

五折页，成品尺寸：50x130mm，展开尺寸：250x130mm，材质：157g双铜

Warranty Card

In order to ensure your rights and benefits, please fill in the following information carefully.
Um Ihre Rechte zu gewährleisten, füllen Sie bitte folgende Angaben sorgfältig aus.

(Name): _____

Address and zip code

Email address

Telephone

Product model

Product name

Purchase date

Purchase address

Signature of sales staff

NO: 08
QC-PASS
@theLLO

Precautions for Use:

- Please read the instructions carefully before use.
- The knives are sharp and dangerous, which shall be kept in a safety manner. Please pay attention to the cutting edge when using or cleaning it, and store in a place where children cannot reach it.
- Do not use the kitchen knives for purposes other than cooking.
- In case of damage or deformation, it shall be repaired immediately rather than being used as usual.
- Do not put it over a fire, and do not place knives and shears beside the fire or in water for a long period, which may lead to knife structural changes, blunting, rust and damage to them.
- Please do not put wood and bamboo products close to the fire or in water for a long period, which will result in deformation, cracking, and mildew to these products.
- The product should be properly rinsed and wiped, which shall be kept in a ventilated place free from moisture.
- The knife shall be used according to the intended uses in a proper and professional way, otherwise it will lead to the blade dent, breakage, rupture or tip bending. When cutting hard foods such as fish, chicken, crab, and pumpkin, please use a thicker knife with the right purpose; for frozen foods, please use a dedicated frozen-food knife; Please do not turn the knife around being engaged in food, otherwise it will cause the blade dent, breakage, rupture or tip bending.
- After a long term of usage, the natural wood/bamboo product will be slightly deformed or cracked, which is a normal phenomenon.
- Don't bend the knife and it may be deformed or broken under strong force.
- It shall be placed in the knife apron and knife case.
- Pay much attention to it when cleaning and using.

Product Maintenance:

- Remember that all the steel will rust, although the blade is made of high quality stainless steel, but if the blade has been tainted with salts with acid stains, while no proper treatment is done to it, or when it is stored in a very humid place, it will be rust.
- After using, please clean it with a soft sponge and the kitchen detergent, then wipe off the water and make it dry, and put it back to the rack.
- Suggest to use hand wash. When it is cleaned with a dishwasher, it might not be clean because of excessive stains therein, while residual stains will cause the knives to rust.
- It is recommended to sharpen the knife 1-2 times per month to maintain its sharpness.
- When the knives show signs of rusting, please use a soft sponge soaked with detergent to clean, and rinse thoroughly; wipe off the water, and put it back to the knife rack after it is dried.
- Although all knives can be cleaned with a dishwasher, it is recommended to try to wash with the hands as much as possible to avoid damage due to mechanical factors.
- After the wood and bamboo products are used, they should be rinsed and wiped clean; cutting board should be ensured having a flat surface, otherwise, it will get deformed when chopping and cutting foods on the uneven surface.

Sharpening Method:

- The sharpening method with a rod knife sharpener**
 - The rod knife sharpener is mainly used as the sharpening tool on the food processing site, which is a professional tool for the knives that have become blunted due to the adhesion of grease on the blade, in addition, if a blunt knife is not sharpened in time, it cannot bring about the best result. Therefore, during the sharpening, the sharpening angle is more important than the speed.
 - Please always keep the blade around 20° against rod knife sharpener.
 - Hold the rod knife sharpener with one hand and the knife with the other hand. Set the knife against the sharpener, pull the knife upward from the tail part of the blade to the tip part.
 - Set the knife on the other side of the sharpener and pull it in order to sharpen the other side of the blade. Repeat Step 2 and 3 five to ten times.
- Sharpening method with a pull-through sharpener**
 - Hold the sharpener with one hand to fix it on the table, hold the knife with the other hand; put the blade into the sharpener and pull it quickly in the inward direction several times. Then the knife restores the sharpness.
 - Use it while it is oil-free; wet the sharpening area of the sharpener before using, and rinse to clean it after using.
 - It is applicable to all kinds of knives, except for those with teeth.
- Sharpening method with a whetstone**
 - Please soak the whetstone in water before grinding until no bubbles come out of the whetstone.
 - Grind the knife on the whetstone as shown in the figure below. Where reciprocating motion is used for both sides of the blade.

After grinding several times, please touch the other side of the edge being ground with the finger; if rolled edge is found, stop grinding that edge immediately. And then turn the blade over to grind another side, keep grinding when rolled edge appears on the other side till the rolled edge disappears through feeling with the finger.

- Please always keep the knife at an angle of 15° - 20° with the whetstone; for chopping, the angle is 20°, for bone knife, the angle is 20° - 25°.
- The fluid generated during sharpening is a kind of necessary grinding fluid, which needs no removal.
- During the sharpening, be careful not to touch the raised part of the whetstone surface. If the whetstone surface is not smooth, the knife will not get sharp despite of your effort. When the whetstone surface becomes uneven, please press the surface against a flat rock to grind till it becomes flat and smooth.

Product Instruction of Knife

Please use the product properly after reading the instruction carefully. Keep the instruction properly.

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Methods of holding of knives and cutting:

As different knives have different uses, ways of holding and cutting can give full play to the performance of them.

- Pressing grip method**

Applicable knives: Chef knife, Santoku knife, pairing knife, slicing knife, Utility knife

Pressing grip method is usually in three cutting manners, stabbing, chopping and pressing.

 - Stabbing manner:** This way is applicable to hard and thick vegetables, roots and fruits, such as potatoes, which requires a little force to push the knife a little forward down into the vegetables.
 - Chopping manner:** It is used for fine cutting of vegetables, e.g. cutting shallot pieces, where the knife moves down the front, but withdraw to the former position once it touches the cutting board; which are faster and repetitive motions, of which the essential is smooth using of the knife
 - Pressing manner:** It is applicable to the relatively soft foods, such as tofu, where it does not require much force, but the weight of the knife itself, in a way that the knife falls straightforward.
- Holding grip method**

Applicable knives: Chopper, bone knife, food knife, small food knife, Kitchen knife, slicing knife, Western kitchen knife, and frozen meat knife.

Holding grip method is in three manners, pressing slicing, fine slicing and chopping slicing.

 - Pressing slicing manner:** It is applicable meat, such as fish of soft bones, and thinner foodstuff, such as seaweeds. With the knife in the hand, and the tip on the cutting board as a fulcrum, press down the blade quickly to cut.
 - Fine slicing manner:** It is used to cut the ingredients into fine pieces. The hand that holds the knife handle and the hand on the knife back exert force alternately to make the curve blade rock, which moves at one end when it goes up; through the hand rocking left and right, the blade goes on the foodstuff back and forth, which then is cut into pieces.
 - Chopping slicing manner:** It is mainly used for chopping of large bones, such as pig bones and chickens. Wave the hand with the knife up and down to chop at the tail part of the blade by virtue of the knife weight. If a thin knife is used in this way, the blade will roll over. Therefore, please be sure to use thick knives such as machetes and bone cutting knives.

- Finger-pressing grip method:**

Applicable knives: Slicing knife, Chef knife

Finger-pressing grip manner is only used for slicing and slicing cutting.

 - Both slicing and peeling manners are used to cut the foodstuff with the total length of the blade. They are mainly used for slicing of large pieces of fish or meat into slices or pieces. With the tail of the blade against the food; pull the blade from the tail to the tip direction, so that the whole knife cuts to the tip in the manner of arc drawing towards the tail, where the innermost part of the food is cut off by the tip.
- Peeling grip method**

Applicable knives: Utility knife and peeling.

The peeling grip method is only used to peel fruits.

 - Grip the knife with the right hand as shown in the figure with the blade inward, and the edge toward the left hand. During peeling, the left hand holds the fruit, the right hand holds the knife, and the knife is moved along the direction of peeling.
- Carving grip method**

Applicable knives: Utility knife and peeling knife.

Carving grip method is only used for carving cut.

 - It is a method to use a small knife for fine work. The knife is held as a carving tool in small moves, which is very effective in the artistic processing.

Note:
Knives are not limited to the above handling, which can be used in a flexible way according to personal habits in the specific circumstances, as long as it is appropriate. Here you are reminded to take heed of safety, while the illustration of all kinds of cutting methods can be found on our website.

Knife Uses:

- Chopping knife**
It is the most important and most commonly-used knife in Chinese kitchens for cutting, chopping and slicing of fish, meat, vegetables, and fruits, which almost can complete all the tasks in the kitchen, except for bone chopping.
- Slicing knife**
It is used for cutting and slicing of fish, vegetables, and fruits, except for any bone chopping.
- Machetes**
It is used for cutting large and hard foodstuff such as chicken, duck and fish.
- Bone knife**
It is dedicated to cutting large pieces of hard bones.
- Chef knife**
It is one of the most commonly used tools in western kitchens. It is used for cutting fish, meat, and vegetables.
- Carving knife**
It is usually used for fine slicing of meats with tendons, which can also be used to cut large pieces of meat and larger fruits.
- Bread knife**
It is used to cut hard frozen meats and breads.
- Small knife**
It can replace Chinese-style knife and be used to cut and chop small food, especially suitable for cutting most vegetables into shreds and chips.

- Santoku knife**
It is used to cut fish, meat, vegetables, and fruits.
- Utility knife**
It is suitable for halving small foods, used especially for fruits and vegetables halving, and decorative carving.
- Peeling knife**
It is specially used for peeling of fruits, for which the straight edge design is conducive to the control of peeling depth.
- Fillet knife**
It is used to produce sashimi, and meat slices.
- Kitchen scissors**
They are used for shearing of chickens, ducks, and fish, shelling of walnuts for example, opening of bottles and shells.
- Chicken scissors**
They are used to cut chickens, ducks, fish bones and so on.
- Meat fork**
It is used to fork or stir larger meat pieces, and is especially suitable for cut the cooked food.

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