



## ΜΑΧΑΙΡΙΑ ΚΡΕΑΤΟΣ ICEL



**Μαχαίρι χασάπη 284.3181.20-24**

**ΚΟΚ/ΚΙΤ**



**Μαχαίρι ξεκοκαλίσματος 284.3856.15**

**ΚΟΚ/ΚΙΤΡ**



**Μαχαίρι ξεκοκαλίσματος φαρδιά λάμα 284.3139.18 ΚΟΚ**

**MICROBAN**: Μαχαίρια κατασκευασμένα από υψηλής ποιότητας ανοξείδωτο χάλυβα με χρώμιο, μολυβδαίνιο, βανάδιο με αντιμικροβιακή προστασία.  
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## Μαχαίρι ξεκοκαλίσματος 284.3918.13      ΚΟΚ

### How to care and store your knives

- Never expose a blade to heat or flame. High temperature can destroy the steel tempering.
- Don't use glass or granite cutting boards. We recommend a wooden or plastic cutting board.
- Don't hammer on the knife back because this not only damage the cutting edge but can also cause blade breakage.
- Don't use a knife to prize apart frozen food, open bottles or cans.
- Wash the knife thoroughly between uses with a non-abrasive sponge and dry it with a soft cloth.
- The steel for kitchen cutlery contains a small percentage of carbon in order to allow sharpening and keep the cutting power, therefore, the blade can stain if not properly cared. Thus, if the blade gets in contact with acid food like lemon, tomato, mustard etc, you should wash the knife immediately.
- Only plastic handled knives are dishwasher safe. However, to prolong the beauty of your knife and keep cutting edge in good order, you should wash it by hand. If you choose machine wash, we recommend drying it when the programme ends to avoid stains caused by calcareous water and detergents.
- Knives should be stored in a knife block, on a magnetic bar or a vinyl roll

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## **How to use your knives safely**

Knives are precious tools in your kitchen. To get the most pleasure of them, all you need is to follow some simple rules.

- Keep knives out of the reach of children.
- Use the right knife for every task for a good performance of the piece. In case you need to break bones or cartilages, you should use a cleaver.
- Always keep the knife sharp. A sharp knife performs better and is safer as less pressure is required to cut. If much pressure is applied, there is the possibility of the knife slipping and causing injury. Yet, tiring is less.
- Don't use a knife with wet or grease hands because the handle can slip away and you can lose control.
- Always hold a knife firmly and cut keeping it away from your body. For the professionals we recommend using safety stainless steel gloves and aprons.
- Wash and dry the blade from back to the cutting edge to avoid hurting yourself.
- While using a knife this should be placed on a visible and safe way on the working table.
- Don't store knives loose in a drawer. Knocking them against each other will quickly blunt and there is always the danger of hurting yourself when rummaging a knife.
- Never try to hold a knife falling down. Stand back as much as you can.

## **How to keep your knives sharp**

Gradually with use a knife will become blunt and consequently will require more effort to cut. What happens is that tiny 'teeth' (invisible to the naked eye) are bent and it's necessary to re-align them and restore the thin sharp edge.

- Except wavy edged knives, all knives can recover the original cutting edge. Depending how blunt the knife is you can use sharpening steel, a water stone or a knife sharpener.

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## **Sharpening steel**

1. Hold the steel in your hand. Place the knife heel on the upper end of the steel with the edge on the steel. Tilt the back of the blade about 20° away from the steel.
2. Maintaining this angle move the blade in an arching motion from the bolster to the tip using very little pressure.
3. Repeat the process 3 to 4 times on each side.

Keep the sharpening steel in a dry place.

## **Sharpener**

After a long usage period, the cutting edge may wear down to the extent that you have to restore or replace it by a professional process like a sharpening machine or require the service of a Grinder. However, never use a method that might cause over heating on the blade as it can lead to breakage.

## **Guarantee**

Icel knives have a lifetime guarantee against faulty workmanship or defects in the material. Damages caused by misuse are not covered by this guarantee.

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