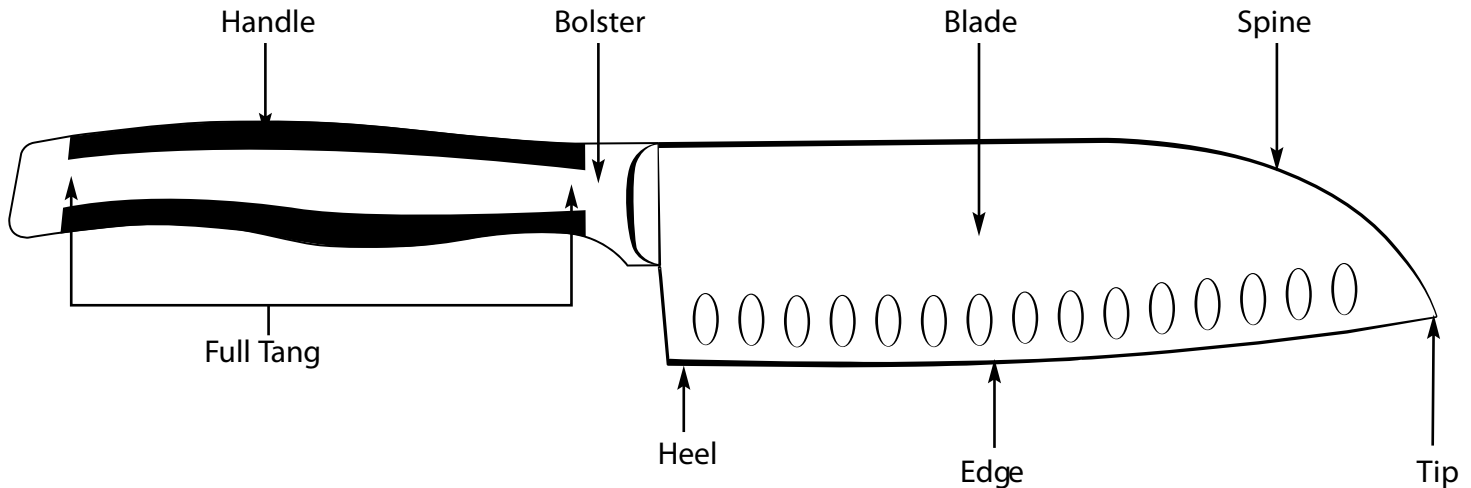


# Anatomy of a Forged Cutlery Knife

LIFETIME  
GUARANTEE



## Blade

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

## Full bolster

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

## Full tang

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

## Handle

- Ergonomic contour for 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
- Identifies knife and proper insertion

## 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		Knives with Honing Cases		Color Coated Knives	
						
Features	<i>Superior, professional performance; handsome design</i>	Benefits	<i>Excellent value; great quality</i>	Benefits	<i>Trendy, value priced, good quality</i>	Benefits
Blade Construction	<b>Fully Forged:</b> 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.	<b>Stamped:</b> Basic knife shape is stamped or die cut by a press from flat metal sheet.	Lightweight, consistent workmanship; economical.	<b>Stamped:</b> Basic knife shape is stamped or die cut by a press from 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.	420 J2 Japanese Stainless Steel	Sometimes referred to as surgical steel; stain and corrosion resistant.
Tang Construction	<b>Full Tang:</b> Steel extends from the blade through the entire handle length.	Provides strength and balance.	<b>Full Tang:</b> Steel extends from the blade through the entire handle length.	Provides strength, balance and attachment point for handle.	<b>Full Tang:</b> Steel extends from the blade through the entire handle length.	Provides strength, balance and attachment point for handle.
Bolster Design	<b>Full Bolster:</b> 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	No Bolster	N/A
Blade Grind	<b>Full Taper Grind:</b> Thickest at the bolster, tapering to the tip; thickest at the spine, tapering to the edge.	Provides precision cutting, incredible sharpness.	Machined to a full taper grind.	Provides precision cutting, incredible sharpness.	Machined to a full taper grind.	Provides precision cutting, incredible sharpness.
Handle Design	Ergonomically contoured, full wrap.	Comfortable grip for ease of handling; classic styling with forged steel end cap.	<b>Three-Riveted:</b> Rivets hold handle onto blade.	Comfortable grip for ease of handling; traditional styling	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.