



# User Guide

HOLSEM 7 inch Japanese Santoku Knife &  
HOLSEM 5 inch Japanese Utility Knife

[www.holsem.com](http://www.holsem.com)

## QUALITY METAL-67 LAYERS DAMASCUS STEEL

Our high-quality Japanese VG10 super steel is protected by 67-layers high carbon stainless steel hand polished to a mirror finish from the spine to the razor sharp edge providing sharpness, anti corrosion, high ductility, hardness and heavy duty blade for long lifetime. Our "Tiny Wave" Damascus pattern not only looks beautiful, but also provides a non-stick surface for smooth slicing!

## THE HOLSEM STAMP OF TECHNOLOGY & RELIABILITY

At HOLSEM, we dedicate ourselves to finding various solutions to an easier, smarter, and more convenient life style. By using the power of technology, we help people realize how much better the life could be.

## TAPERED BOLSTER DESIGN

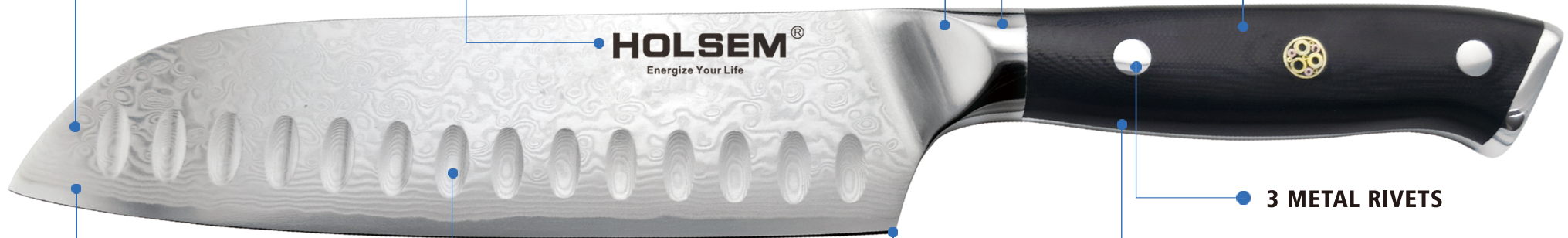
Tapered bolster is designed for extreme comfort and perfect balance! Our revolutionary tapered bolster design encourages a natural pinch grip. The bolster can provide a perfect connection between the blade and the handle.

## BALANCED DESIGN

Our balanced design keeps the food being sliced perfectly and reduces fatigue when you slice the food for a long time. This chef knife can slice, dice, mince or chop in an easier and safer way.

## ERGONOMICALLY SHAPED G10 HANDLE

The G-10 handle is made of a military grade composite that is highly impervious to heat and moisture and is exceptionally comfortable to hold.



## STAIN RESISTANT

Both the VG-10 steel core and the outer Damascus steel are stain resistant. This means that the knife resists the forming of rust when it is left wet during its use. The user is free to use the knife for extended periods without the worry of any rust buildup.

## HOLLOW GROUND

Classic hollow-ground grooves create a non-stick blade for slicing with buttery smoothness! You will feel the difference!

## FULL BLADE DESIGN

Full blade design allows maximum cutting capabilities - slice with the entire length of the blade with gratifying efficiency. You can sharpen your knife easily - unlike the full bolster design which can be difficult to sharpen.

## 3 METAL RIVETS

Intricate 3 metal Japanese mosaic rivets offer absolute beauty and refinement.

## HYGIENE DESIGN

The seamless construction and smooth polished contours ensure that no food or Germs can get trapped!



HOLSEM 5 inch Japanese Utility Knife



HOLSEM 7 inch Japanese Santoku Knife

## WARNING

For safety, keep the knife away from the children and do not try to catch the knife when it is dropping down.

After using knife, wash knife, then wipe it with a clean cloth and keep the knife in a dry circumstance.

**Your safety is Our Priority**

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