



# PADERNO™

## User Manual

### Highland Fully Forged 14-Piece Knife Block Set

Product No. 142-9373-0



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## IMPORTANT SAFETY INSTRUCTIONS

**CAUTION:** Use caution when opening the package and handling the knives and shears. The blades are extremely sharp. Keep out of reach of children.

Do **NOT** use the knives to pry open or split apart food. The knife could slip and cut the user or the knives may be damaged.

### What's Included

#### 8" (20.3 cm) Chef's Knife:



Best suited for cutting vegetables, meat and herbs. The knife was specially designed with a curved blade suitable for rocking so that chopping and slicing is faster and easier.

#### 8" (20.3 cm) Santoku Knife:



Best suited for cutting vegetables and boneless meat. The blade's low curve is designed specifically for faster and easier slicing.

#### 10" (25.4 cm) Bread Knife:



The extra length of the knife is ideal for slicing larger loaves of bread. The serrated blade is designed to easily cut through both crusty artisanal loaves and soft sandwich bread without tearing or crushing.

#### 3 1/2" (8.9 cm) Paring Knife:



Best suited for peeling and cutting fruit and vegetables.

#### 5" (12.7 cm) Utility Knife:



Best suited for peeling and cutting vegetables, and deboning meat.

#### Six 4 1/2" (11.3 cm) Steak Knives:



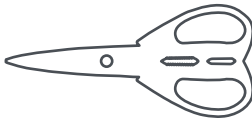
Best suited for cutting cooked red meat, chicken and vegetables.

#### 9" (22.8 cm) Honing Steel:



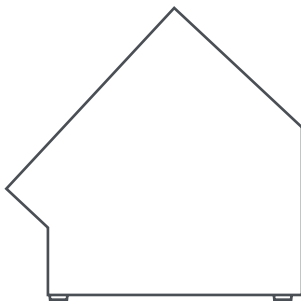
Maintains the sharp edge on your knives. See the use and care section for further details.

#### 7 3/8" (18.8 cm) Kitchen Shears:



Best suited for cutting chicken bones and herbs. Integrated notch can be used to strip herbs or cut flower stems. Built-in grip for opening jar lids. The blades separate for easy cleaning and sharpening.

#### Solid Wood Knife Block:



The built-in feet raise the block above the counter to keep the wood dry and better protect your knives.

## About Your PADERNO Knives



### EXCEPTIONAL SHARPNESS

- Exceptional sharpness for optimal performance
- Tempered and hardened German stainless steel blade sharpens easily and stays sharp longer
- The straight-edge knives undergo a three-stage sharpening process for a very sharp 13-degree edge



### FULLY FORGED

- Professional grade, German stainless steel X50CrMoV15 for long-lasting durability
- Fully forged from tip to tang for optimal durability and balance
- Knives, honing steel and shears are NSF International certified for use in commercial kitchens



### CHEF'S GRIP

- Thoughtfully designed to maximize both comfort and performance
- Ergonomically contoured bolster encourages a professional and comfortable grip
- Rounded spine provides smooth edges for comfort while cutting

## Use and Care Instructions

### Cutting Boards

It is recommended to use either a wood cutting board or a composite cutting board to maintain the edge of your knives. Do not use glass, ceramic, stone or metal cutting boards or surfaces as they can prematurely dull and damage the blades. See the PADERNO collection of cutting boards for a variety of options.

## Use and Care Instructions

### The Chef's Grip Explained



The Chef's Grip comfortably guides hands into a proper pinch grip, giving you excellent control and power and helping to prevent the blade from slipping in your hand when wet. To achieve the proper pinch grip, place your thumb on the blade in front of the bolster and your index finger on the other side of the blade. The curved bolster and the contoured top edge of the blade create a more comfortable grip, allowing for longer use without discomfort.

### Cutting Technique



While holding the knife in the pinch grip with one hand, use the other hand to hold the food with your knuckles ahead of the tips of your fingers. Keep the knife on the cutting surface and cut with a smooth back and forth motion. As you cut, the hand holding the food should slide back slowly, advancing the blade with each cut and keeping all fingers and the thumb behind the leading knuckles. This will allow you to cut food efficiently and safely.

## Use and Care Instructions

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### Honing Your Knives

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To keep your knives in optimal condition, it is recommended to occasionally use the honing steel included to touch up the edge of your blade. To do this, hold the honing steel straight up with the point down on a cutting board or tea towel. Hold your knife with the heel of the blade touching the top of the steel at a 12–15-degree angle. Draw the knife down and pull towards yourself in one smooth motion, maintaining light and consistent pressure and the correct angle. Alternate sides left and right to get an evenly honed edge. Holding the honing steel and knife in this manner ensures a smooth consistent edge. After honing, wipe the knife with a damp cloth and dry immediately. After honing, the blade should be able to smoothly cut a piece of paper. If the knife does not cut as well as you would like after honing, you may need to sharpen the knife.

### Sharpening Your Knives

Regular sharpening is recommended to maintain a razor-sharp edge. Cutting on hard surfaces such as glass cutting boards, ceramic or stone will cause your knives to need sharpening more frequently. Cutting through hard items such as bones and hard-skinned vegetables (e.g., squash) may also lead to an increased need to sharpen. Sharpening can be done with a manual sharpener, an electric sharpener or sharpening stones.

For more information on how to use your knives, visit us at **PADERNO.com**.

## Use and Care Instructions

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### Cleaning and Care

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To keep your knives in peak condition, it is important that you follow these use and care guidelines:

- Wash knives with warm soapy water before first use. Dry immediately.
- Knives must be hand washed and immediately dried after each use.
- Thoroughly dry knives before returning them to the knife block.
- Storing the knives in a drawer may cause the edges to dull. It is recommended to always store the knives in the knife block.
- Do NOT put knives, shears and honing steel in dishwasher as this may damage the knives and dull the edge of the blades.
- Do NOT use the knives to cut frozen meat or vegetables. It is recommended that frozen food is thawed first before cutting.
- Do NOT use the knives to pry open or split apart food. The knife could slip and cut the user or the knives may be damaged.

### Limited Lifetime Warranty

This PADERNO™ product carries a lifetime warranty against defects in workmanship and materials. This product is not guaranteed against wear and tear or breakage due to misuse and/or abuse. At its discretion, Padinox Inc. will repair or replace any defective product parts at no charge when returned by the original purchaser with proof of purchase. If this product is discontinued or no longer available for sale, Padinox Inc., at its sole discretion, will provide a comparable substitute item.

Connect with us at **PADERNO.com** to learn more. For further information, please contact us at **1-800-263-9768** or email us at **customer.service@padinox.ca**.





Cook. For life.

Valued by professional chefs and passionate home cooks alike, PADERNO™ offers an exceptional level of durability and performance guaranteed.

Connect with us at [PADERNO.com](https://www.paderno.com) to learn more and register your product.

For questions and concerns, please contact:  
[Customer.service@padinox.ca](mailto:Customer.service@padinox.ca)  
1-800-263-9768