



*The Kaiser Series*

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**VINGA OF SWEDEN**

*Care & Use*

## CARE & MAINTENANCE

***Don't leave your knives in the kitchen sink.*** Not only is it dangerous for whoever washes the dishes, it's also bad for your knives — the blade can get scratched, or worse, the tip can bend or break. As soon as you're finished using your knife, wash it, dry it and put it away in safe place.

***Don't store your knives in the utensil drawer.*** Throwing your knives in any drawer, mixed in with other utensils, is one of the worst things you can do. The blade can easily get scratched and dented from being jostled around in the drawer every time you open it. If you don't have any other place to store your knives at least use a knife sheath to guard the blade.

***Always wash your knives by hand.*** The dishwasher might be convenient, but there's a high risk that the blade will get dinged during the wash cycle. Wash your knives by hand and the blade will thank you.

***Don't leave your knives to dry in the dish rack.*** You run the risk of dulling the blade when the knife shares space with other utensils in the utensil bin. Dry your knife immediately after washing, to prevent any mold or mildew from forming, and put it away.

**Sharpen the blade.** It's like a tune-up for the knife. There are many ways to do this: using a honing steel, a knife stone, or even send it out to a professional.

**Always cut on cutting boards.**

Don't cut on your countertop — just don't do it. Marble, granite or any solid surface is too hard for the blade. Stick with wood cutting boards, they're the gentlest.

**Refrain from cutting hard and/or frozen items.** For instance, do not cut bones, seeds, metal etc. This is very damaging to the blade, it may cause chipping or other damage to the edge.

**A clean motion.** When cutting use a clean, smooth cutting motion. Do not twist the knife while it is mid-cut, especially when cutting harder foods like squash or carrots. Do not try to flex or bend your knife. This can cause chipping or cracking of the blade.

## **Thank you**

*Thank you for choosing Vinga and The Kaiser Series. It has taken several years for us to develop the Kaiser Series. The steel has been carefully selected from Germany, assembled together with a beautiful Pakka wood handle in a unique smoked color. Thanks to the durable German steel X50CrMoV15 the blade has an incredibly sharp edge. Through great craftsmanship we have found a perfect weight and balance that will make this knife fit any chef. The sharpness combined with the unmatched aesthetics makes this knife a long lasting favorite in our homes as well as in the professional kitchen.*