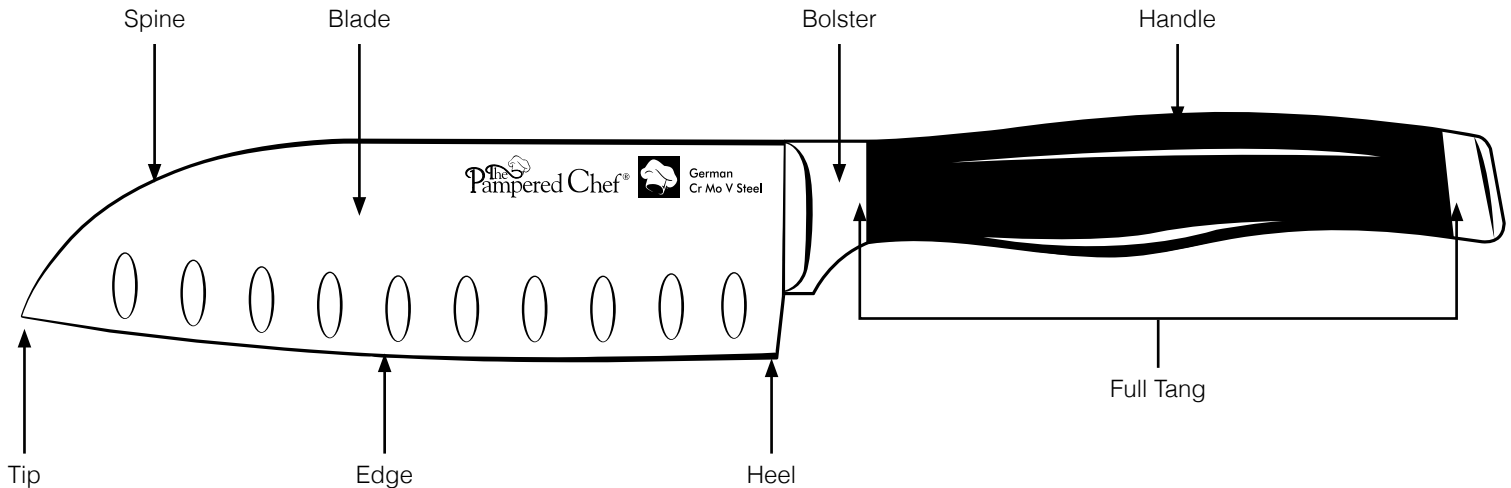


Anatomy of a Forged Cutlery Knife

LIFETIME
GUARANTEE



Blade

- **High-carbon German steel** – Finely crafted through a multistep forging process
 - Maintains shape and sharpness with fully forged edges
 - Resists stains and corrosion
 - Provides superior strength and durability
- **Tip** – Front end of the blade, used to pierce or to cut small or delicate foods
- **Edge** – Working part of the blade, sharpened from tip to heel
- **Spine** – Top of the blade, opposite the edge
- **Heel** – Rear part of the blade
- **Taper** – The blade is thicker at the bolster, narrowing to the tip, and thicker at the spine, narrowing to the edge, for precise cutting

Full bolster

- Thick piece of steel between the handle and the blade
- Adds weight for proper balance and easier cutting

Full tang

- Steel that extends from the blade through the entire length of the handle
- Adds strength and balance

Handle

- Ergonomic contour provides comfortable grip

LIFETIME GUARANTEE

- A lifetime investment, guaranteed

Friction-fit plastic cover

- Not included with most high-end collections
- Keeps hands safe and knife protected
- A diagram of the knife blade on the cover shows proper blade insertion, helping to ensure safe storage

Use & Care

- **Hone** – Recommended frequently to keep cutting edge properly aligned
- **Professionally sharpen** – No more than once every one to two years for optimal sharpness
- **Hand wash/towel dry** – Immediately after use

Compare Our Knife Collections

	Forged Cutlery		Color Coated Knives	
				
Features	<i>Superior, professional performance; handsome design</i>	Benefits	<i>Trendy, value priced, good quality</i>	Benefits
Blade Construction	Fully Forged: Metal is hammered into basic knife shape, then heated and cooled to enhance hardness, density and flexibility.	Look and feel of quality and heft, superior strength and durability. Superior craftsmanship.	Stamped: Basic knife shape is stamped or die-cut by a press from a flat metal sheet.	Lightweight, consistent workmanship; economical.
Blade Steel	High-Carbon Stainless Steel German CR MO V	Superior hardness to maintain edge, shape and sharpness; stain- and corrosion-resistant.	420 J2 Japanese Stainless Steel	Sometimes referred to as surgical steel; stain- and corrosion-resistant.
Tang Construction	Full Tang: Steel extends from the blade through the entire handle length.	Provides strength and balance.	Full Tang: Steel extends from the blade through the entire handle length.	Provides strength and balance.
Bolster Design	Full Bolster: Thick piece of steel between the handle and the blade.	Provides added weight for proper balance and effortless cutting without fatigue.	No Bolster	N/A
Blade Grind	Full Taper Grind: Thickest at the bolster, tapering to the tip; thickest at the spine, tapering to the edge.	Provides precision cutting and incredible sharpness.	Machined to a full taper grind.	Provides precision cutting and incredible sharpness.
Handle Design	Ergonomically contoured, full wrap.	Comfortable grip for ease of handling; classic styling with forged steel end cap.	Ergonomically contoured	Comfortable grip for ease of handling.

Taking Care of Your Knives

Preserve the performance of our knife collections with these three important steps.

	Care	Benefit
Honing	Honing (routine maintenance that keeps the cutting edge of a knife in proper alignment) recommended routinely. If preferred, honing can be done before or after every use.	Provides optimal cutting performance and ideal sharpness. Excessive sharpening removes steel and leads to unnecessary wear on the taper of the blade.
Sharpening	Rarely required; professionally sharpen no more than once every one to two years.	All knives lose their edge over time. Professional sharpening will help knives maintain the proper angle and precise edge.
Cleaning	Hand wash only.	Extends product life, maintains quality and finish.