



TASHA

All Your Kitchen Needs

User Manual: Knives And Tools

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TASHA - The Home Brand

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FAQs

Some commonly asked questions :

Are the best knives ones that have the sharpest initial edge?

It is definitely great to find a knife with a sharp initial edge but it shouldn't be the only factor to consider when purchasing a knife.

You might find a knife that has an amazing initial edge but find that it doesn't have good edge retention.

A kitchen knife is a tool that can be used for a very long time (sometimes a lifetime), so you should look for a knife that is sharp, easy to sharpen and also has good edge retention.

FAQs

Some commonly asked questions :

How to choose a knife

Choose your knife based on purpose of use, steel used and hardness, blade geometry, thickness of the blade, maintenance and ...gut feeling.

FAQs

Some commonly asked questions :

What makes a knife perform efficiently?

nives are... complex tools! Their performance depends in many aspects things such the alloy steel used, heat treatment, the geometry of the blade, balance and the handle material.

In fact, you can't know how a knife will perform even if you know that it uses a great steel or has a great shape. The only way to find out is to actually use the knife.

Of course, prior that decision, you will have to know some of the basic steel properties, geometries and handle materials in order to take the best decision possible.

FAQs

Some commonly asked questions :

What is the best cutting board option?

he best option is wooden cutting board and especially “end grain cutting board”

Cleaning Guide

Here is how to get the best of your knives and tools

- With a clean towel, clean carefully your knife after each use.
- Never leave your knife sitting in the water.
- Do not use aggressive detergents.
- If you do not have a towel, use the soft side of a kitchen sponge.
- If your knife is from non stabilized wood you should treat it with pure Tung oil every year or two, to bring it to its initial state.

Storage

Do not throw the knife in the kitchen drawer. Store it in its sheath or on a clean magnetic rack/strip. You could use a wooden knife block, but be sure that the blade isn't touching anything while stored.

When using a magnetic rack, always store your knives with the tip up!