



Hammer Stahl
hammerstahl.com



COOKWARE | CUTLERY | BAKEWARE

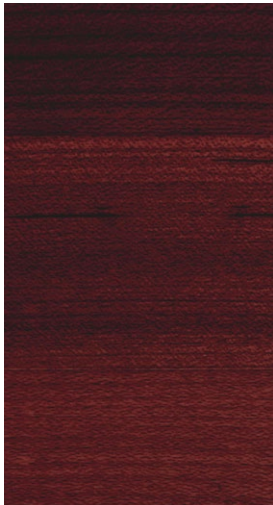




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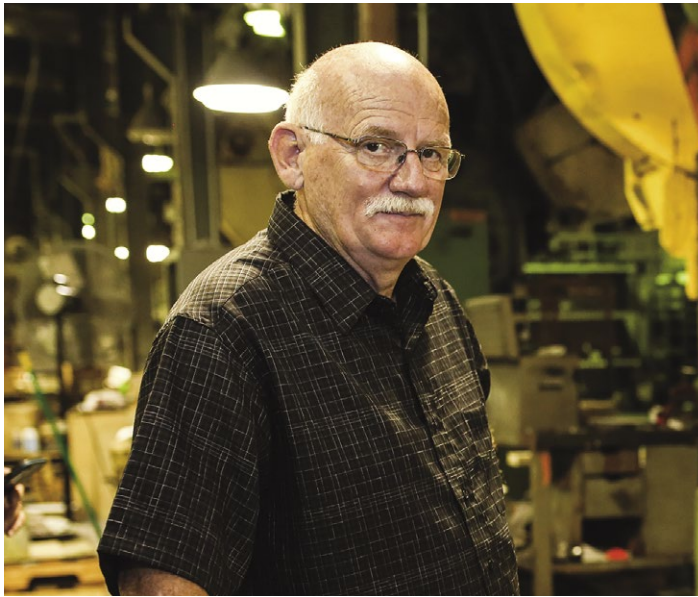
THE HAMMER STAHL STORY

Hammer Stahl is a premier brand of New Era, Inc., one of the oldest cookware manufacturers in North America. New Era's legacy began as the direct-to-consumer division of the Vollrath Company in 1874. In 1982, Donald Henn purchased the consumer division of Vollrath and established the New Era Cookware Company, which has a long history of innovation in the kitchenware industry. New Era introduced the first 7-ply, multi-clad, surgical stainless-steel cookware to the marketplace as well as one of the first induction ready products. The company's primary focus over the last 35 years has been on manufacturing private label and OEM lines for companies throughout the United States and abroad. Today, New Era is proud to bring a line of top quality kitchen products that will showcase exceptional performance, value, and quality to the retail marketplace.

The Hammer Stahl Kitchen series includes American-crafted, 7-ply, surgical stainless-steel cookware, German steel cutlery, and a full assortment of stainless-steel bakeware and accessories. As a family owned business, New Era's goal is to provide customers with exceptional quality at a fantastic value, and to provide retail partners a program that makes them competitive and profitable in the marketplace. New Era's success is a direct reflection of forming partnerships with retailers as well as creating and continuing a high level of trust with the customer.

EXPERIENCE & PASSION MAKE THE DIFFERENCE

see more featured profiles at hammerstahl.com/ourstory



JOHN

43 Years Experience

Plant Manager

"Working here is great because of the quality of our product and the longevity of our well-trained and caring employees, and the result speaks for itself.

I'm proud of the longevity of the product. I know that when a customer purchases our cookware, they are buying it for a lifetime and it lasts a lifetime.

We have years of experience in drawing and finishing metals. This allows us to create the best parts and best finishes available. We take pride in making the best cookware in the USA. It is important to me."

MICHA

10 Years Experience

Packing & Cleaning

"I'm proud to be a part of making good quality cookware products. It makes me feel good about my job.

I like my job. I love to work. I think it's special to hand polish each pan before packing. I really care what the customer thinks when they get the cookware home."



DANNY

31 Years Experience

Finishing & Buffing

"I finish almost all parts by hand. This really puts a finishing touch on the part. This makes the part special, finished with care. Then we inspect the part to make sure it's perfect."

CUTLERY SETS

Made in the tradition of the great German knife makers, our patented new designs are professional quality at competitive prices.



2-PIECE BAMBOO CASE SANTOKU SET

HS-6301 UPC 854131005027

This 2-piece set combines two of our most popular Santoku knives, 4.5" and 7.5", with a beautiful bamboo storage case and cutting board combo.



3-PIECE BAMBOO CASE CORE SET

HS-6302 UPC 854131005034

This 3-piece set combines three of the most useful kitchen knives, the 8" chef, 7" vegetable cleaver, and 3.5" paring knife, with a beautiful storage case and cutting board combo.

(featured on p. 5)

21-PIECE CLASSIC COLLECTION

SKU HS-6300R UPC 854131005010

This 21-piece Classic Collection features a bamboo rotating display block, two removable steak knife blocks, eight 4.5" steak knives, and 10 essential kitchen knives. Essentials include 3.5" paring knife, 4.5" Santoku knife, 7.5" Santoku knife, 5" cheese knife, 8" bread knife, 10" slicer, 8" carving knife, 6" carving fork, 7" vegetable cleaver, and a honing steel.



CARVING KNIFE AND FORK GIFT SET

SKU HS-6442 UPC 854131005058

Carve meats and poultry with ease. This set includes an 8" carving knife and heavy-duty carving fork.



4-PIECE CUTLERY ESSENTIALS

SKU HS-6440 UPC 858158006500

Set includes an 8" chef knife, 8" bread knife, 4.5" Santoku knife, and 3.5" paring knife.



5-PIECE CORE SET

SKU HS-6400 UPC 858158006494

Set includes a 12-slot bamboo block, 8" chef knife, 8" bread knife, 4.5" Santoku knife, and 3.5" paring knife.



4-PIECE STEAK KNIFE SET

SKU HS-6443 UPC 854131005065

Beautifully crafted 4.5" steak knives hold an edge and are easy to maintain.



8-PIECE COMPLETER SET

SKU HS-6448 UPC 858158006555

Set includes 4-piece steak knife set, 7" fillet knife, 7" vegetable cleaver, kitchen shears, and an 8" honing steel.



12-PIECE CUTLERY ESSENTIALS

SKU HS-6401 UPC 858158006548

Set includes a 12-slot bamboo block, 8" chef knife, 8" bread knife, 4.5" Santoku knife, 3.5" paring knife, 4-piece steak knife set, 7" fillet knife, 7" vegetable cleaver, kitchen shears, and an 8" honing steel.



12-PIECE STEAK KNIFE SET

SKU HS-7443 UPC 854131005379

Includes a set of 12 razor sharp 4.5" steak knives. Gift box not included.

INDIVIDUAL KNIVES

Beauty meets function in our professional quality knives. They have razor sharp cutting edges precisely measured by laser. All knives are polished and inspected, and some include a gift box.



PARING & UTILITY KNIVES



3.5" PARING KNIFE

SKU HS-6303 UPC 854131005102

This knife is great for peeling, coring, and mincing.



3" BIRD'S BEAK PARING KNIFE

SKU HS-6446 UPC 854131005263

This knife is suitable for detailed cutting and carving decorative elements.



4.5" UTILITY KNIFE

SKU HS-6322 UPC 854131005232

This knife is great for jobs requiring light cutting.

CHEF AND SANTOKU KNIVES



4.5" SANTOKU KNIFE

SKU HS-6304 UPC 858158006241

This knife is great for precision work and slicing, dicing, and mincing. The granton edge keeps food from sticking to the blade.

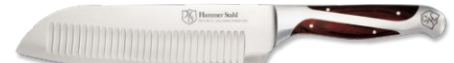


5.5" SANTOKU KNIFE

SKU HS-6310 UPC 854131005164

This knife has a comfortable grip and razor-sharp edge. It is great for medium to large prep tasks.

CASE (20) HS-6310C UPC 854131005911



7.5" SANTOKU KNIFE

SKU HS-6306 UPC 854131005126

This all-purpose knife has a long blade for larger cuts of meat.



6" CHEF KNIFE

SKU HS-6313 UPC 858158006463

This knife has a shorter blade offering more control for a variety of prep jobs. *(featured on p. 7)*

CASE (20) HS-6313C UPC 858158006531



8" CHEF KNIFE

SKU HS-6308 UPC 854131005140

This all-purpose knife is our most popular chef knife for heavy-duty kitchen work.



10" CHEF KNIFE

SKU HS-6320 UPC 854131005218

This large all-purpose chef knife has the heft, weight, and balance for heavy-duty kitchen work.

CLEAVERS



5" CLEAVER

SKU HS-6311 UPC 854131005171

This small yet well-balanced cleaver is excellent for shredding meat and cubing vegetables.



7" VEGETABLE CLEAVER

SKU HS-6307 UPC 854131005133

This versatile knife has a wide blade for chopping, shredding, pounding, or crushing.



8" CLEAVER

SKU HS-6319 UPC 854131005201

This knife features a wide, beveled edge for chopping through poultry bones and joints.

BREAD KNIVES



8" BREAD KNIFE

SKU HS-6321 UPC 854131005225

This knife has a scalloped edge that cuts through bread without crushing, tearing, or leaving crumbs.



9" OFFSET BREAD KNIFE

SKU HS-6312 UPC 854131005188

This knife has an offset shape to keep the hand up and away from surfaces as the blade is pushed down.

GERMAN STEEL

The process begins in Germany, where X50CrMoV15 stainless steel is forged and tempered to create ideal strength and durability.

SLICERS



10" SLICER

SKU HS-6309 UPC 854131005157

This knife has a razor-sharp edge that evenly cuts slices of meat.



14" SLICER

SKU HS-6445 UPC 854131005256

This knife has a longer blade that is perfect for cutting through brisket.

FILLET KNIVES



7" FILLET KNIFE

SKU HS-6305 UPC 854131005119

This knife has a narrow blade that moves cleanly along bones for filleting fish.



9" FILLET KNIFE

SKU HS-6444 UPC 854131005249

This knife has a larger blade with a stiff spine that is perfect for filleting larger fish or de-boning larger cuts of meats.



FILLET SHEATHS

This heavy-duty sheath provides safe storage while featuring a large belt loop for easy portability.

7" SKU HS-9006 UPC 854131005348

9" SKU HS-9007 UPC 854131005355

CHEESE KNIFE



5" CHEESE KNIFE

SKU HS-6315 UPC 854131005195

This knife easily slices through any cheese. The serrated blade has cutouts to reduce sticking, and a speared tip for serving.

BAR KNIFE



BAR KNIFE

SKU HS-6314 UPC 858158006715

This knife is perfect for slicing, picking, and serving the perfect cocktails.

CUTLERY ACCESSORIES

Made in the tradition of the great German knife makers, our patented new designs are professional quality at competitive prices.



SHARPENERS



8" HONING STEEL

SKU HS-6317 UPC 858158006524

This honing steel realigns the edges of your knives to keep them sharp.



10" DIAMOND HONING STEEL

SKU HS-6316 UPC 854131005270

This diamond-encrusted honing steel helps keep your knives razor sharp.



HANDHELD SHARPENER

SKU HS-6338 UPC 854131005294

This sharpener has a ceramic wheel designed to match the blade angle specifications for Hammer Stahl knives.

SHEARS



KITCHEN SHEARS

SKU HS-6337 UPC 854131005287

This pair of razor-sharp shears easily separates for cleaning.

KNIFE STORAGE BLOCKS



12-SLOT BLOCK

SKU HS-6334 UPC 858158006517

This 12-slot bamboo block holds six knives, two accessories, and four steak knives.



21-PIECE BLOCK

SKU HS-6333R UPC 854131005867

This 3-piece rotating bamboo block features a revolving base and two removable steak-knife stands.

AMERICAN CLAD COOKWARE

A full range of cookware including saucepans, sauce pots, sautés, sauteuses, stock pots, rondeaus, fry pans, skillets, and lids.



SAUCEPANS & SAUCE POTS



2 QUART SAUCEPAN W/LID

SKU HSC-14302 UPC 854131005423

This pan is ideal for simmering sauces, cooking grains, steaming vegetables, and poaching eggs.



3 QUART SAUCEPAN W/LID

SKU HSC-14303 UPC 854131005430

This pan is ideal for simmering larger meals.



3 QUART SAUCIER

SKU HSC-14309 UPC 858158006722

This pan has a wide mouth and curved sides, perfect for stirring and whisking. This surface is ideal for creating delicate cream-based dishes.



4 QUART SAUCE POT W/LID

SKU HSC-14404 UPC 858158006135

This sauce pot is excellent for soups, chili, stew, and sauces. It is also great for braising and slow cooking.



5 QUART SAUCE POT W/LID

SKU HSC-14405 UPC 858158006142

This large pot is great for searing meats, sautéing vegetables, and reducing liquids. The two side handles are excellent for oven use and serving.



316Ti DIFFERENCE

The most corrosion-resistant cooking surface available.

The easy-to-clean surface is excellent for searing, and it allows for safe food storage directly in the cookware.

Titanium stabilized 316Ti steel creates the most inert cooking surface available, producing food that has a clean, authentic flavor.

STOCK POTS & RONDEAUS

6 QUART RONDEAU W/LID

SKU HSC-14306 UPC 854131005447

This rondeau is the perfect shape for searing, braising, oven roasting, frying, pan roasting, and simmering.



8 QUART STOCK POT W/LID

SKU HSC-14308 UPC 854131005454

This stockpot is perfect for cooking smaller portions.



12 QUART STOCK POT

SKU HSC-14335 UPC 854131005669

This stock pot has high sides to keep ingredients submerged during long simmers.

W/LID SKU HSC-14312 UPC 854131005638



16 QUART STOCK POT

SKU HSC-14317 UPC 854131005652

This stock pot is ideal for cooking large volumes of soups, stews, or stocks.

W/LID SKU HSC-14316 UPC 854131005645

SAUTÉS & SAUTEUSES



1.5 QUART SAUTÉ W/LID

SKU HSC-14301 UPC 854131005416

This small sauté pan is great for quickly preparing sides and simple accompanying sauces.

CASE (6) SKU HSC-14301C UPC 854131005874



4 QUART SAUTEUSE W/LID

SKU HSC-14304 UPC 854131005478

This versatile pan is the right size to sear meats, sauté vegetables, reduce liquids, and braise meats. Two side handles are excellent for oven use and serving.



4 QUART SAUTÉ W/LID

SKU HSC-14011 UPC 858158006319

This everyday go-to pan is the right size for accomplishing a wide array of common kitchen tasks.



5 QUART SAUTÉ W/LID

SKU HSC-14342 UPC 858158006104

This wide cooking surface and long handle allow for more control on the stovetop. Lid included.



5 QUART SAUTEUSE

SKU HSC-14341 UPC 854131005683

This sauteuse features two side handles for superior control.

W/LID HSC-14340 UPC 854131005676



8 QUART FAMILY SAUTÉ W/LID

SKU HSC-14348 UPC 858158006111

This pan is perfect for one-pot meals. This unique sauté pan and 13.5" lid is great for assembling large pasta dishes and stews. (featured on p.11)



2.5 QUART SAUTEUSE

SKU HSC-14402 UPC 858158006128

This smaller sauteuse is great for a variety of uses on your stovetop, but also for braising or oven-roasting. The two side handles and its small size also make it ideal to use as a serving dish. With the electric multipurpose base, it is great for hors d'oeuvres, dips, and casseroles. *(featured above)*

FRY PANS & SKILLETS



8.5" FRY PAN

SKU HSC-14920 UPC 854131005522

This pan is ideal for frying, browning, and sautéing.

CASE (6) SKU HSC-14920C UPC 854131005898



10.5" FRY PAN

SKU HSC-14922 UPC 854131005539

This large pan has ample room for you to toss and flip foods with ease.

W/LID SKU HSC-14923 UPC 854131005713



13.5" SHALLOW WOK

SKU HSC-14924 UPC 854131005546

This wok's curved sides and flat surface is perfect for stir-fried dishes.

WITH LID SKU HSC-14925 UPC 854131005720



12" FRY PAN

SKU HSC-14914 UPC 858158006593

This pan is ideal for frying, browning, and sautéing. The curved sides allow you to toss and flip foods with ease.



13.5" PAELLA PAN

SKU HSC-14917 UPC 858158006166

This pan has a large cooking surface and dual handles making it ideal for large dishes such as paella.

W/LID SKU HSC-14919 UPC 858158006180



13.5" FRENCH SKILLET

SKU HSC-14916 UPC 858158006159

This professional-grade stainless steel fry pan features a heavy body with sloped sides, which offer a wider cooking surface.

W/LID SKU HSC-14918 UPC 858158006173



13.5" STAINLESS STEEL LID

SKU HSC-14926 UPC 854131005553

This wok-style stainless steel cover fits all 13.5" diameter pans.



13.5" WOK

SKU HSC-14351 UPC 858158006739

The 13.5" wok features a flat base for direct heat and sloped sides for tossing.

W/LID SKU HSC-14350 UPC 858158006609

COOKWARE SETS

Each piece in this full range of cookware is specially crafted in the USA, and all sets come with a lifetime warranty.





5-PIECE SET

SKU HSC-17205 UPC 858158006562

This set includes 10.5" fry pan, 2 quart saucepan with lid, and 6 quart rondeau with lid.



7-PIECE SET

SKU HSC-17207 UPC 858158006579

This set includes 10.5" fry pan, 2 quart saucepan with lid, 3 quart saucepan with lid, and 4 quart sauté with lid.



9-PIECE SET

SKU HSC-17209 UPC 858158006586

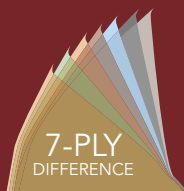
This set includes 10.5" fry pan, 13.5" shallow wok with lid, 2 quart saucepan with lid, 3 quart saucepan with lid, and 6 quart rondeau with lid.



10-PIECE CORE SET

SKU HSC-17002 UPC 858158006197

This set includes 10.5" fry pan with lid, 1.5 quart sauté with lid, 3 quart saucepan with lid, 4 quart sauté with lid, and 8 quart stock pot with lid.



7-PLY DIFFERENCE

- Transfers heat evenly and efficiently.
- Performs flawlessly on every cooking surface, including induction cooktops.
- Crafted with surgical steel for added strength.
- Unique 300 series stainless exterior provides exceptional luster and lasting durability.



STAINLESS STEEL BAKEWARE & BOWLS

Heavy-duty bakeware that is safe, sanitary, and easy to clean. The lifetime warranty protects against chipping, cracking, peeling, rust, or breakage.



BAKEWARE SETS



5-PIECE RECTANGULAR BAKE PAN SET

SKU MI-138 UPC 854131005737

This heavy-duty, stainless steel bakeware set includes 8" x 8" square bake pan, 9" x 13" covered cake pan, 11" x 16" bake pan, and 12" x 18" bake pan.



3-PIECE RECTANGULAR BAKE PAN SET

SKU MI-138A UPC 854131005744

This set includes 8" x 8" square bake pan, 11" x 16" bake pan, and 12" x 18" bake pan.



5-PIECE CLASSIC BAKE SET

SKU MI-150 UPC 854131005881

This set includes two 9" round cake pans, two 9" pie plates, and one 14" x 17" cookie sheet.

BAKEWARE OPEN STOCK



8" x 8" SQUARE BAKE PAN

SKU MI-138B UPC 854131005751

This square bake pan is ideal for baking brownies and bars or for smaller meat or vegetable roasts.



9" x 13" COVERED BAKE PAN

SKU MI-138C UPC 854131005768

This stainless steel bake pan with cover is great for covered casseroles, cakes, or lasagna.



12" x 18" BAKE PAN

SKU MI-138D UPC 854131005775

This heavy-duty, stainless steel rectangular bake pan is perfect for larger sheet cakes or roasting large amounts of food.



11" x 16" BAKE PAN

SKU MI-138E UPC 854131005782

This rectangular bake pan is ideal for sheet cakes.



9" PIE PLATE

SKU MI-141 UPC 854131005799

This heavy-duty, stainless steel plate is perfect for baking pies.

2 PC. SKU MI-171 UPC 854131005935



9" ROUND CAKE PAN

SKU MI-142 UPC 854131005805

Long-lasting, stainless steel cake pan.

2 PC. SKU MI-172 UPC 854131005942

STAINLESS STEEL BOWLS & ACCESSORIES



14" x 17" COOKIE SHEET

SKU MI-143 UPC 854131005812

This large, heavy-duty, stainless steel cookie sheet is the right size for large batches of cookies.



2-PIECE HAMMERED BOWL SET

SKU MI-145 UPC 854131005836

This set includes 1 and 2 quart double-walled stainless steel bowls.



4 QUART HAMMERED SALAD BOWL

SKU MI-146 UPC 854131005843

This double-walled, hand-hammered stainless steel bowl provides great insulation.



6 QUART HAMMERED BOWL

SKU MI-147 UPC 854131005850

This large, double-walled, stainless steel bowl is perfect for larger cooking projects.



4-PIECE SOPHIA BOWLS

SKU MI-144 UPC 854131005829

These stainless steel, double-walled bowls can hold up to 8 fluid ounces each.



3-PIECE MILANO BOWL SET

SKU MI-156 UPC 854131005928

This set includes .75, 1.5, and 3 quart insulated, stainless steel bowls.

DISPLAYS

Hammer Stahl is committed to providing our retail partners with point of sale displays that make a statement and drive sales.



PROMOTIONAL CUTLERY ACRYLIC DISPLAY

sku HSC-DISPLAYCASE

Countertop display features two 6" knives for promotional use. This display is designed for the 5.5" Santoku and the 6" chef knives. The case holds up to 20 knives for easy inventory supply. Display brochures in the center box.

4' W X 2' D X 62" H COOKWARE DISPLAY

sku HSS-4FT DISPLAY

This display is expertly designed to highlight features, showcase product, and manage inventory. The unit includes 4 casters for easy movement.

A AMERICAN CLAD HEADER, SIDE PANELS

sku HSS-ACHEADER

Title header sign and side logo panels. This is designed to be used in conjunction with a metro style or can be hung to various other materials.

B PAN LABELS

sku HSS-ACPANLABELS

Pan labels include callouts for the many American Clad Cookware features.

C BACKDROP

sku HSS-ACBACKDROP

Creates a defined background for American Clad Cookware.

D EMPLOYEE BIOS

sku HSS-ACBIO

Shelf talkers showcase the personal touch, craftsmanship, and longevity of our manufacturing team.

E FEATURE CENTER RISER

sku HSS-ACFEATURE

This piece features a flip-up sales sheet that highlights the 7-ply, 316Ti characteristics of the cookware.

F SIDE RISER

sku HSS-ACRISER

This side riser adds height and visual appeal to existing shelving.

G SHELF LINERS

sku HSS-ACLINER

Designed to serve as shelf liners for a metro wire shelving system. Adds depth to the cookware display.

H SHELF INSERTS

sku HSS-ACINSERTS

Price rails in metro wire shelving system can be used as a hanging sign or wall poster.

I SIDE BANNERS

sku HSS-ACBANNERS

Images can be attached to a metro wire shelving system, or it can be used as a hanging sign or wall poster.



ELECTRICS & MISCELLANEOUS

Spice it up and clean it up. These will quickly come to feel like essentials for your kitchen.



MULTI COOKER BASE

SKU HSC-69097 UPC 858158006210

This electric slow cooker base transforms the 2.5 quart sauteuse, and the 4 and 5 quart stock pots into a slow cooker and serving place. (featured on p. 13 with 2.5 quart sauteuse)



5 QUART OIL CORE ELECTRIC SLOW COOKER

SKU 54-69099 UPC 854131005577

The oil-filled stainless steel unit has temperature controls for searing meat and boiling soups, as well as slow cooking on low temperatures for extended time.



11" OIL CORE ELECTRIC SKILLET

SKU 54-69096 UPC 854131005560

This skillet features silicone oil sealed between two layers of multi-clad stainless steel.



SIMPLE KUT V

SKU SL-005 UPC 854131005959

The Simple Kut V is an easy-to-use manual food processor. It includes five different types of cutting cones.



HECK YEAH ALL-PURPOSE SEASONING SAMPLE PACK

SKU ES-HYSAMPLE UPC 854131005607

Cajun-style seasoning with a little flare. (1-ounce sample pack)



HECK YEAH ALL-PURPOSE SEASONING

SKU ES-HECKYEA UPC 854131005584

Cajun-style seasoning with a little flare.

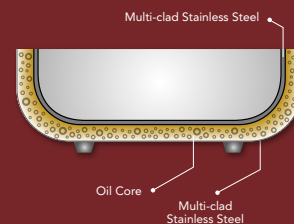
CASE SKU ES-HYCASE UPC 854131005591



12 OUNCE ESSENTIALS POWDER STAINLESS STEEL CLEANSER

SKU ES-SSPCLEAN UPC 854131005614

Tackle any stainless steel cleaning job with this amazing stainless steel cleanser.



The Oil Core Electric Skillet and Electric Slow Cooker feature silicone oil sealed between two layers of multi-clad stainless steel, providing superior, even heating. This unique construction eliminates hot spots, is energy efficient, and allows you to keep food hot even after unplugging. Perfect for roasting, frying, braising meats, cooking casseroles, stews, soups, and much more. The electronic control allows you to select cooking temperatures from simmer to 425°F. These are must-have tools for every kitchen.

Hammer Stahl Customer Warranty

Hammer Stahl Cutlery Care and Warranty

PROPER CARE

Please keep in mind some basic tips when using your Hammer Stahl knives:

- Always use caution when handling a sharp object.
- Avoid cutting on hard surfaces such as metal, granite, marble, and glass. We recommend bamboo, hardwood, or NSF-certified polymer cutting surfaces.
- Do not use any knife to cut through bones; use the meat cleaver only when separating joints and small, soft, cooked bones.
- Hand wash with warm water and a mild detergent. Rinse and dry immediately. Do not put in the dishwasher.
- Avoid cleansers with bleach or citrus extracts.
- Do not soak knives in water.
- Sharpen as needed. To maintain sharpness, we recommend using a ceramic honing wheel (Handheld Sharpener) or honing steel as needed.
- Sharpen knives at home using a whetstone or knife sharpener, or have them sharpened by a professional.
- Store knives in a safe place to protect edges and prevent injury. Use either the gift box, blade guard or sheath when stored in an open drawer.

WARRANTY

Hammer Stahl 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.

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 half the current retail purchase price plus shipping and handling.* Hammer Stahl cutlery will remain sharp for many years if cared for properly. 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 and handling fee.*

For one to three knives: \$6. For four or more knives: \$10 (10 knives maximum).

International shipments may incur additional shipping charges.

All funds are in US currency. Note: Please allow three to four weeks for the servicing and return of your cutlery. Be sure to pack your cutlery safely 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 Customer Service to obtain an RA#. Hammer Stahl cannot be liable for merchandise damaged in transit caused by improper packaging.

Hammer Stahl Cookware and Bakeware Care and Warranty

PROPER CARE

- Before first use, wash thoroughly in hot soapy water and 2 cups of distilled vinegar to remove any manufacturing oils from pan.
- We recommend allowing bakeware to cool prior to washing, otherwise warping may occur.
- Hammer Stahl cookware and bakeware is dishwasher safe.
- To remove food residue and stains, use a nylon scrubbing pad and a fine-powdered cleanser, such as Essentials Powder Stainless Steel Cleanser. Steel wool, scouring pads, and bleach-based cleaners are not recommended.
- Aerosol nonstick sprays are not recommended because they can cause a sticky film buildup, and these sprays can affect the performance of your cookware and bakeware.
- As with all cookie sheets, slight warping may occur when baking with higher heat. Hammer Stahl cookie sheets will retain their shape once cooled, and they will perform flawlessly.
- Cutting in the pan is not recommended because it may cause surface marks.
- With normal use and proper care, your bakeware is covered by the Hammer Stahl lifetime warranty.

WARRANTY

Hammer Stahl cookware and bakeware have been manufactured to the highest standards. Each stainless steel part is unconditionally warranted against defect in material and workmanship for the purchaser's lifetime. If a stainless steel part rusts, warps, chips, cracks, bends, melts, or breaks, this is considered defective. Simply contact customer service to obtain a Return Authorization # (RA#), and we will repair or replace the item with an equivalent item.

If any piece of cookware or bakeware is destroyed by fire, flood, storm, earthquake, other acts of God, misuse, commercial application, neglect, accident, or altered in any such way that its performance is affected, it will be replaced for half of the current retail purchase price plus shipping and handling. This warranty gives you specific rights. You may also have other rights which may vary from state to state.

If service becomes necessary, contact Customer Service to receive an RA# and ship the product along with a description of the service requested to the Hammer Stahl Customer Service Department.

Hammer Stahl Customer Service Department

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