

Construction of materials

Forging - The process of shaping malleable metals by hammering or pressing. A forged blade is stronger and holds up to impact better than a cast or stamped metal blade.

Ice Hardening - A process used to produce superior knife steel. After the steel is heated, it is cooled to a very low temperature to produce a harder, stronger blade.

High Carbon Stainless Steel - Combines elements of stainless and carbon steel to produce a blade that takes and holds an edge well and, with proper care, resists staining and corrosion. Made of carbon, chromium, molybdenum and vanadium.

Santoprene® - Santoprene® is a thermoplastic elastomer (TPE). In simpler terms, it is a durable, rubber-like material that gives a soft, comfortable, non-slip grip for added safety and control.

Caring for your knives

Our Lifetime Warranty

Anolon® values your loyalty and therefore guarantees a lifetime of satisfaction with your knives.

Recommended Use & Care

Before each use: straighten the edge of the blade with smoother side of the Anolon® Two Stage diamond sharpening steel. This will maintain the edge, making it easier and safer to use. Use the rougher side of the steel for occasional sharpening.

Cleaning

Carefully wipe clean with soapy cloth or sponge and rinse after each use. Always dry immediately. We do not recommend using the dishwasher or soaking the knives.

Storage

Store in a knife block for safety and to preserve the cutting edges.

See in store for more great Anolon products

The Anolon® brand includes products in the following categories

- Cookware
- Knife Blocks
- Bakeware
- Tools
- Gadgets

Issued 06/2007



Meyer Cookware Australia Pty Ltd

1-19 Merrindale Drive

Croydon South VIC 3136

Visit us at

www.cookwarebrands.com.au

Anolon® brings innovative excellence to a cutting edge range of professional knives. Hand-crafted to the most exacting standards, these knives will be the best, and last, you'll ever buy.

Why Anolon® knives? All knives are not the same. Many knives are sharp when new but don't stay sharp after use. Many knives may have a nice handle but get slippery when wet. Many knives are not well balanced so hand fatigue can set in. Anolon® knives are perfectly balanced and hold their sharp edges longer.

What is this knife used for?



Parer (available in 8cm/3.5" size)

A must have in every kitchen, the paring knife is a tool you'll use daily for peeling, slicing, trimming and dicing small fruits and vegetables.

Chef (available in 20cm/8" size)

The most indispensable of knives designed for chopping, slicing and dicing.

Santoku (available in 12cm/5" and 17cm/7" sizes)

A cleaver and chef knife combined, excellent for mincing and slicing, especially good for cutting raw fish, poultry and meat.

Utility (available in 12cm/5" serrated and 15cm/6" non-serrated)

For peeling, chopping and slicing foods such as tomatoes that have a hard exterior and delicate interior.

Boning (available in 15cm/6" size)

For cutting, de-boning and filleting poultry, fish or meat.

Cleaver (available in 14cm/5.5" size)

A cleaver's heavy weight cuts through meat and bones with ease. Use it to quarter a chicken or even for dicing vegetables. With its wide blade food can be easily scooped up and transferred to your pan.

Slicer (available in 20cm/8" size)

For cutting meats and cheese into thin, neat slices, without shredding or tearing. The hollow ground edge reduces sticking and drag so that thinner slices may be cut.

Bread (available in 22cm/9" size)

A serrated blade for neat, even slicing through soft, fresh loaves. Also great for foods such as tomatoes that have a hard exterior and soft interior.

Forged kitchen scissors

Used to cut poultry, trussing string, parchment paper, herbs, tips of green beans and more. The curved shape with serrated lower blade is especially useful when cutting poultry.

Two stage diamond sharpener

The rougher first stage of this sharpener should be used occasionally to sharpen straight or serrated-edged knives in seconds using 100% diamond coated disks. The second stage should be used daily to hone and polish the blade for hair-splitting sharpness.

Three stage sharpener

Uses three different sets of progressively coarser ceramic wheels inside a water chamber to hone your blade after each use or sharpen an overly dull knife.

Features & Benefits

Unique Anolon® SureGrip™ Santoprene Handles

Innovative, durable, ergonomic design provides a soft, sure, confident grip.

Superior Ice-Hardened Steel

Harder steel for a stronger blade that will hold its sharp edge longer.

German Steel Blade

The perfect composition of German steel ensures the blade stays sharp and is stain and rust resistant. The special rounded blade spine provides extra comfort.

Full Tang Construction

Exceptional durability with a counter balance cap for the perfect weight and balance that ensures precision and control. The special rounded blade spine provides extra comfort.

Innovative Glass Finished Edge & Superior Hardness

Provides a smooth edge with no burrs. The acute edge is perfectly angled for a cleaner, sharper cut.

Distinctive Hollow Ground Blade Edge (selected pieces)

Creates tiny air pockets so food doesn't stick, allowing fast, smooth cuts.

Each knife includes a storage sheath

Protects the blade during in drawer storage and removes the risk of cutting yourself when taking a knife out of a drawer.

Parts of a knife

Blade - The part of the knife that performs the cutting function.

Bolster - Thick metal band that sits between the knife blade and the handle. It protects and keeps fingers properly positioned so that they don't ride up the blade. Also improves balance.

Spine - The top portion of a blade that sits opposite the sharpened edge.

Tang - The section of the blade that is contained within the knife handle.

Knife tangs range in shape from those that are the full width of the handle to slender tangs that make up a small portion of the handle. A knife's tang contributes to the balance of the knife.

Full Tang - A full tang is the same length as the handle.

Balance - When gently held at the bolster, a properly balanced knife should not tip towards the handle or the blade but rest easily in your hand. Proper balance gives you better control of the knife and less hand fatigue.

Edge - The sharpened portion of the blade.

Glass Finished Edge - Provides a smoother edge with no burrs. Narrower edge profile provides a cleaner, sharper cut.

Serrated Edge - This edge is useful for cutting and slicing soft products with a hard skin, such as a loaf of bread or tomatoes. The serrated, saw-like edge penetrates more easily than a smooth edge.

Hollow Ground Edge - Oval shaped hollows placed alternately on each side of the blade creating air pockets when in use. The air pockets help to separate the food being cut from the blade so that thin slices can be cut without food clinging to the blade.