic Saya-style sheath. This protects the blade edge from damage and prevents accidental cuts. Keep knives separate from other utensils to avoid dulling or chipping.
4. **Sharpening:** The blade is hand sharpened to a 16-degree angle per side. Regular honing with a quality honing steel will maintain the edge. For significant dullness, professional sharpening or a suitable sharpening stone is recommended to restore the precise angle.
5. **Avoid Hard Surfaces:** Do not use the knife on glass, ceramic, or stone cutting boards, as these can rapidly dull or chip the blade. Always use wooden or high-quality plastic cutting boards.



Image: The YARI Series knife stored securely in its custom Saya-style sheath.

## TROUBLESHOOTING

Issue	Possible Cause	Solution
<b>Dull Blade</b>	Normal wear and tear; improper cutting surface.	Hone regularly with a honing steel. Sharpen with a suitable stone or professional service if very dull. Use appropriate cutting boards.
<b>Rust Spots</b>	Knife left wet; exposure to acidic foods for prolonged periods; dishwasher use.	Wash and dry immediately after use. Avoid dishwashers. Remove minor rust spots with a non-abrasive cleaner or fine steel wool (use caution).
<b>Handle Damage</b>	Dishwasher use; extreme temperatures; impact.	Always hand wash. Avoid dropping the knife or exposing it to extreme heat.

## SPECIFICATIONS

Feature	Detail
<b>Model Number</b>	501271
<b>Blade Length</b>	3.5 inches
<b>Overall Length</b>	8.34 inches

Feature	Detail
Blade Material	X-7 Damascus Steel (67 layers)
Blade Hardness	HRC 58 +/- 2
Blade Edge Angle	16 degrees per side
Handle Material	Deep Gray G10
Construction Type	Forged, Full-Tang
Certification	NSF Certified
Dishwasher Safe	No (Hand wash recommended)

## OFFICIAL PRODUCT VIDEO

Watch the official video showcasing the Cangshan YARI Series, highlighting its innovative design and quality materials.

Your browser does not support the video tag.

Video: An overview of the Cangshan YARI Series, demonstrating the features and craftsmanship of the knives.

## WARRANTY AND SUPPORT

Cangshan stands behind the quality of its products. The YARI Series 3.5-inch Paring Knife comes with a **Lifetime Warranty** against manufacturer defects.

For warranty claims, product support, or any inquiries, please contact Cangshan customer service through their official website or the retailer where the product was purchased. Ensure you retain your proof of purchase.

*Note: The warranty covers defects in materials and workmanship under normal use and care. It does not cover damage from misuse, abuse, improper sharpening, or failure to follow care instructions (e.g., dishwasher use).*

