



Hammer Stahl



Sophisticated Style ... German Steel

WHAT MAKES HAMMER STAHL KNIVES SO SPECIAL?

HIGH QUALITY: Hammer Stahl knives are forged in Solingen, Germany, using the highest quality 440C high carbon stainless steel.

COMFORT: Hammer Stahl knives come with a smooth bolster and spine, giving the knives more comfort.

ERGONOMIC CONTOURED DESIGN: Hammer Stahl handles are made with durable Pakkawood and have an ergonomic contoured design for comfort and beauty.

HAMMER STAHL knives come with a **LIFETIME WARRANTY.**

HEFT & BALANCE: Hammer Stahl knives have a unique quad-tang design which gives each knife more heft and balance.

RAZOR SHARP: Hammer Stahl blades have a taper ground edge which make them durable and easy to sharpen. Hammer Stahl blades are razor sharp with a Rockwell hardness of 55-57 and hold an edge like no other.

INCREASED PRODUCTIVITY: Hammer Stahl blades have a sharp heel for increased productivity, especially while chopping things like herbs.



CLASSIC COLLECTION

Includes the following pieces:



3.5" PARING KNIFE



5" UTILITY KNIFE



5" SANTOKU KNIFE



8" BREAD KNIFE



CARVING FORK



8" CARVING KNIFE



7.5" SANTOKU KNIFE



8" SHARPENER



10" HAM SLICER



7" ASIAN CLEAVER



EIGHT 5" STEAK KNIVES



CLASSIC COLLECTION

WITH KNIFE BLOCK (21 piece set)

Always have the right knife within reach.

2 PIECE SET

WITH BAMBOO CUTTING BOARD,
7.5" SANTOKU KNIFE
AND 5" SANTOKU KNIFE



3 PIECE SET

WITH BAMBOO CUTTING BOARD,
7" ASIAN CLEAVER, 8" CHEF KNIFE
AND 3.5" PARING KNIFE



PROFESSIONAL COLLECTION

Knives sold separately with gift box. (See back cover.)



5.5" SANTOKU KNIFE



3.5" PARING KNIFE



7" ASIAN CLEAVER



5" CLEAVER



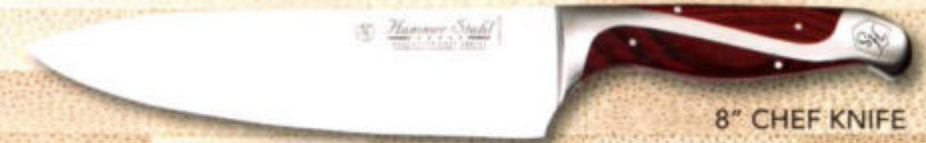
5" COMMERCIAL STEAK KNIFE



9" BREAD KNIFE



5" CHEESE KNIFE



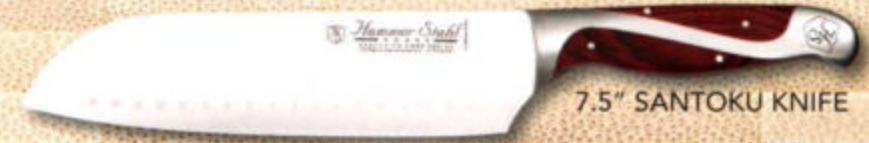
8" CHEF KNIFE



10" HAM SLICER



7" FILLET KNIFE



7.5" SANTOKU KNIFE



10" DIAMOND SHARPENER



8" CLEAVER

HANDHELD SHARPENER



10" FRENCH CHEF KNIFE

LIFETIME WARRANTY

Hammer Stahl Cutlery warranties your cutlery to be free from defects in material and workmanship. Any piece or component found defective will be repaired or replaced free of charge. This warranty applies to the original purchaser. **Warranty registration required (www.hammerstahl.com).***

HAZARD WARRANTY

If destroyed by fire, flood, storm, earthquake, misuse, commercial application, neglect, accident, or altered in any such way that its performance is affected, it will be replaced for ½ of the current retail purchase price plus S/H.*

Hammer Stahl Cutlery will remain sharp for many years if cared for properly. But after extended use, you may want your knives to be factory sharpened. This service is free of charge, however there will be a nominal shipping/handling fee.*

For 1 - 3 knives: \$6.00

For 4 or more knives: \$10.00 (10 knives max.)

International Shipments may incur additional shipping charges. All funds are in U.S. currency.

Note: Please allow 3 - 4 weeks for the servicing and return of your cutlery and be sure to safely pack your cutlery for shipping and ship prepaid.

*All prices are subject to change. A Return Authorization Number (RA#) is required in the unlikely event a return is necessary; please return in a box with proper packing material and the RA# on the outside of the box, prepaid. Contact Hammer Stahl's Customer Service Dept. to obtain a RA#. Hammer Stahl can not be liable for merchandise damaged in transit caused by improper packaging.

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5.5" SANTOKU KNIFE in gift box

USE

- Always use caution when handling sharp objects.
- Avoid cutting on hard surfaces such as stone, metal or glass.
- It is not advisable to use any knife but a meat cleaver to cut through bone, as other blades can be easily damaged.

CARE

- Hand-wash with warm water and a mild detergent; rinse and dry immediately.
- Avoid cleaners containing bleach or citrus extracts.
- Sharpen as needed. With regular use and honing once a week, you should not need to sharpen your knife more than once or twice a year.
- Sharpen your knife at home using a whetstone or knife sharpener or have it sharpened by a professional.
- Store knife in a safe place to protect its edge and prevent injury.