

## LIFETIME WARRANTY

All HENCKELS products are fully guaranteed against defects in materials and / or craftsmanship.

The ZWILLING J.A. Henckels warranty does not cover wear from normal use or any damage resulting from use other than for its intended purpose.

Wood products (including wood handle knives) are not covered by the warranty, as wood is a natural element and thus cannot be guaranteed.



### ACTIVATE YOUR WARRANTY\* IN A SNAP

#### BENEFITS:

Warranty, product support, insider news, exclusive recipes, and more!

\*Warranty coverage may be subject to further conditions depending on the country of purchase.

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## Self-Sharpening Blocks

### Use and Care





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#### STORAGE

- Only Henckels knives should be stored in the Henckels Self-Sharpening Block.
- Each knife type has its own labeled slot. It is important to always place knives in their correct slot to avoid potential damage to their sharp edge and the ceramic sharpening stones.
- Select slots have integrated sharpening mechanisms specifically designed for fine-edged knives.
- Knives with serrated edges should be stored in the non-sharpening slots, as these knives do not need to be sharpened.
- Store each knife in its appropriate slot by gently guiding the knife's spine (top) along the top of the slot until the handle meets the block surface. This safely stores the knife while preserving its sharp edge.

#### CUTTING

- The cutting surface is a major contributor to dulling knives.
- Avoid hard surfaces that can prematurely dull a knife, like china, porcelain, Formica, tile, and glass.
- We recommend bamboo or other wooden cutting boards. Alternatively, plastic boards can also be used.
- Avoid cutting frozen or very hard foods (like bones), because this can cause the cutting edge to bend or can damage the blade.

#### SHARPENING

- Protect your investment in premium cutlery. Sharp knives not only make kitchen work easier, but safer too. When a knife gets dull, more pressure is required for cutting and the risk of injury increases.
- The secret behind the Self-Sharpening Block is the built-in sharpening mechanisms for fine-edged knives, such as paring, slicing and chef's knives. These mechanisms automatically sharpen fine-edged blades each time you remove or return the knives to their proper slot in the storage block.
- Please keep in mind that the Self-Sharpening Block is designed to keep your knives sharp. It's not designed to sharpen dull knives.
- For the best results, do not bear down on or apply excessive pressure to the knives when removing or returning them to the knife block.
- Slide the complete cutting edge along the sharpening stones to ensure that the knife is properly sharpened until the handle meets the block surface.
- Use caution and wipe blade clean after sharpening to ensure your blade's maximum performance.

#### CLEANING

- For the best care and maintenance, we recommend hand washing and drying your premium knives.
- Do not store wet knives in the Self-Sharpening Block.
- We suggest avoiding the dishwasher, whose humid environment and corrosive chemicals can be damaging to the knives.
- Carefully wipe blade clean after removing knife from its self-sharpening slot for optimal cutting performance.