

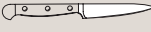
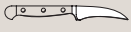












# Choosing The Right Cutlery

SLICING & CHOPPING KNIVES	
	<b>SANTOKU WITH HOLLOW-GROUND</b> Slices, dices, and minces large quantities • Thinner blade makes finer cut • Hollow-ground edge reduces drag • A kitchen essential
	<b>CHEF'S KNIFE</b> Slices, dices, and minces large quantities • Curvature of the blade facilitates rocking motion for mincing • Powerful chopping action due to knife's heft and optimum balance • Available with hollow-ground edge • A kitchen essential
 	<b>PARING KNIFE</b> Chops, slices, and dices smaller foods • Peels and trims fruits and vegetables or removes stems • Second most used knife in the kitchen • Bird's beak helps peel and garnish small fruits and vegetables
 	<b>SLICING KNIFE</b> Carves long, thin slices of cooked meats, roasts, turkey and other fowl • Slices larger vegetables and cakes • Available with serrated edge or hollow-ground edge • Salmon slicer's long, thin blade is excellent for slicing fish
BONING KNIVES	
	<b>BONING KNIFE</b> Separates raw meat from bone • For meats, poultry and wild game such as duck, venison or pheasant • Available in 5" flexible for smaller delicate work, 6" for rigid larger items, and 7" flexible fillet is ideal for fish or chicken
SPECIALTY KNIVES & ACCESSORIES	
	<b>STEAK KNIFE</b> Fine serrated edge cuts meat • Ideal dining knife • Two size options
	<b>BREAD KNIFE</b> Large serrated edge cuts bread or soft food with tough skin or crust
	<b>SERRATED UTILITY KNIFE</b> Slices tomatoes or other delicate fruits and vegetables
	<b>CHEESE KNIFE</b> Choice of distinctive blade design slices hard or soft cheeses
	<b>CLEAVER</b> Large knife provides the force to cut through bones, joints and cartilage • Asian cleaver's thin, flat blade also allows for chopping, mincing and slicing
	<b>MEAT FORK</b> Works with the slicing knives to carve meat
	<b>SHARPENING STEEL</b> Realigns knife edge to maintain maximum sharpness
	<b>KNIFE BLOCK</b> Maple blocks keep knife edges safe from damage and allow easy access to all your knives



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# VIKING

PROFESSIONAL CUTLERY



Professional Performance for the Home™

# Professional Cutlery



*Whatever you do, don't skimp on your knives. The knife is second only to fire in the essentials of cooking. With a good knife, cooking becomes a magnificent art form. With a bad knife, it becomes a brutish chore. Viking cutlery gives you the tools to create masterpieces.*

- The Viking cutlery collection is handmade by master craftsmen in Solingen, Germany
- Each piece is forged from a single piece of high carbon-chromium vanadium – an extremely strong stainless steel that retains an exceptionally sharp blade
- Viking knives are full tang – the steel runs all the way through the handle, perfectly balancing the knife in your hand
- Hot drop-forging, a centuries-old technique, allows for much greater knife balance and strength than stamping or partial forging
- The steel is tempered, ice-hardened, ground, and hand-finished until the knife is flawless – a work of art no machine could ever replicate
- Triple-rivet handle provides added durability
- Lifetime warranty
- Dishwasher safe, but hand washing is recommended



The master craftsmen of Solingen have perfected their trade over the course of generations – although precious little about the process has changed.



Handcrafted in Solingen, Germany

High-carbon-chromium-vanadium stainless steel

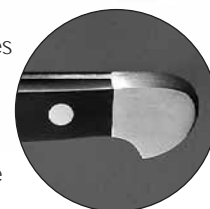
Triple-rivet handle construction

Polyoxymethelene handle reinforced with fiberglass

Lifetime warranty

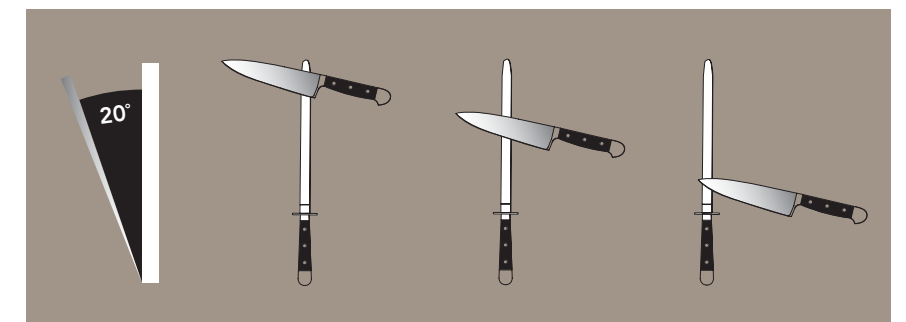
One-piece, hot drop-forged construction (no welded parts)

Full tang provides sturdiness, better balance and permanence



## CARE AND SHARPENING

1. With blade at a 20° angle, start at top of steel.
2. Using mild pressure, slowly slide blade down steel while pulling knife from butt to tip.
3. Repeat motion on the opposite side. Always alternate sides of the blade.
4. Repeat process six to eight times. Duller blades may require up to 20 strokes or more.
5. Test for sharpness by slicing a piece of paper.



To maintain your knives' flawless edges as created by our craftsmen, we suggest using a sharpening steel before every use. We also recommend hand washing. Corrosive food particles will not affect your cutlery if washed off after use.