



Eat better.  
Live better.

# D-Line

Unique, practical knives for daily use



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Congratulations on your purchase of the **D-Line**, your new AMC knife set!

For over 55 years, AMC has stood for high-quality stainless steel cookware – and we have also incorporated all our expertise in the development of these new knife models. The result is first-class, state-of-the-art knives that are perfectly tailored to the needs of both amateur as well as professional chefs. True all-round talents for daily use and, of course, consisting of high-quality materials with a unique, classic design from AMC.

The **D-Line** is

- unique AMC design
- sharp and long-lasting
- corrosion resistant
- modern and aesthetically pleasing
- tactile
- well balanced
- easy to sharpen with the D-Line Knife Sharpener
- easy to store with the D-Line Blade Protector in the D-Line Knife Block

The **D-Line** is so handy that it adapts and promotes your style of cutting in the best possible way!

Kind regards  
Your AMC team

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# The AMC D-Line knife set

It's the blade that counts.

## The design underpins the function

To allow the aroma to develop perfectly, different types of wine are served in differently shaped glasses - similarly a perfectly suitable knife is also available for cutting bread, meat or fish. The design of the D-Line precisely matches its diverse use. You will have the right D-Line knife for every requirement.

## Easy handling

Every D-Line knife is particularly sturdy in the hand. They are very easy to handle and are far more durable than knives where the blade is simply inserted in the handle and fixed, for example, with glue.

## Everything is under control

You know whether a knife is best in class or not the moment you pick it up. The bulbous, ergonomic handles of the D-Line always sits securely in the hand. It is optimally balanced so that you can work perfectly with it. The D-Line has a comfortable grip that is suitable for prolonged use which enables an optimum result when cutting.





### Sharp yet safe

Each D-Line knife is equipped with its own D-Line Blade Protector. This knife cover protects the blade during storage as well as your fingers when removing the knife from the drawer.

The finger guard, a metal stamp in the knife itself between the handle and the blade, prevents the fingers from slipping off when cutting.

### The right sharpness

The quality of a knife blade depends to a considerable extent on the optimum hardness ratio, which is quoted in HRC (Rockwell hardness). The harder a knife blade is, the less wear it suffers when used correctly and the longer the blade stays sharp. With around 54° of Rockwell hardness, the D-Line is durable and can be easily reground even by amateurs.

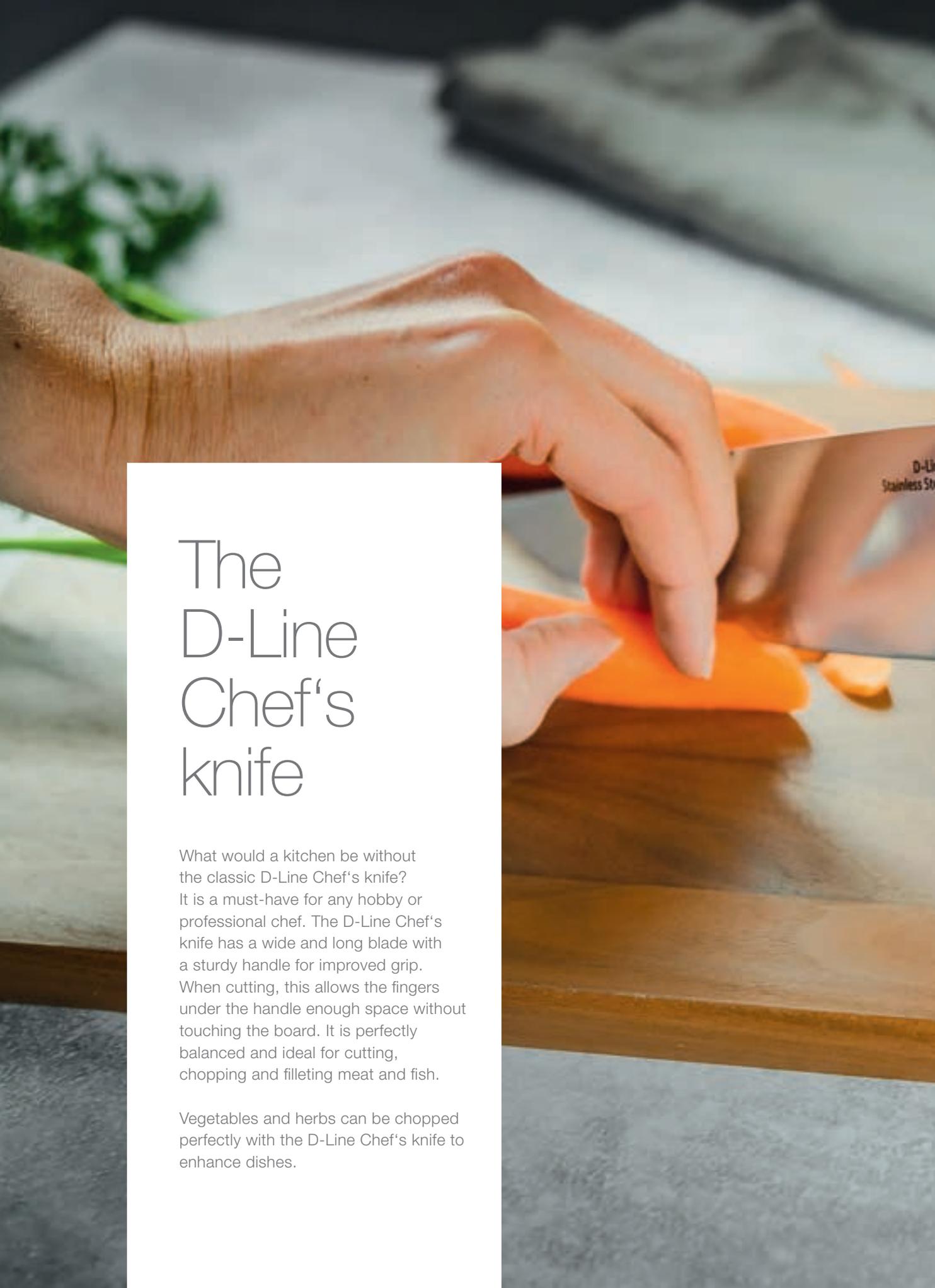
Likewise, the cutting angle is adapted to the particular use of the knives and thus ensures the special sharpness of the D-Line.

### The type of material

From the blade to the handle all D-Line knives are made of stainless steel made in Germany. The material used is a composition of chrome-molybdenum-vanadium steel which ensures that the blades are hard and flexible as well as corrosion resistant.

- **Chromium:** Ensures rust resistance e.g. you don't need to worry if you forget to wash and dry a knife immediately after you have cut up acidic fruit.
- **Molybdenum:** Provides additional corrosion protection and increases the strength of the steel.
- **Vanadium:** Improves the cutting edge.





# The D-Line Chef's knife

What would a kitchen be without the classic D-Line Chef's knife? It is a must-have for any hobby or professional chef. The D-Line Chef's knife has a wide and long blade with a sturdy handle for improved grip. When cutting, this allows the fingers under the handle enough space without touching the board. It is perfectly balanced and ideal for cutting, chopping and filleting meat and fish.

Vegetables and herbs can be chopped perfectly with the D-Line Chef's knife to enhance dishes.



## To chop finely

The D-Line Chef's knife is particularly suitable for finely chopping herbs or nuts. Practice the up and down rocking motion with your knife, from the tip of the blade to the end of the blade. The free hand presses down the front recess of the blade.

## How to cut your meat properly

If you take a closer look at the meat, you will notice a type of grain, like that of timber, for example. These consist of long and short fibres. If they are severed incorrectly, the meat is neither tender nor juicy. The longitudinal fibres have to be cut so that it is easier to chew the meat.

### How you do it:

Cut across the grain of the piece of meat slowly and evenly, preferably at an angle of 90 °, or slightly obliquely.

## The optimum cutting technique

Cutting depends on the right grip. Hold the D-Line Chef's Knife with your whole hand. Avoid placing your index finger on the back of the knife; no additional pressure is required for the D-Line. If you gently guide the knife, it will cut through the food almost on its own. Hold the food firmly with your other hand, making sure that your fingers are always slightly curved and that your knuckles are in front of your fingertips. Guide the wide blade along your front knuckles. This protects your fingertips and prevents cuts.

This cutting technique is also the reason why the D-Line Chef's knife has such a wide blade.



# The D-Line Bread knife

Whether bread, cakes, biscuits or pies – with its high-precision, one-sided serrated edge, the D-Line Bread knife cuts both the hard and the soft crust easily and the slices can be appetizingly arranged. With the 20 cm long blade, you can also easily cut large loaves or long rolls.

In addition, the D-Line Bread knife is also suitable for cutting slightly defrosted products such as salmon, spinach cubes or pizza – a true all-rounder, which proves itself every day in every kitchen.



## How to cut with the D-Line Bread knife

To cut bread and rolls with a continuous cutting line, take the knife and repeat the cutting motion without applying pressure several times – as if you were using a saw.

## Did you know that the D-Line Bread knife always has the right sharpness?

Because of its blade with a serrated edge, it stays sharp for a long time without sharpening.



# The D-Line Santoku Small

The best of both worlds. The combination of sophisticated Asian cuisine with Western European taste experiences is one of the most popular cooking trends of our time. We took this into account in the D-Line Santoku Small. This all-rounder was co-developed with a Japanese designer especially for AMC.

Characteristic is the shape of the D-Line Santoku Small. The blade is particularly wide and straight. It is therefore ideal for quickly chopping, shredding and cutting meat, fish, vegetables, herbs or fruit. Thanks to the state-of-the-art of the slightly curved blade with small indents, the cut items are also easily removed from the knife.



## The knife of the three virtues!

„Santoku“ (San = 3, Toku = virtues) stands for wisdom, goodness and courage. It combines the goodness of the knife in terms of material properties and the wisdom and courage to design a knife so that different foods such as meat, fish and vegetables can be perfectly cut with a single knife.

A dark grey, textured surface serves as the background. On the left, several slices of orange are stacked. In the center, a whole orange is partially cut. On the right, a silver knife with a black handle is visible, resting on a black cloth. The knife's blade has some text on it, including "D-Line" and "Stamper".

# The D-Line Universal knife

Who claims that healthy food must be monotonous?

On the contrary: Crunchy vegetables, aromatic herbs, delicious salads and fresh fruit can always be creatively combined again and again. How nice that you can prepare all this with one single knife: the D-Line Universal knife.



## The allrounder in your kitchen

Daily cooking is virtually impossible without this versatile kitchen knife. With the handy D-Line Universal knife you can, for example, prepare strawberries or mushrooms. You can cut up vegetables, chop small amounts of onions, garlic and herbs. Fillet oranges and chop small pieces of meat.

The D-Line Universal knife is also ideal for peeling apples, cucumbers, carrots or potatoes if you don't want to work with a peeler. Super handy and the ideal all-rounder for all cutting work.

Stain  
D-Line  
Stainless Steel



# Care and handling tips

Your D-Line high-quality knives  
need good care.

We have collated the most important  
tips for you so that you will enjoy your  
D-Line for a long time! Read our tips  
before initial use. Keep these tips in  
a safe place and pass them on when  
the knives are handed over.

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## Cleaning tips

- High quality knives do not belong in the dishwasher. The aggressive chemicals used in the dishwasher and the heat can lead to corrosion of the blade.
- Simply clean your D-Line by hand with a mild dishwashing liquid, preferably immediately after use. In many cases, the use of water and a dishcloth is enough.
- Do not use abrasive sponges as they may damage the blade and handle.
- Drying is especially easy with an absorbent cloth, preferably made of microfibre then everything will dry streak-free.
- For your safety, always dry the knife from the back of the blade, never from the cutting edge.

## Cutting tips

- Cut only food, not cardboard (e.g. milk cartons), paper (e.g. envelopes), plastic (e.g. food packaging), metal, glass, or other hard objects. Deep-frozen products are also taboo, with one exception: The powerful bread knife with its serrated edge is even suitable for thawed frozen food.
- Cut on „soft“ and hygienic substrates made of plastic, not on hard materials such as glass or granite. Then your knives will stay sharp for far longer.
- Cut on a non-slip surface.  
Note: Place a damp kitchen towel or paper under it to prevent slippage.
- Use your knife exclusively for cutting, not for example, for leveraging or as a screwdriver.

## General tips

Keep the blades out of the reach of children or people with reduced physical, sensory or mental ability as well as a lack of experience or knowledge.



# Safe & clean storage

Individual and flexible storage of the D-Line without damaging the blades

- in a drawer with individual D-Line Blade Protector or
- in a flexible D-Line Knife Block.



## The D-Line Blade Protector



- Insert only clean knives.
- Clean from the outside with a damp cloth.
- Do not put the blade guard in the dishwasher.

## The D-Line Knife Block



Timelessly elegant, it adorns every kitchen, offers individual storage options thanks to the removable brush insert.

Place the knives straight from the top into the block. This way the plastic inlay will be protected.

### **Cleaning tips for the D-Line Knife Block**

- Clean on the outside with a damp cloth, possibly with a mild dishwashing liquid. Remove the brush insert and shake it dry.
- Do not place it in a dishwasher.
- Do not clean it with abrasive detergents.

# Safe & fast resharpening

With the D-Line Sharpener it is simple,  
uncomplicated and safe.



Even the sharpest knives need to be sharpened  
to restore the ideal grinding angle.  
The D-Line Sharpener does it in no time, even  
the angle is already optimally set for safe and  
easy-to-use resharpening.

#### **Chefs recommend:**

To ensure that your knives always deliver the  
optimum cutting result, regular sharpening  
with the D-Line Sharpener is recommended  
every month.

## Did you know...

... that sharp knives are not as dangerous as  
dull ones? They cut faster and more accurately  
and do not slip off so easily.

## The AMC Warranty

Any product that is found to have defects in  
material or production will be repaired or  
replaced free of charge for a period of two  
years from the date of purchase.

Normal wear or misuse is excluded from this  
warranty.

# D-Line

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