



## OFFICE LINE

Instruction manual - Mode d'emploi

BLADES a brand of SG DESIGN Company  
BLADES une marque de SG DESIGN  
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Made in P.R.

1. **We recommend washing your BLADES cutlery gently by hand under running hot water and to wipe it off immediately after.** However, most of products, **apart from those with natural wood handles**, are dish-washer safe. It is important to comply with the following instructions: Avoid long washing cycles Open the dish-washer as soon as the cycle is finished Do not leave the knives in the dish-washer for several hours after washing cycle When you take them out of the dishwasher and before putting them away, dry with a soft cloth.

**Warning : When you are cleaning your BLADES knife, be careful of the blade cutting part. The BLADES office models are heavy sharpened for the best experience, they are extraordinary cutters. Keep your fingers away.**

2. HIGH-CARBON STAINLESS STEEL **4CR13** BLADE: Experience lasting sharpness with our BOSD range of products.

**BLADES BOSD-101** 10" bread knife, perfect for cutting bread and is one of many kitchen knives used by cooks. The serrated blade of bread knives is capable of cutting soft bread without crushing it

**BLADES BOSD-102** 8" Chef Knife. Perfect for slicing, dicing, and chopping, its high carbon content ensures durability and edge retention.

**BLADES BOSD-103** 6" Universal. A utility knife is an essential accessory in any kitchen. Use it for small cutting tasks, in addition to a chef's knife or santoku. Or even for those who find an average chef's knife too big or too heavy.

**BLADES BOSD-104** 7" Santoku knife, the most popular knife to cut and slice vegetables, fruits and meats, and can also be used to slice fish. Its Japanese name refers to its "three virtues" or main uses: cutting, slicing and chopping.

**BLADES BODM-104** 7" Real Damascus knife Santoku knife is made of **10Cr15MovCo**. The process of folding and forging, it was folded 33 times to form a layered water ripple Damascus pattern for a famous damascus steel design. The perfect tool, the perfect design made of the best steel ever. These beautiful Damascus patterns can resist stains, corrosion and discoloration.

3. The outstanding design of the pakka wood handle meets the requirements of human engineering. The agility and comfort make you control the cutter easily. The handle's side contours and bottom swell work together to create a comfortable and secure grip. All of our BOSD range is made of Pakka wood handles for the best efficiency.

Our BODM range is made of Ebene handles for an exclusive luxury experience.

4. Our Damascus range can maintain the sharpness for about 6 months, needs to be sharpened again, and is easy to re-sharpened

5. Warm Tips:

After using the knife, clean it with water every day, wipe the dirt on the tool, and keep the tool clean and in good condition.

Do not use this knife to cut hard food (such as fish bones, animal bones, frozen food, etc.), which will seriously damage the blade.

**Warning : The kitchen knife is sharp and used carefully to avoid cuts. It is not recommended for children under the age of 18 to avoid accidents.**

6. There are several different kitchen knife storage options that you can choose from to keep your knives sharp and clean when you're not using them. Here are six of the most common knife storage solutions:

1. Edge guards: Using individual edge guards—which are plastic sheaths that go over the blades of your knives—is a great way to store your knives in the cutlery drawer while preventing injury. Edge guards also prevent your blades from dulling.

2. Knife blocks: A knife block is a wooden block with individual slots carved into it for different knife types. A universal knife block will typically include slots to fit a paring knife, steak knife, sharpening rods, bread knife, chef's knife, a meat cleaver, and kitchen shears. This countertop storage option is typically made of wood, but there are also glass knife blocks and options with rubber or plastic rods that you can use to sharpen your kitchen tools.

3. Drawer knife blocks: Drawer knife blocks or knife bars fit into your kitchen drawers, with individual slots for your knife blades. Knife organizer drawer inserts are great for keeping your knives organized, protected, and out of sight.

4. Leather knife rolls: Leather knife rolls is a storage accessory made from leather, featuring slots to fit various knife sizes. A leather knife roll protects the blades of your kitchen knives and easily rolls up for drawer storage. It is a popular choice for professional chefs to store and transport their knife sets to work.

5. Magnetic knife strip: A magnetic knife holder is a practical option for saving counter space in your kitchen. These strips mount on your wall to provide your set of knives with a magnetic surface to which they can stick. Install magnetic strips on the wall above your kitchen workspace, and your knives will hold against the wall in a flat row.

6. Magnetic knife blocks: This storage option is similar to a standard knife block but does not feature slots. The knives stick to the sides of the magnetized block, meaning the cutting edges are less likely to get damaged moving in and out of knife slots.

#### 7. Why Is It Important to Store your BLADES Knives Correctly?

Poor storage can damage your knives and possibly lead to personal injury, which is why properly storing your knives is so important. Keeping these tools unsheathed in your drawer in the same compartment as other cutlery can cause minor nicks and dents that are difficult to repair and can also quickly dull your knives.

#### How to Store Knives Properly

Here are some tips and techniques to consider when storing knives at home:

1. Choose the right storage method. Magnetic knife strips or drawer blocks are the best options for keeping your kitchen counter space clear. Drawer docks take up drawer space, but they free up counter space (unlike knife blocks) and make your knives easily accessible.

2. Consider cleanliness. Wooden knife blocks (just like wooden cutting boards) can become breeding grounds for yeast and mold if you don't dry or clean your knives properly. The cleanest way to store your knives is in a drawer block or a magnetic strip. Knives kept on magnetic strips might also attract food splatter depending on how close your magnetic bar is to your food preparation area.

3. Consider convenience. A countertop block or magnetic strip is the best choice for convenience. Knives kept in these storage units are within arm's reach so that you can use and put them away easily.

4. Select a block with sharpening features. Some countertop knife blocks and knife docks actively sharpen your knives. Look for storage blocks specifically designed to protect and sharpen your knife collection if sharpness is your priority.

5. Store knives blade-up. Whether you're using a knife block or an in-drawer knife sheath, always rest your knife on the opposite side of the blade. Resting your knife on its sharp edge will dull it.

#### **A. Using kitchen knives**

1. Learn to hold the knife correctly. Hold a kitchen knife as if you were going to shake hands with the handle. When you pick up a kitchen knife, your index finger should be on the outside of the blade, on the flat side, and your other three fingers should be choked up to the top of the handle, just at the blade. It should be parallel to your body. This is called the pinch grip, and it's the proper way to hold a kitchen knife, offering optimum control and accuracy with your cuts. Because your fingers are closer to the blade, you can control it better and keep it going where you want it to go.

When you're holding the knife, keep the tip and the blade pointed down at all times to be on the safe side. Kitchen knives should be kept extremely sharp, so be careful around them.

Many inexperienced cooks, when picking up a knife, will use a "hammer grip," in which all four fingers are wrapped around the handle, and the blade sticks straight out, perpendicular from the body. You shouldn't look like Jason from Friday the 13th when you're holding a kitchen knife.

2. Learn to chop properly. The first step in learning to use a kitchen knife properly is in getting the chop down. While there are a few different styles of chopping food, there are a few basic guidelines that beginners can learn to follow easily. Learning to keep your guiding fingers safely tucked away and make safe cuts is absolutely essentially to kitchen safety.

In the tip-fulcrum method of chopping, the tip of your knife will never really leave the cutting board. You'll use the tip as a fulcrum, to raise the blunt end of the blade up and down, firmly pushing the knife downward into the food you're chopping.

In the wrist-fulcrum method, the back side of the blade, near where you're gripping, will never leave the cutting board, and the point will go up and down from the back pivot point, to cut through the food. This is commonly used when slicing onions or other vegetables.

Never slap your knife onto the cutting board through a vegetable. There's no reason to do this, it's dangerous, and you'll dull the blade.

3. Learn to guide the food properly. Hold the knife in your dominant hand and make your other hand into a claw, fingers curled inward. Practice with a carrot or an onion, and place your claw on top of the food you're chopping. Place the flat side of the blade against the knuckles of your claw, with your knuckles tucked under and out of the way. Guide the food under the knife with your claw hand and pivot the blade with your cutting hand.

Many chefs like to make a show of being able to do this very quickly. It looks dangerous and seems fancy. While it is the "proper" method of chopping, having your guide fingers so close to the knife makes many cooks nervous. It is safer than having your fingers out and exposed, but it takes some practice to get used to. Do what feels comfortable and go slow until you get more experienced.

4. Learn to top and tail. Trying to cut oblong or rounded produce can be dangerous, which is why it's common practice to create a flat working surface from which to chop, dice, or make whatever cut you need to make on your vegetables and fruits. "Topping and tailing" refers to the practice of cutting off the bottom and top ends, which are sometimes somewhat dried out or thin, of produce, to create a flat surface to work from.

Potatoes, tomatoes, onions, and other rounded fruits and vegetables all should be topped and tailed before you get started. Hold the vegetable firmly on its side, and slice the ends off, then discard them. It's usually then common to cut a tomato, say, in half from flat side to flat side, then chop or dice up each half individually.

5. Use the dice for smaller, more uniform pieces. Chopped vegetables are cut into bite-sized chunks, while diced vegetables are much smaller, usually a few centimeters square. A good dice is usually fairly uniform, which can be accomplished by scoring vegetables and fruits through before cutting them at a perpendicular angle.

Score vegetables in two directions, at an even interval, then dice by working your knife through the food at a perpendicular angle to your scoring.

6. Mince vegetables to dissolve them. Mincing refers to cutting up tiny vegetables and other produce so small that it should dissolve in the pan when you cook it. Garlic is commonly minced. To mince something, you'll start by dicing it, then run your knife back and forth across the pile several times to get it as small as possible. The end result should be somewhere more coarse than a paste and way smaller than a dice.

7. Chiffonade herbs and other greens. A chiffonade results in small uniform curls of greens and fresh herbs, and it's commonly used to slice up garnishes as a final touch for salads, soups, and roasted meat or pasta dishes. Spinach and basil are probably the most-common vegetables to chiffonade. It's much simpler than the fancy French name suggests.

To chiffonade, you'll roll up each leaf of the vegetable you're cutting into a tight little roll, then chop at an even interval. It should result in pretty, even strips of green that you can use to top your dish.

8. Julienne vegetables for garnishing. The julienne is one of the more advanced cuts you can learn, and it's, to some, a cool way to spice up a dish or make a garnish. Carrots, beets, cucumbers, and other root vegetables are commonly julienned. Vegetables need to be pretty firm to cut up. You probably wouldn't be able to julienne a tomato.

Cut the food into 1/8th inch-thick planks of an even length, then stack the planks on top of one another and slice into thin strips. Each slice should be about the length of the space between the rivets on your knife.

## **B. Maintaining knives**

1. Clean knives with dish soap and warm water after use. Wipe down knives immediately after use with a clean towel to remove food bits and other gunk from the blade of the knife. The longer a knife remains wet and dirty the more the blade and the quality of the steel deteriorates. It's good to keep it clean and dry between uses.

Wash knives individually, using hot soapy water and lots of care. Don't toss a big kitchen knife into the bottom of a wash basin so you'll have to fish around for it. Knives shouldn't need to soak for any reason.

Don't wash kitchen knives in the dishwasher, especially if the handle is made of wood, or some other kind of material that could become water-logged.

2. Hone your blades regularly. Honing a blade involves removing the nicks, burrs, and dings in the blade to recalibrate the angle of the edge. This needs to be done with a knife steel, at a 20 degree angle, on a regular basis. If you're using your knives in the kitchen regularly, it's a good idea to hone your blades after every use, or every couple of uses.

3. Sharpen knives about once a year. A dull knife is a dangerous knife. Kitchen knives need to be sharpened on a whetstone, at an angle of between 20 and 23 degrees. You can have your knives sharpened professionally for as little as a few dollars a knife, which is usually the best way to do it if you've got a few high-quality knives. Always sharpen blades in the same direction, using even pressure and long even strokes.

If you're using your knife more often, it may be more appropriate to sharpen your knives regularly. If you're chopping up carrots with your kitchen knife every day, you should be able to keep it usable by honing it regularly, but you might need to have it sharpened every couple of months.

A sharp kitchen knife should be able to cut through a piece of paper easily. If your knives are dull, the risk of glancing off of slippery vegetables and into your hand is much higher, making it important to work only with sharp knives. Dull knives

are still sharp enough to cut your finger, which makes them a lot more dangerous.

Always use a sharpener specifically designed for the material your blades are made from.

4. Use wood or plastic cutting boards. Chopping onto a slate or granite counter top is a fast-track to dinged up knives that you'll do a lot of damage to, never mind how you'll dink up your nice surfaces. Chopping on wood or plastic cutting boards is the best way to keep your knives in good working order.

### **C.Choosing the right knife**

1. Invest in an all-purpose kitchen utility knife. If you've only got room for one knife in the kitchen, make it an all purpose knife. Good for chopping, slicing, and doing any number of other jobs, a good-quality utility kitchen knife is the most versatile tool you can have in the kitchen. Even if the rest of your tools are cheap and dull, a good kitchen knife will keep you cooking.

There's no "best knife" or perfect knife for the kitchen. If you're in the market for a good set of knives, consider investing in a single good knife and other cheaper subsidiary knives. You can do most important cutting jobs in the kitchen with a basic kitchen knife, about 5 inches (12.7 cm) long, triangular, and made of stainless steel or other material.

2.Use a chef's knife for chopping, mincing, and dicing. Chefs' knives are also sometimes just referred to as "kitchen knives" and are heavy-duty blades. For some cooks, a good chefs' knife is the only slicing tool necessary in the kitchen, useful for doing careful small slices into fruit, smashing bulbs of garlic, and chopping onions, not much use for stirring though!.

Kitchen knives can be made from ceramic, steel or polycarbonate blends in a variety of styles. Western-style kitchen knives tend to be broader and more chopping-oriented, while Japanese-style kitchen knives are sleeker and typically stronger steel.

3.Use a paring knife for peeling fruits and vegetables. Paring knives are another extremely common kitchen implement, usually quite small and used for peeling and slicing, but won't usually be used for chopping or other major knife skills in the kitchen.

Paring knives are good especially for fresh fruits, useful for cutting up an apple, pear, or stone fruits.

4.Use a bread knife for slicing. Serrated knives are particularly useful for slicing bread. There's nothing more frustrating than baking a hefty loaf of soft brown bread and smashing it with a kitchen knife, trying to slice it. A serrated knife is also excellent for carving roasted meat joints and other items, making it a helpful addition to the kitchen

5.Select knives with good weight and balance. In a good utility kitchen knife, you want a good balance and weight between the blade and the tang, the steel that extends into the handle of the knife. The best knives should be made from a single piece of steel, and should be well-balanced. Check by trying to balance the knife on your finger, just at the top of the handle. It should feel dense in your hand, so you can let the knife do the work for you.

## **Damascus knives knowledge**

Modern Damascus steel can be recognised by the beautiful pattern found on the surface of the blade. These sought-after knives also have a reputation for being incredibly strong and sharp.

The following page will answer some of the most commonly asked questions around Damascus steel kitchen knives.

### **What is a Damascus knife?**

Damascus knives are knives made from Damascus steel. It is the technique used to make the steel that marks them as 'Damascus' rather than any other part of the knife design.

Damascus knives can be identified by the wavy, mottled pattern that runs through the blade.

How are Damascus knives made?

Modern Damascus steel is made by either forge-welding different types of steel together before twisting and manipulating the metal, or by flattening out and then folding a single type of steel in order to produce layers in the metal. Both these techniques result in the wavy, 'organic' pattern that is typical of Damascus steel kitchen knives.

The technique used to make modern Damascus steel is primarily for aesthetic reasons; however, the folding and refolding process does have the benefit of evening out any natural impurities in the metal.

Techniques such as acid etching can also be used to emphasise the unique pattern created by this process.

Ancient Damascus steel is entirely different to modern Damascus steel. The exact knowledge of how to produce ancient Damascus is now lost to history.

Ancient Damascus steel was famed for its strength and durability. It was produced in areas of the Near East using a type of steel originally from India called wootz steel. Wootz steel is characterised by levels of carbon compounds known as 'carbides', which run through the steel.

Analysis of ancient Damascus blades shows that certain impurities added during the production process acted to strengthen the steel, making it more flexible and less likely to break.

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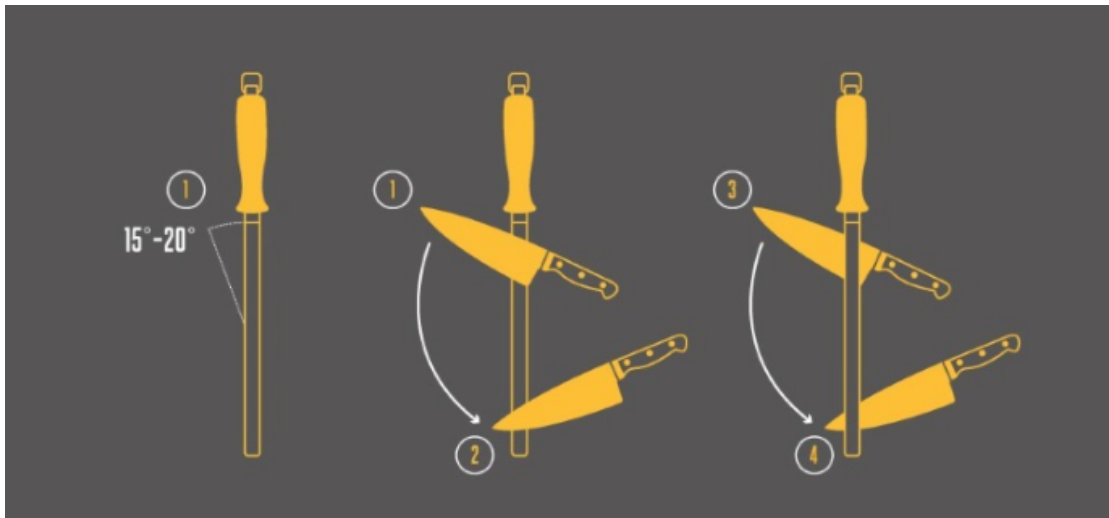
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### How do you sharpen a Damascus knife?

Damascus steel requires no special techniques for sharpening. As with all quality knives, the best way to sharpen a Damascus blade is by using a whetstone.

### How to use a sharpening steel

Most chefs will be familiar with a honing or sharpening steel. For those just starting out in the trade, here is a step-by-step guide on how to correctly use this important piece of equipment.



#### Step 1

Hold the steel firmly by the handle and place the tip on a hard surface, keeping the steel vertical at an angle of 90 degrees to the surface (position 1).

#### Step 2

Firmly hold the knife by the handle and place the back edge of the blade (the part of the edge nearest the handle) against the steel at an angle of between 15 and 20 degrees (position 1).

#### Step 3

While applying pressure and maintaining the angle, pull the blade so its whole length firmly presses against the steel, until you reach the tip (position 2). While pulling the blade, also move it down the steel in a sweeping motion (from position 1 to position 2).

#### Step 4

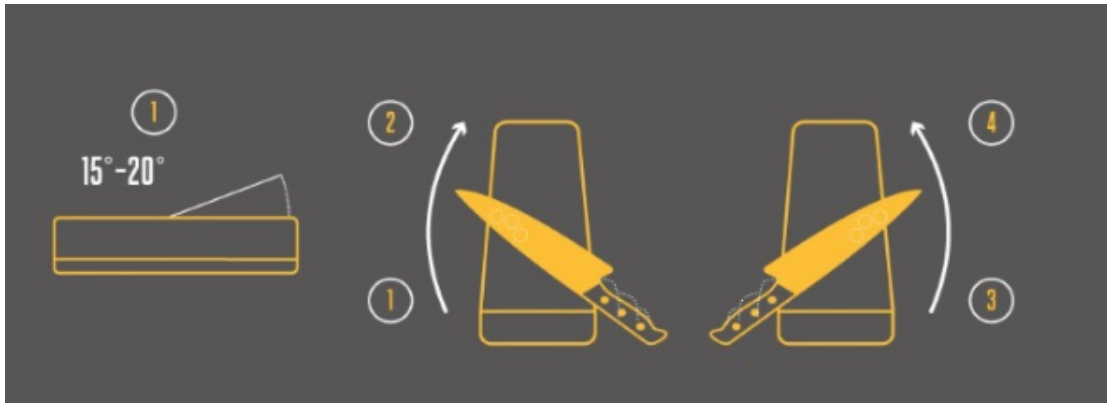
Place the blade on the opposite side of the steel (position 3) and repeat the motion so the other side of the knife's edge undergoes the same process (move to position 4). Repeat until you have performed around 10 strokes per side.

It is important to note that in most cases, a steel does not actually sharpen your knife. Most steels are used for honing. This is when the steel simply pushes the microscopic 'teeth' found on the edge of the blade downwards, aligning them in one direction. (For further explanation, see the table below.)



## How to use a whetstone

Whetstones are used by chefs who care greatly about their kitchen knives. A whetstone takes away less of the blade's material than other methods, and allows for greater precision and control when sharpening. Chefs who own expensive knives, especially Japanese-style knives, will tend to use a whetstone.



### Step 1

Unless otherwise stated, whetstones require a lubricant of either water or oil for the best sharpening results. The choice of lubricant is up to you; however, once oil is used, that whetstone cannot be used with water in the future. Oil can be used on stones usually lubricated with water. Most stones will carry instructions on which lubricant to use.

When using water, it is advised that you soak the whetstone for 10 to 15 minutes, or until small bubbles stop appearing on its surface.

### Step 2

Place your whetstone on a flat, even surface. Hold the handle of the knife in one hand and place the fingers on your other hand near the tip, so the blade is flat against the stone with the edge away from you. Tilt the blade by pivoting on the edge to an angle of around 20 degrees (position 1).

### Step 3

Push the blade away while at the same time moving the blade across the surface of the stone in light, even swipes. Make sure to run the whole length of the blade over the whetstone (position 1 to position 2).

When you first begin, it is advisable to only sharpen on the push stroke, making sure to count how many strokes you use so you can sharpen each side evenly.

Once you are more confident, you may wish to attempt a back and forth motion, though it is important to maintain the same angle for both directions.

### Step 4

Swap hands and repeat the operation to sharpen the other side of the blade (position 3 to position 4). You should be able to feel the metal grinding against the stone. It is usual, and desirable, for a fine silt to collect on the blade. This

material is from your whetstone and shows that you are achieving the desired grinding effect. However, be careful not to over-sharpen. This will shorten the life of your knife and can affect its balance.

#### **Do Damascus knives rust?**

Modern Damascus steel knives can be made from a variety of different steels. Whether a Damascus steel knife rusts will depend on the type of steel from which it is made.

Most steel used for Damascus kitchen knives is stainless and does not rust.

**For knives made from high-carbon steel, it is important to clean and dry immediately after use. Regularly oiling the blade can also help to prevent rust.**

#### **Do Damascus knives hold an edge?**

High-quality Damascus blades hold their edge well. This is because the knives are usually made from an inner core of high-carbon specialty steel surrounded by softer stainless steel which has been forged to produce the distinctive Damascus pattern.

Due to the hardness of the inner core, the blade's edge will remain sharp, while the softer stainless steel acts to protect the core from chipping.

#### **How to clean Damascus steel?**

For any quality, it is advisable to wash after every use and thoroughly dry before storing in a block or magnetic rack.

Never wash your knives in a dishwasher as this can lead the blade to become chipped. If you are concerned about rust, apply a protective layer of oil after washing. You can use simple food-grade mineral oil or cooking oil; however, cooking oil can become congealed and start to smell if left for a long time.

#### **Are Damascus kitchen knives good?**

This really depends on the quality of knife you buy. Most high-end Damascus steel kitchen knives are famed for their sharpness and ability to maintain their edge well. This is because they are made from a hard steel sandwiched between softer steel. The hard steel creates a sharp edge, while the softer steel acts as protection.

However, some cheaper Damascus kitchen knives are made using a technique designed simply to create a pattern, with little thought for the quality of the cutting blade.

#### **MATTERS NEEDING ATTENTION**

1.The Damascus knife set can be used for vegetables, fish,meat,fruits and other ingredients,but in order to ensure that the blade is not damaged,please do not use the knife for hard items such as frozen products or bones. 2.After use,wipe off the moisture on the knife body in time to prolong the service life of the knife. 3.Since the handle is not resistant to hig

#### **2.Well- Built and Care Instructions**

Our knives can meet all your needs for daily food cutting.

Don't use the knife to cut bone, frozen meat and other hard things.

Cleaning and dry it after using, and store in a place where children cannot reach it.

### 3.Q & A

#### HOW TO RECOGNIZE REAL AND FAKE DAMASCUS ?

In some rare cases, people will try to pass off regular stainless steel with no layering as Damascus by laser printing a design on the blade. These are pretty easy to spot because they either don't look like Damascus or the pattern could just rub off. Real Damascus is intrinsic to the steel itself but fake Damascus is only a facade. You can use sandpaper to get that satin look. Once it's nice and polished, etch it with ferric chloride or muriatic acid. If the Damascus pattern comes back, it's real. If not, you have a fake on your hands

#### WHY DO PATTERNS LOOK SO DIFFERENT ?

There are many types of patterns you can achieve during the process of making. the most popular pattern is the "random" pattern, which is why the Damascus may look different from one knife to the other. Either way, most Damascus has its own personality and unique look.

#### WHY CHOOSE BLADES KNIVES ?

We have a huge experience in designing professional kitchen knives. Our goal is that let all the people use a high quality kitchen knife to cook. A solid commitment to good communication, excellence, and industry best practices to serve a customer in an excellent manner. With our carefully crafted Damascus and high carbon grade steel Knives Set you can become the chef you always wanted to be. Also an exquisite gift suitable for yourself, family and friends, always at the best pricing condition.