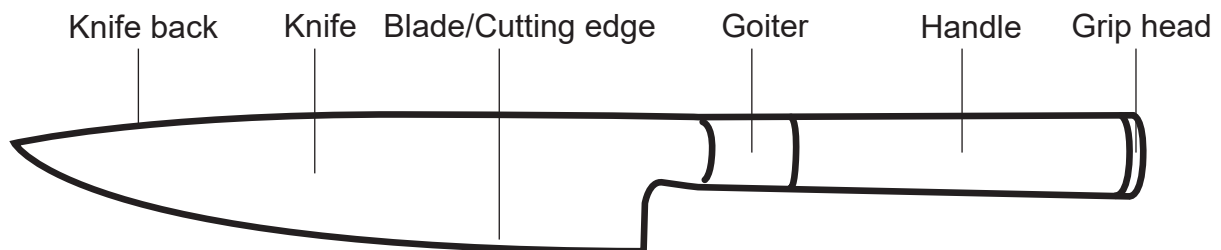


Operating and maintenance instructions to keep your Forged knife in good condition.

Congratulations on purchasing this special Forged knife!

Made following centuries-old Japanese traditions and completely hand forged, each Forged knife is equally unique in appearance and size.

Due to the special manufacturing process, we recommend a series of maintenance and operating instructions. Keep them in a safe place so that you can access them at any time.



Intense, Brute, Olive and Sebra series

- Hardness of 58 Rockwell
- 22 degree abrasion angle
- 440C Japanese steel

VG10 and Katai series

- Hardness of 60 Rockwell
- 22 degree abrasion angle
- 5 layers of VG10 steel from Japan

Maintenance and cleaning

- Forged knives are not dishwasher safe.
- Clean the knife with warm water and a small amount of mild detergent, then dry the knife thoroughly with a cloth before storing it.
- The knife should be cleaned and dried immediately after each use. If the knife remains in contact with liquids or other substances for too long, rust spots may occur.
- The knives are provided with a protective layer for transport and storage. Before using the knife for the first time, you should clean it first. The handle of the Brute and Intense knives can give off something during the first use due to the protective layer, which is normal and disappears after repeated use.
- If you do not use the knife for a while, it is advisable to lightly grease it with olive oil, sunflower oil or Ballistol.
- Wooden handles can be lubricated with oil after drying. It is recommended to use the type of oils that are also used for the care of wooden serving and cutting boards.



Usage

- The knives can only be used for cutting vegetables, meat, fish and bread.
- Do not use the knives for cutting bones or frozen food.
- Preferably use a wooden or plastic cutting board to avoid damaging the cutting surface and to prolong the sharpness of the blade.

Sharpening and intermediate care

- The knives can be maintained with the Forged sharpening steel. This is specially made for this purpose and gives you a good quality sharpening steel that is oval in shape and provided with a diamond layer.

Please note: with a sharpening steel you remove small burrs and bumps in the cutting edge and make the knife sharper again, but it is not sharpening as a professional knife sharpener does.

- Depending on the use, we recommend that you let your blades be sharpened by a professional knife sharpener, e. g. once or twice a year.



Warranty

Forged knives are manufactured with great care. Nevertheless, it is possible that damage may occur due to assembly or material errors. This is covered by a 10-year warranty. The warranty is valid under normal use, following our maintenance and operating instructions and an original warranty document sales receipt. For warranty conditions, please visit www.styledevie.nl.

Maintenance = preservation of your knives.
Happy cutting!



Forged is imported by Style de Vie Authentique B.V.
www.forged.nl