



VICTORINOX

Care tips for Table and Kitchen Knives

Our table and kitchen knives are corrosion resistant if maintained properly. Knife blades can suffer and corrode from improper cleaning. Permanent moisture, high salt content in the air or water and acids from food leftovers can all cause corrosion.

To ensure maximum service life, we recommend the following care tips for our high-quality table and kitchen knives.

- After use, wash the knives under running water. Stains can develop, if the knives are left uncleaned with saliferous or acidic leftovers for longer periods of time.
- All household knives with plastic handles can 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 water condensation can also cause stains and corrosion on the blades.
- Stains can also occur when an aggressive or too much detergent is used. Independent lab tests have concluded, that not all cleaning tabs and detergents leave dishes sufficiently clean. In such cases, we recommend changing the detergent.
- Make sure that knives in the cutlery basket do not touch other metal utensils. Thus, spotting can be avoided and the knife blades are not damaged by other utensils.



Tip! Stains, stubborn dirt or corrosion can easily be removed with an abrasive sponge.

In most cases, residue has not been completely removed during rinsing, or the blade is attacked by extraneous rust from materials that are not rust-proof such as screws on cooking pots. The surface of the blade corrodes if stains are not removed.

Important! Water hardness!

The correct amount of regenerating salt in the dishwasher depends on local water hardness. An incorrect dosage can negatively affect cleaning results and the service life of the machine.

Only a clean dishwasher can produce perfect results! We recommend cleaning the dishwasher once a month or as needed with a special machine cleaner. This combats deposits safely and effectively, and also maintains the machine and improves the washing results



Cutting board

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

Resharpener

Blunt knives can be resharpened 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 resharpening, knife blades are bound to become thicker, including the cutting edge thus making the resharpening 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.

Tip: The wooden handle of the knife will become dull and brittle in time. In order to prevent the ingress of moisture and to refresh the natural grain and color, you can occasionally treat the handle 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

Forged knives are dishwasher safe. It is however recommended, to clean the product by hand. Please make sure that the knives do not touch other metal utensils in the cutlery basket. In the long run, a change in color intensity and rusting may occur.

