

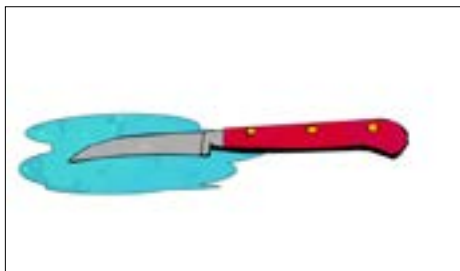


COLTELLERIE BERTI

Genuine Tradition since 1895



Handmade. Made in Italy.



Instructions

To get the best out of your knives

Using a knife of quality is essential for the best cuts, but it's also important to follow some simple instructions.

Low quality knives are best-suited to withstanding poor cutting techniques and lack of maintenance.

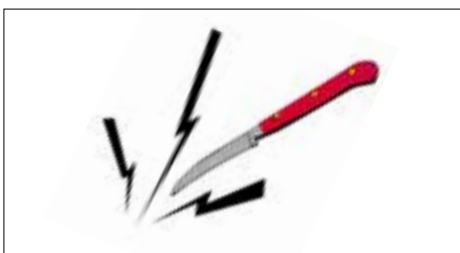


Every knife should be used for the purpose it was intended for.

The shape, the thickness and the steel the knife is made of, make them unsuitable for using as levers: never try to pry open jars or remove crown stoppers, or put a sideways force on a knife to try and “break apart” what you’re cutting: you can’t cut a whole mature cheese with a paring knife!



There are short-bladed knives with suitably dimensioned handles, designed for this sort of thing. A knife can only be used to cut food by sliding the blade across it while applying pressure from above. If you find yourselves using “force” to cut, you’re using the knife in the wrong way, and may end up breaking it or even hurting yourselves.



Don’t “throw” your knives in a drawer with a thousand other things if you want to keep them in good shape and as sharp as they should be. There are special drawers designed for knives, but if you don’t have one get a “Block”.

Washing the knife by hand after use and drying it carefully after washing are the secrets to keeping your knives in top form for a long time: use warm water (40°C), a non-aggressive detergent, and dry the knife immediately after washing it.



If you don’t wash a knife after using it, leaving food residues on the blade until the next day, you may be in for an unpleasant surprise and find unsightly reddish stains and black marks on it which, while not exactly rust, are nonetheless still produced by carbides forming on the surface.

Knives with handles in non-natural materials can also be washed in the dishwasher, provided that you take care to place them in such a way that they do not rub against one another, and that you set the machine on a short, delicate cycle (max. 60 °C). But you should be fully aware of the possible consequences: dishwashers quickly age every item they wash. The higher the quality of the cutting steels, the less stainless they are, so blades may acquire small reddish spots or large bluish rings.



Always take time to hand-dry, because drying in the dishwasher creates an environment full of aggressive vapours that can in some cases facilitate staining. It may be a matter of contamination occurring during washing, or in more serious cases, actual corrosion of the metal.



A good blade is never perfectly stainless (in order to cut, you need good carbon content, and not too much chrome!), so if it comes into contact with substances like acetic acid, hydrogen sulphide, and citric acid, which are abundant in many foods (fruit, vegetables, and meat), it may show its limits of resistance to aggressive environments.

Cheap knives do not show this behaviour because they contain little (or no) carbon: they are neither sharp nor reliable, but they don't rust. The choice is yours!

Only in rare cases may a knife's oxidation depend on low-quality steel or an improper tempering process. This type of oxidation may be easily recognized because it is manifested with a genuine loss of material instead of appearing as surface spots.



Example of a full tang knife.



Example of a full handle knife.

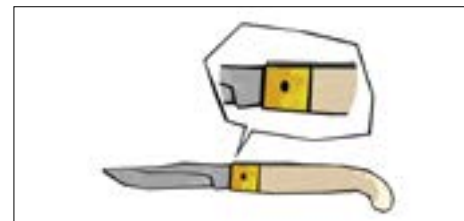
If you have purchased a knife with a full handle, be aware it is less sturdy than a knife with full tang; to prevent breakage, take care not to force it laterally through improper use.

How to remove burring

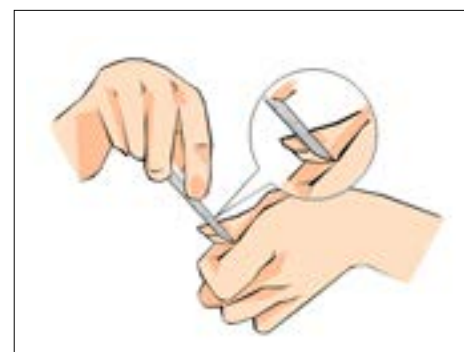
Of course, whether you decide to adopt a circular motion or to work in a straight line, it is essential to proceed alternatively on both sides of the edge. The first – or rough – sharpening will cause a burr to appear, running down the entire edge. It can easily be seen by resting the blade at a 45° angle in the palm of your hand.

To remove this burr*, we use a fine-grained stone and perform the same sharpening action as done before, on both sides of the edge, and with a slightly accentuated cutting angle (up to 25°). In this way, we produce a minuscule double bevel in the blade edge.

Now all you have to do is judge the result. This can be done empirically, by checking the knife's ability to shave hair off your forearm, or by seeing if, under only its own weight, it catches on your fingernail without gliding across it. This can also be done more scientifically, using a machine that, with constant pressure, cuts ribbons of special paper (with uniform shear resistance characteristics) until the knife edge is completely consumed. There are still more empirical ways to test a blade's cutting capacity**, but in any case we must never forget that the sharpening has to be suitable for the type of cut for which the knife in question is intended: a knife that shaves will have a delicate and fragile edge unsuited for coarse cutting, while a butcher's knife will be hard to shave with.



* Burring



** Empirical check of cutting capacity

Take care of things and things will take care of you

It wasn't always this way. Everything was repaired, oiled, cared for. Or even recycled, or flipped over and used on the other side. It was a matter of thriftiness, if not out-and-out poverty.

Today, homes are overflowing with objects, and we can't wait to get rid of them to buy new ones, more technologically advanced, with more modern designs. In our rush to change (an expensive process), and merely for the sake of change, we have often ended up surrounding ourselves with disposable objects: inexpensive and short-lived in both design and in functional life. But there was a time when there was maintenance.

And it was nice: it was a subtle pleasure to discover our own object repaired – or, it might be better to say “healed,” or better yet “reborn.”

A small miracle, a small victory over death – albeit that of objects – and over the yearning for change.

The following is a list of tips on how to use your knives, so they might stay in efficient working order for a long time to come.

Seven points not to be forgotten:

1. Don't be fooled. There are no knives that cut everything (it would also be quite sad: imagine if there were only one kind of wine!). There are no knives that don't require sharpening. There are no knives that are indestructible.

2. To cut with pleasure and obtain good results, it is important to know your knives and to use them for their intended purpose. At every step in the process, behind good cooking there is always an excellent, properly-used knife.

3. A knife must never be used for improper actions (as a screwdriver or can opener, to cut frozen foods, to crush bones, etc.). Doing so is a sure way to ruin the knife and to injure yourself.

4. A perfectly sharpened knife is a safe knife (it is dangerous to force the cutting).

5. Use knives on safe cutting surfaces, and place them in safe places, never tossed randomly together with a jumble of other kitchen accessories.

6. Today's knives are almost always in stainless steel: they can be therefore be washed, but it is essential to dry them (a good stainless steel is still carbon-rich, and spots can occasionally form).

7. If you cannot do without dishwashing, make sure to place knives so they do not rub up against one another or against other items that may blunt them; hand-dry after washing.

1.



2.



3.



When using a knife sharpener, apply even, constant pressure throughout contact between blade and sharpener. Hold the blade at about a 20° angle to the sharpener. For good results, two or three strokes on the sharpener on both sides of the blade are sufficient. The final stroke is slightly more energetic to remove burrs.

Stone sharpening

Optimal sharpening always requires stroking the blade on a whetstone lubricated with water or oil, depending on the type of stone.

There are many types of whetstones, both natural or synthetic, to be chosen in accordance with one's own sensitivity, and by then assessing the results that are obtained.

It will also be useful to periodically wash the stone itself, to keep it at maximum grinding capacity. Washing can be done with soap and water.

Water or oil will keep the minute particles of steel that detach from the blade from setting into the stone, which prevents it from grinding the blade. But a stone used a number of times and left dirty will develop a hardened patina covering it in such a way that it does not exert sufficient abrasion.

Whetstones can also be used “dry,” provided they have been kept clean.

To use a stone properly, it is important for it to be of a size suitable for the blade to be sharpened, that there be a work surface to avoid injuring yourself and to make the sharpening action easier.

Since sharpening requires applying a certain amount of force and uniform action, it is best done while standing close to the working surface.

How to sharpen

A blade's ability to cut is highly influenced by the cutting angle which, according to various theories, should be between 10° and 35° depending on the knife and the use to be made of it.

Measuring this angle is not easy, and only with experience does the hand acquire the sensitivity needed to grind the blade at a constant angle.

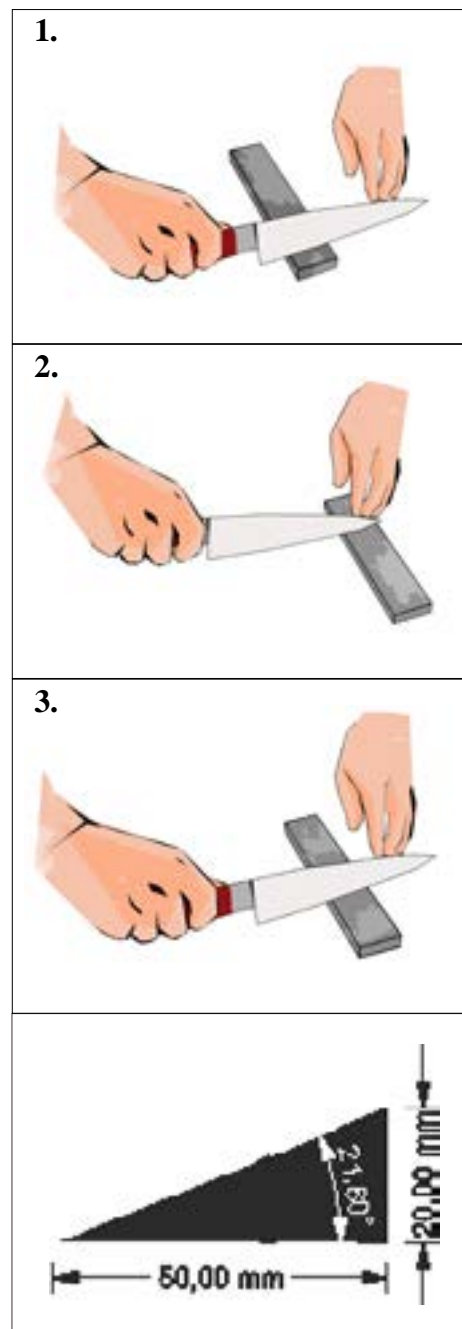
It is important to note that the more acute the stone/blade angle is, the more acute and cutting the blade edge will be – but it will also be more delicate and less durable.

A good compromise is a cutting angle between 15° and 20° . To get your hand used to holding the knife at this angle, you can use the wooden wedge described on the previous page.

There are also devices on the market that hold the blade by its spine and evenly maintain the desired cutting angle.

The time needed to complete stone-sharpening a knife depends on the knife's initial cutting angle, its thickness, the hardness of the steel, the stone's grinding capacity, and so on. But it will always take several minutes.

Lastly, the grinding action may involve from a few tenths of a millimetre to several millimetres, starting from the edge, always depending on the initial conditions of the knife to be sharpened. Nor is there one single way to drag the blade over the stone's surface: some prefer to rub it in a counter-clockwise circle down the length of the stone, from the furthest end to the closest and with the edge against the stone; others prefer to rub the stone in a straight line, running the edge from the handle to the tip, as if they were trying to cut slices of whetstone, always maintaining the same angle, and with a hand movement that ends with the knife tip “slicing” the stone.

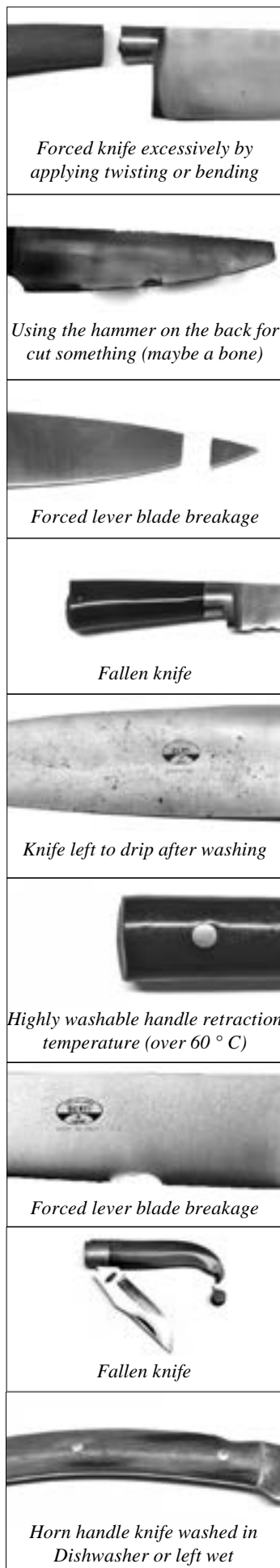


When using a whetstone, apply even, constant pressure throughout contact between blade and stone. Hold the blade at about a 20° angle to the stone. Rotate counter-clockwise during honing. Good results require patient, prolonged sharpening for several minutes.

To get used to holding the knife at a 20° angle, build a wooden wedge like the one shown to the side.



**“Ferrini”
of Daniele Rogai
Coltellerie Berti
Scarperia**



Maintenance Service

An after-sales service just for purchasers of Berti knives.

If you feel the need to sharpen your Berti knives after prolonged use, or if you have managed to get them into one of the states shown in the pictures above, don't worry!

You can contact the exclusive maintenance service Coltellerie Berti offers its customers: if you ship us your Berti knives, they will be put through accurate maintenance and sent back to you like new (of course, the broken blades will be a bit smaller as they broken part will be missing). The maintenance service is managed directly by Coltellerie Berti. The address to ship your Berti knives to is:

Coltellerie Berti S.r.l. Via della Resistenza 12 50038 Scarperia (Fi) - Italy

When you ship your knives to Coltellerie Berti, be careful to:

- Ship using Poste Italiane, if you don't have a contract with a professional courier. They provide excellent service at a reasonable price.
- Wrap each knife one by one with newspaper or polybag, enough layers to prevent blows, falling or the knives rubbing against each other inside the package.
- Protect the point of each knife with a reinforcement made of cardboard or a very thick layer of paper, so it does not break through rubbing inside the package during travel, as it could injure those who handle it.
- If you don't have a suitable container to ship in, use the cardboard boxes which you can buy at the Post office, and which have proven to be strong enough.
- Don't forget to clearly write your address, a phone number and an email.
- Don't specify delivery hours: you have to provide the address of a place where somebody will be ready to receive the package throughout office hours. However, you can exclude specific days because the office will be closed or you expect to be absent and you can also specify whether you prefer to receive the package in the morning or the afternoon.
- To spread out shipping costs, send several knives at a time.

A service to make unique your knife



A.B.

Laser engraving of initials or name on the blade :

Can choose from various TrueType fonts.

Andrea Berti

Laser engraving of an inscription on the blade :

*Per il tuo 60°
compleanno*

Can choose from various TrueType fonts .
The writing must have a length compatible with the blade.



Laser engraving of a logo on the blade :

Simple logos or vector logos (.ai .dxf)





Workshop
Coltellerie Berti
Scarperia



COLTELLERIE BERTI



Mozzetta - David Berti 1935



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