

Warranty

All knives are covered by a thirty-year warranty, starting from the date of purchase. BergHOFF will replace or repair all products with material or manufacturing defects when the products were used under normal conditions as recommended in the manual. The shipping and handling costs are not included in this warranty. This warranty excludes damage caused by misuse, theft, abuse, dropping, etc. Problems like bent or broken tips, broken or chipped blades/edges, melted handles, deteriorating wood handles, edge damage caused by manual, electric, or third party sharpening device, “dull” knives, knives claimed to be “unsharpenable”, the sharpening steel that has “worn off” are also not covered by this warranty. Minor scratches, imperfections or discolorations may occur, but do not affect the performance and are therefore not covered by the warranty. The use of citrus based detergents, which affect the anti-oxidation film and cause corrosion, is not covered by this warranty.

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BergHOFF[®]
Since 1964 *Belgium*

BergHOFF Knife Guide

Dear BergHOFF Customer,

Congratulations on the purchase of your new BergHOFF knives. First and most importantly we would like to thank you for the trust you put in BergHOFF by purchasing our knives. By doing so, you clearly show us that our efforts to enrich and simplify your culinary endeavors, are appreciated. BergHOFF only manufactures products that are beautiful, safe, easy and efficient to work with, and does so by the highest industry standards. How do we succeed? By always looking forward, being resourceful and by listening to you our customer.

Please read this manual thoroughly. Everything you need to know about our knives has been summed up on the following pages. Keep your manual near at hand so you will become totally familiar with your new knives, and they will give you the greatest pleasure for years to come.

Welcome to the world of BergHOFF!

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Notes

Use and Care

Taking proper care of your knives

- Unpack and check your knives carefully. Check all the contents.
- Wash, rinse, and dry your knives before using them for the first time.

Acidic foods, (lemon, mustard, ketchup, etc.) can stain knives made of stainless steel, so always wipe a knife clean right after each use. It is better if you clean it right away; simply lay the blade on a flat surface, carefully wipe each side with a wet cloth. Immediately dry it, from the back of the knife to the edge. You should use soap and lukewarm water to clean the knife after it has been used to cut poultry, meat or fish. If bleach comes into contact with the blade, it must be washed immediately, since they discolor and pit stainless and high carbon steel. In case of discoloration, a little stainless cleaner works well.

- Do not cut through bone with knives (except cleavers). Do not use them for poking, prying, separating or cutting semi-frozen or frozen food, use as screwdrivers or can openers. This could result in bending or breaking of the blade or edge. Not covered under warranty.
- Knives with synthetic or stainless steel handles are dishwasher safe (even those with riveted handles). However, the best way to take care of your knives is to clean them by hand. High heat and detergents are not good for any knife. Clean your knives directly after use, under lukewarm running water – add a drop of dishwashing detergent if necessary – and dry thoroughly. If you prefer to put the knives in the dishwasher, use the low heat setting. Hitting or bumping other flatware or pots and pans will nick the edge.

Production

Forged: This is a process, in which metal is treated in steps to enhance its hardness, density, and flexibility. Forged knives are often heavier and better balanced. The sharpness is easier to maintain and with the proper care they can last for generations. You can recognize a forged knife by the presence of a prominent bolster between handle and blade; however a few do not have a bolster.

Stamped: Such knives are cut or stamped out of flat metal. They do not undergo the steps associated with forging and are thus lighter in weight. Because the metal is not as dense as that of forged knives, they do not hold their edge as well. Stamped knives with high carbon content are usually easier to sharpen and to maintain their sharpness than less expensive knives made of stainless steel with high chromium content.

Other: Some metals are sintered, that is melted separately and mixed together to form a stronger alloy or component. Some forged knives have parts that are manufactured separately and sintered together to form a knife of good quality at a lower cost, but with blades performing just as well as fully forged blades.

Sometimes the weight and handling of a particular knife outweighs the importance of other considerations and make a stamped knife a better choice. For most applications, we generally recommend forged knives, especially chef knives and straight edge slicers; perhaps complemented by some stamped metal knives such as steak knives and other serrated edge knives.

Material

The quality of a knife is decisively influenced by the grade of steel used. The most important characteristics of the steel used to make the blade are corrosion resistance and hardness. They are achieved by the corresponding chemical composition and appropriate heat treatment. Different types of steel are used in the cutlery industry in which stainless steel has become predominant during the last few decades.

Carbon steel (normal steel): carbon steel is the oldest type of steel. It has the disadvantage of being highly susceptible to corrosion.

Stainless steel: The term “stainless” can be applied to any knife made of stainless steel (chromium steel). Stainless means that the knife will not rust in a humid atmosphere and that it will resist the various acids in daily use.

The coarser the surface finish, the more likely it is to corrode. In other words, the more finely ground or polished the surface of the blade, the more resistant to corrosion it is.

- Leave your knives within sight. Always place the knife on the worktop with the handle pointing towards you and make sure that it cannot accidentally fall. Always be conscious that you pass on a knife with the handle first.
- Always use the correct knife. Vegetables, meat, fish, and bread all have a different texture and size, the reason a knives are specifically designed.
- Always cut with the knife pointing away from your body to avoid injuries.
- Never try to catch a falling knife. This could inflict extremely serious injuries.
- Wash sharp knives separately. Be conscious that you are washing sharp items. It is best to clean it under running water and dry it directly after use.
- Keep sharp knives away from children.
- Never run your fingers across the cutting edge – not even to test how sharp it is.
- To avoid damage or burns, never leave your knife near the burner or in direct contact to any other source of heat.
- Regularly sharpen your knives. A sharp knife is much safer than a blunt one as you need less strength for cutting. Here at BergHOFF, we have two different materials to keep your knives staying sharp.

Chromium-plated stainless steel: knife-sharpeners with a chromiumplated, grooved surface deliver a fine re-sharpened result and are relatively immune to damage.

Diamond: knife-sharpeners with a diamond coating achieve a fine result.

How to sharpen your knives

- Put the blade on top of the steel, at an angle of approximately 20°. Make sure that the blade remains at a 20 degree angle from tip to handle over the complete length of the blade.
- Draw the knife in a slight curve down towards you. The speed of the process has no impact on the result.
- Repeat this movement at the back of the steel. Sharpen the other side of the blade as well.
- Repeat steps 2 and 3 approximately 5 to 10 times, alternately sharpening back or front of the blade.

Storing your knives

Knives need safe storage to prevent injuries and avoid damage to the blade caused by other utensils. A wooden or polyethylene knife block works well, but knives are equally safe and easy to reach on a magnetic rack. However, the magnets need to be strong enough and the knives need to be clean.

Proper cutting surfaces

The cutting surface determines how long your knives will remain sharp. We recommend wooden or polyethylene chopping boards which crate the least resistance to the edge of a knife. Avoid cutting on ceramics, metal, glass, porcelain, marble or plastic surfaces since those materials will quickly dull a knife's sharp edge. Wash your board after each use. Plastic boards can go in the dishwasher; wooden boards should be carefully washed by hand. To diminish the likelihood of cross contamination, consider using one board for fish, another for poultry and a third for other cutting tasks.

Terminology

Edge: The cutting part of the blade is called the edge. Since knives are required to perform a variety of tasks, blades have been developed with different types of edges.

Fine edge blade: These blades produce a smooth, clean cut without causing the product to disintegrate. They are suitable for cutting hard and soft materials such as vegetables, meat, and fruit. A fine-edged blade is also needed for peeling.

Serrated edge blade: This edge is useful for cutting and slicing soft materials with a rough skin (e.g. tomatoes). The serrated edge penetrates the skin more easily than a fine edge. However, when slicing meat, fruit, vegetable, or a fibrous tissue, the cut of a fine blade is smoother.

Scalloped edge blade: This blade is basically used for the same tasks as the serrated edge blade. It is particularly suitable for cutting bread (penetrating hard crusts and slicing the soft interior).

Hollow-ground edge blade: The name derives from the hollows positioned alternately on each side of the blade, giving the knife a particularly fine cutting edge. When used for cutting, air bubbles develop in the hollows resulting in the sliced pieces separating easily from the blade.

Razor edge blade: Guarantees an extremely high initial cutting performance. After grinding, the blade gets a fine-polish treatment to remove even the tiniest burrs. This technique is mainly used for the Asian-style knives.

Point: At the tip of the knife, the point should be sharp and relatively thin. It is used for incisions, cutting small delicate items, and carving. Three shapes of knife tips can be distinguished.

High tip: The back of the blade is straight while the cutting edge is curved (e.g. on a utility knife). Thanks to this shape, the blade can be raised away from the chopping board in one smooth movement.

Center tip: Both the back of the blade and the cutting edge are gently curved, ending in a point. With a pronounced tip like this (e.g. on a chef's knife) the blade can easily be used to lard a roast with bacon or herbs.

Low tip: The back of the blade is curved while the cutting edge runs straight up to the point. This shape permits smooth, straight cutting on a chopping board (e.g. a vegetable knife).

Back: In contrast to the sharp edge, the back or spine of most knives is thick, (except for carving and slicing knives), to provide strength to the blade. It can also be used to scrape pieces of food off the chopping board after cutting. Note that on forged knives the back tapers from the bolster to the tip.

Flat: The wide, flat part of the knife. It can be completely tapered from the back down to the edge, a quality usually found among knives of better quality. The flat can be useful in crushing food like garlic.

Tang: The part of the blade that is inserted into the handle, providing balance and an attachment point for the handle. The best knives have a full tang (except for some of the sealed-handled knives), and it is visible on the top, back, and bottom of the handle, securely attached by multiple rivets. A half-tang is visible on the top and back of the handle, but not at the bottom.

Bolster: An integral part of most good knives, it is a thick piece of metal between the handle and the blade. It is made to add weight to the knife which provides better balance and comfortable support for your hand. It is sometimes called "the shank".

Finger guard: Gives the hand a secure grip. The finger guard is either integrated into the handle or in the case of top quality knives, designed as a steel part (bolster).

Handle: Can be made of a synthetic material, stainless steel or wood. Following the improvements in properties of plastic compound over the years – particularly concerning hygienic aspects – polypropylene or polyoxymethylene handles have increasingly replaced wood handles. They offer an excellent grip and comfort, and they will last much longer than a wood handle.

Ergonomics

The shape of the handle determines whether a knife lies comfortably in your hand and is easy to use. To a large extent, an ergonomically shaped handle fits the natural shape of your hand. When you pick up a knife you can quickly tell whether or not it suits you. BergHOFF pays special attention to combine outstanding design with ergonomic principles.

The balance of a knife, or the proper distribution of weight between the handle and the blade, plays an important role. To be able to use the knife for a longer period of time without causing discomfort or strain, the handle must be well shaped and neatly finished.