



CARING FOR YOUR ROBERT WELCH SIGNATURE KNIVES

Robert Welch Signature Knives Technical Specifications

Robert Welch has worked with professional chefs to develop a range of knives that give you comfort in the hand and the optimum cutting action. Each knife has been individually constructed for its specific task in food preparation. The handles and blades are set at the best angle to minimise fatigue.

Key design features include:

- Fully forged and robotically engineered
- Full tang for extra strength
- Weighted bolster which ensures pleasing balance in the hand
- Made from German DIN 1.4116 stainless steel & hardened to Rockwell 55-56°
- Razor sharp blade due to World Edge Geometry™
- Ergonomic handles that fit comfortably into any size or shape of hand
- Hand finished

General Robert Welch Signature Knife Safety & Care

Do not use a knife for any purpose for which it is not intended and do not play with a knife. A Robert Welch Signature knife is a precision instrument and, if misused, can cause injury. Always handle with care and keep out of reach of children.

DOs

- Sharpen a little and often to keep your Signature knife as sharp as the day you purchased it. A knife with a sharp blade is both easier and safer to use because it requires less pressure to cut.
- Store knives securely after use and always keep out of reach of children (preferably in a Robert Welch Signature storage solution designed for the purpose).
- Use a knife suitable for the task and the food you are cutting.
- Always cut on a stable, dry, non-slip surface.
- When slicing, ensure fingers and thumb of the other hand are curved under the palm.
- Use in a well-lit area so that you can see clearly what you're doing.
- When in use, always keep the knife clean and dry.
- Put the knife down carefully, avoiding the edge of the work surface with the blade away from the body.
- Hold the knife firmly and never cut towards any part of your body, particularly the other hand.
- Focus on the cutting task and the knife and avoid distractions.
- Always hold the knife by the handle and carry it with the blade pointing downwards.
- When handing a knife to another person, do so with the handle (not the blade) pointing towards him or her.
- Always wash separately, handle carefully and dry immediately. Never leave knives to soak out of sight in water in a washing up bowl. Hold the handle when drying (not the blade) and dry from the handle round to the blade.
- When stored, keep knife blades and handles pointing in the same direction and make sure that the knives are always visible (not hidden by teatowels or other items).

DON'Ts

- Leave knives in any place where they can easily be picked up by children.
- Use knives on a hard surface such as acrylic, glass, marble or granite as this will dull the blade rapidly. Synthetic or wooden boards are best.
- Leave knives loose on surfaces where they can be accidentally pushed off.
- Try to catch a falling knife (step back, leave it to fall and then pick up carefully).
- Use a knife for any purpose for which it is not intended.
- Carry knives whilst carrying other objects or carry a knife in a pocket.
- Leave acidic foods on a knife blade after use as this may cause discolouration.
- Leave sharp knives loose in a drawer.
- Use only your hand to hold the item that you are cutting. Always use a non-slip chopping board.
- Test the sharpness of a knife by running your fingers along the blade edge.
- Reach blindly for a knife. Always reach deliberately for the handle.

Cleaning Your Robert Welch Signature Knives

For best care, Robert Welch recommends that you hand wash each knife individually using warm, soapy water and dry thoroughly. Do not soak. Cleaning your knife in a dishwasher may cause discolouration to the handle. If this happens, gently rub the handle with vegetable oil.

In the event of any staining or discolouration to the blade, carefully remove the stain with any good quality stainless steel cleaner.

Cleaning Your Robert Welch In-Built Knife Sharpener or Hand Held Sharpener

Dust and filings may collect inside the sharpener. Robert Welch advises that you clean out regularly. Remove the sharpener from the knife block by pulling down the black protective guard and with the thumb press inwards to unclip and open the clear plastic cover. Remove the ceramic wheel and wash both in warm soapy water. Rinse and allow it to dry completely. Wipe the outer unit with a damp cloth.

Cleaning Your Robert Welch Signature Knife Block (Black ABS or Wooden)

The block should be wiped down with a damp soft cloth and dried immediately afterwards.

Sharpening Robert Welch Signature Knives

A knife with a sharp blade is both easier and safer to use because it requires less pressure to cut. Hone and sharpen your knives on a regular basis to maintain the World Edge Geometry™ cutting edge.

To maintain your knife in perfect condition, sharpen it little and often.

Using The Robert Welch Signature Hand Held Knife Sharpener

The ergonomically designed Signature hand-held knife sharpener will enable you to maintain the performance of your Signature knives throughout their lifetime.



Dull



Sharp



Following the curve of the blade, GENTLY STROKE back and forth from heel to tip. Keep the edge in contact with the ceramic wheel continuously. Repeat 10 - 12 times.

Safety

- Do not sharpen knives with a serrated edge
- Ensure that the knife and the sharpener are clean and dry before sharpening to prevent the knife from slipping
- Place sharpener firmly on a stable, dry, non-slip surface
- Hold the knife in your main hand and the sharpener in the other
- Sharpen in accordance with instructions
- After sharpening, always wash the knife and the sharpener to remove any filings

Using The Robert Welch Signature In-Built Knife Sharpener



Robert Welch has also designed an innovative in-built version of the sharpening wheel mechanism for the Signature knife block.

Following the curve of the blade (without serration), GENTLY STROKE back and forth from heel to tip. Keep the edge in contact with the ceramic wheel continuously. Repeat 10 - 12 times.

Safety

- Do not sharpen knives with a serrated edge
- Ensure that the knife and the sharpener are clean and dry before sharpening to prevent the knife from slipping
- Place sharpener firmly on a stable, dry, non-slip surface
- Sharpen in accordance with instructions
- After sharpening, always wash the knife and the sharpener to remove any filings

Using The Robert Welch Signature Sharpening Steel

Hold the sharpening steel in a near-vertical position with the point resting on a flat non-slip surface. Place the edge of the knife on the steel and hold the back of the knife away from the steel at approximately 15°. Stroke the edge of the knife along the edge of the steel from heel to tip with gentle pressure. Alternate this action from left to right of the steel to ensure both edges are maintained equally.

Safety

- Do not sharpen knives with a serrated edge
- Ensure that the knife and the sharpener are clean and dry before sharpening to prevent the knife from slipping
- Stand on a clean, non-slip surface where you will not be knocked or distracted
- Keep fingers behind guard on the steel
- After sharpening, always wash the knife to remove any filings that might be on the blade