



VICTORINOX

## Care tips for table and kitchen knives

The description «rostfrei», «stainless», «inoxydable» or «inox» are only partially correct. Knife blades can suffer and corrode from improper cleaning. Permanent moisture, high salt content in the air or water and acids in food can all cause corrosion.

For a good appearance and durability of the high-quality cutlery we recommend the following care tips:

- After use, wash the table knives and other high-quality household knives after use under running water! If the knives are left uncleaned with saliferous or acidic leftovers for a longer period of time stains can develop.
- All household and professional knives can of course be washed in the dishwasher. Also here, rinsing is recommended. In addition, make sure that the dishwasher is opened momentarily after cleaning. The hot water vapor and the water condensation can also be responsible for stains and corrosion on the blades (crevice corrosion).
- Stains can occur when an aggressive or too much of a detergent is used.



**Tips:** Weak stains or corrosion can be easily removed with a metal cleaning agent.

A ball of aluminium foil in the cutlery basket of the dishwasher can prevent rust stains on the knife blades. Also set the knives, separate from all other cutlery, in a separate compartment. Thus, spots are avoided and the knife blades are not damaged by other cutlery.

**Important:** Water hardness!

The optimal settings of the regeneration salt in the dishwasher depends on the water hardness. A wrong dosage can affect the life of the machine, but also the wash ware.

### Cutting base

Hard surfaces made of natural or artificial stone should be avoided, as the blade of the knife will become dull. Use instead a wooden or plastic cutting base.



### Re-sharpening

Blunt knives can be re-sharpened with a sharpening steel or a knife sharpener. A very well suited product for the job, is the Victorinox knife sharpener 7.8715.

After years of use and re-sharpening, knife blades are bound to become thicker, including the cutting edge thus making the re-sharpening process more difficult. If this should be the case, we recommend a professional sharpening service.



### Household knives with wooden handles

After use, rinse the blade under running water and the handle with a damp cloth. Avoid extreme temperatures, high moisture and aggressive detergents, so you can enjoy your knife for a long time!

The wooden handle of the knife will be dull and brittle with time. In order to prevent the ingress of moisture and to re-fresh the natural grain and color, you can occasionally treat the handle slightly with conventional cooking oil (such as rape oil). It is recommended to use cold pressed oil, as this does not clog the fine pores and is better able to ingress into the wood.

**Note:** Knives with wooden handles are **not** dishwasher safe. This will exhaust the wood, causing swelling and dullness.



### Forged household knives

For the forged high quality household and professional knives we recommend a **gentle cleaning by hand**.

**Note:** Forged knives are **not** dishwasher safe. Aluminium is used for the rivets. Aggressive detergents, salinity in the water (regeneration salt), permanent moisture and high temperatures up to 80°C decompose the rivet material.

