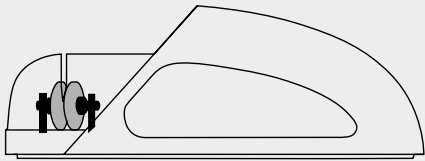




HAND-HELD KNIFE SHARPENER

The innovative Robert Welch Signature Sharpening Wheel in the Hand-held Knife Sharpener microsharpens and hones your plain edge kitchen knives.



The ergonomic design gives maximum efficiency and comfort in use. The sharpener can be used right or left-handed and is weighted for stability and safety, with a non-slip base. Suitable for all non-serrated knives.

Microsharpening

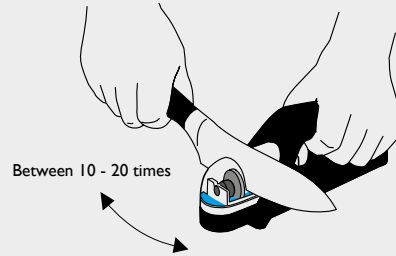
Removes fine fragments of metal from the blade to restore the edge.

Honing

Straightens out a dull blade edge.

Our guarantee for the Hand-held Knife Sharpener is against manufacturing defects. Please see our website for further information.

USING OUR HAND-HELD SHARPENER



Water Sharpening (best)



Scan QR code to see video or visit: robertwelch.com/sharpening

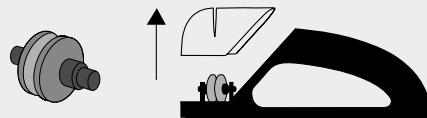
- 1 Remove the clear guide, fill the recess under the ceramic wheel with water and replace guide.
- 2 Hold sharpener firmly on a flat surface.
- 3 Align your blade within the guide, slide the blade back and forth through the ceramic wheel 10 - 20 times from heel to tip (applying light pressure) until desired sharpness has been achieved.
- 4 Rinse and dry your knife thoroughly.
- 5 Sharpen twice a month (or to suit) to maintain the desired edge sharpness.

Dry Sharpening (quick) Follow steps 2 - 5, as above.

REPLACING THE CERAMIC WHEEL

The ceramic wheel should be replaced every 12 - 24 months.

- 1 Pull upwards on the clear guard to expose your existing ceramic sharpening wheel.
- 2 Remove and replace with the new wheel.
- 3 Reposition the clear guard then press down to secure.



It is important to protect your knife blades. This way they are always sharp when you come to use them

When making your choice of knives there are a few things to look out for, starting with the quality of the stainless steel. All Robert Welch knives are made from specially hardened, high-quality, German DIN 1.4116 stainless steel and a Japanese-style 15° angle is applied to the blade edge for superior sharpness.

The feel, the weight and the comfort of the knife in hand are important for ease of use: a specific highlight of the Signature Knife Range.

The construction of the knife reveals its true robustness, a fully forged knife offers durability and lasting edge retention over time.

PROTECTING YOUR KNIFE

- Do** Use your Signature knife on only **wooden or synthetic boards**.
- Do** Store your knife correctly - preferably in a **knife block** or specially designed **drawer unit**.
- Do** Sharpen your knife often with our recommended **hand-held knife sharpener**
- Do** Lay flat in tray - not upright in cutlery basket.
- Do not** Cut onto metal, stone, glass or any hard surfaces.
- Do not** Store loose in a drawer with other knives, cutlery and utensils.
- Do not** Allow the blade edge to come into contact with other metal nor hard or sharp objects when loading the dishwasher.

We recommend you sharpen your knife twice a month (or to suit). The edge will become pushed out of line after prolonged use. This is what causes knives to become blunt and not perform at the level they are capable of.

Blade Edge (Close up)

Before (Blunt) After (Sharp)

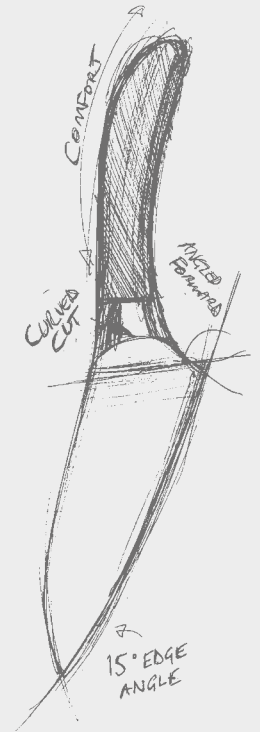


See how to sharpen your knives using our recommended hand-held knife sharpener:



PROTECT YOUR KNIFE

From day one, you will need to look after your blade. Follow our guide to help you keep your Signature knives sharp - for a lifetime.



See over for Signature knife range.

Robert Welch®

SIGNATURE KNIVES



Our Robert Welch Lifetime guarantee for Signature Knives is against manufacturing defects. Please see our website for further information: robertwelch.com/guarantee

CLEANING GUIDE

Signature Knives

Signature knives are dishwasher safe. For best results, we do recommend handwashing. Follow the product care instructions below to ensure your Signature knives remain in prime condition.

In the dishwasher

- Ensure your dishwasher settings are as per the manufacturers' instructions for water hardness in your area.
- Maintain salt and rinse aid levels.
- Rinse Signature knives to remove traces of food after use, before placing in the dishwasher.
- Wash stainless steel Signature knives separate to other metals such as silver.
- The best detergents for Signature knives are those free from chlorides and citrus additives.
- Standard dishwasher programmes are recommended, there is no need to 'rinse and hold' for Signature knives.
- Periodically apply a small amount of mineral oil to the handles of Signature knives to maintain handle colour. Remove any excess oil with a cloth.

By hand

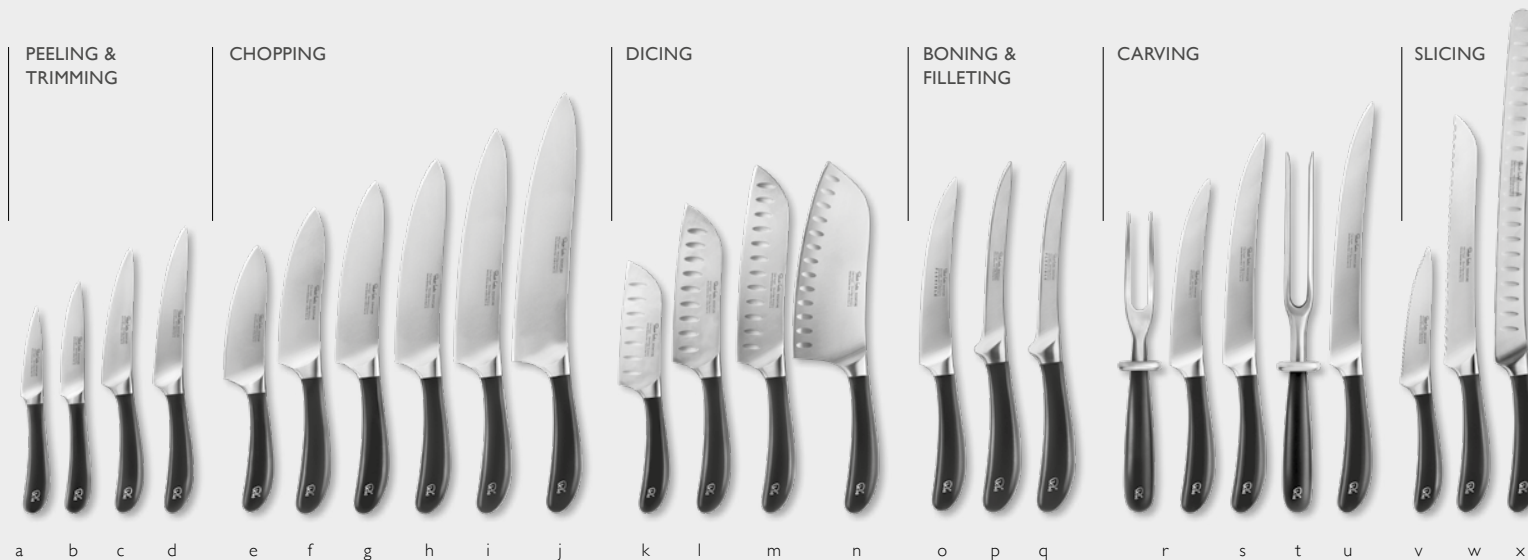
- Rinse Signature knives to remove traces of food after use.
- Wash gently in warm, soapy water with a soft cloth. There is no need to soak the knives.
- Thoroughly dry your knives individually.

Hand-held Sharpener

The hand-held sharpener should be cleaned periodically by hand, lifting the clear guard off to wipe inside using a damp micro-fibre cloth and dried thoroughly before replacing the guard. The ceramic wheel can be removed and washed in the dishwasher.

SAFETY

Do not use a knife for any purpose for which it is not intended. If misused, it can cause injury and damage the knife. Always handle with care and keep out of reach of children.



PEELING & TRIMMING

- a. VEGETABLE / PARING KNIFE 8cm/3"
- b. VEGETABLE / PARING KNIFE 10cm/4"
- c. KITCHEN KNIFE 12cm/4.5"
- d. KITCHEN KNIFE 14cm/5.5"

CHOPPING

- e. COOK'S KNIFE 12cm/4.5"
- f. COOK'S KNIFE 14cm/5.5"
- g. COOK'S KNIFE 16cm/6.5"
- h. COOK'S KNIFE 18cm/7.5"
- i. COOK'S KNIFE 20cm/8"
- j. COOK'S KNIFE 25cm/10"

DICING

- k. SANTOKU KNIFE 11cm/4.5"
- l. SANTOKU KNIFE 14cm/5.5"
- m. SANTOKU KNIFE 17cm/7"
- n. DEEP SANTOKU KNIFE 17cm/7"

BONING & FILLETING

- o. FLEXIBLE UTILITY KNIFE 16cm/6.5"
- p. BONING KNIFE 16cm/6.5"
- q. FLEXIBLE FILLETING KNIFE 16cm/6.5"

CARVING

- r. CARVING SET SMALL
- s. CARVING KNIFE 20cm/8"
- t. CARVING FORK 18cm/7.5"
- u. CARVING KNIFE 23cm/9"

SLICING

- v. UTILITY KNIFE 12cm/4.5" (SERRATED)
- w. FLEXIBLE SLICING KNIFE 30cm/12"
- x. BREAD KNIFE 22cm/8.5"

Knife blade dimensions are approximate. Lengths are rounded to the nearest half inch/centimetre.

18 Knives are not for purchase by persons under 18 years.