

JÄMFÖRA

English

Before using for the first time

- Wash, rinse and dry the knife before using it for the first time.

Cleaning

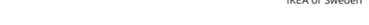
- Knives prefer to be washed by hand. The knife is unlikely to be rendered useless if washed in a dishwasher, but the edge can be damaged, the blade may corrode or the surface on the plastic handle may become dull.
- Wash and dry the knife directly after use. That prevents any risk of bacteria spreading from, for example, raw chicken to fresh vegetables.
- To avoid unsightly marks on the blade, dry the knife immediately after it has been washed.

Sharpening and whetting

- A sharp knife is safer to use than a blunt one, so sharpen your knife regularly. This knife has a blade of stainless steel that is simple to sharpen. Once a week is usually advisable for ordinary household use.
- Remember that the sharpener must be made of a harder material than the steel in the blade. For this reason you need to use a sharpening steel made of ceramic or chromium steel, a whetstone or a knife sharpener.
- If a knife has become very blunt as a result of long use or carelessness, you may need to have the blade professionally sharpened to restore its edge.

Storing and using your knife

- Avoid cutting through frozen or very hard foods (for example, bones), because this can cause the edge to bend or shards to loosen in the blade. If you cut into hard foods: Pull the knife back and forth through the food. Do not rock the knife from side to side.
- Always use a chopping board made of wood or plastic. Never cut on a surface made of glass, metal or ceramics.
- Store your knife in a knife block or on a magnetic strip on the wall. Storing knives in the right way protects the edge and prolongs the life of the knife.



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på en magnetlist på væggen. Riktigt oppbevaring beskytter kniveggen og gir dermed kniven lengre levetid.

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Deutsch

Vor der ersten Benutzung

- Messer vor der ersten Benutzung spülen, abwaschen und abtrocknen.

Reinigung

- Am besten ist es, Messer von Hand zu spülen. Sie werden zwar nicht unbrauchbar, wenn man sie in der Maschine spült, doch die Schneide könnte beschädigt werden, das Messerblatt könnte korrodieren und die Griffoberfläche könnte matt werden.
- Das Messer direkt nach der Benutzung spülen und abtrocknen. So vermeidet man z.B. die Übertragung von Bakterien von rohem Geflügelfleisch auf rohes Gemüse.
- Um Ablagerungen auf dem Messerblatt zu vermeiden sollte das Messer direkt nach dem Spülen abgetrocknet werden.

Schleifen und schärfen

- Messer sollten regelmäßig geschärft werden, damit die Arbeit leicht und sicher von der Hand geht. Dieses Messer hat eine Edelstahlklinge, die sich leicht schärfen lässt. Dies empfiehlt sich für Messer für den Hausgebrauch etwa einmal wöchentlich.
- Der Wetzstab sollte härter sein als der Stahl der Messerklinge. Ein Keramik- oder Edelstahlwetzstab, ein Wetzstein oder Messerschärfer sind gut geeignet.
- Ist ein Messer durch unsachgemäße Behandlung oder durch dauernde Benutzung ohne regelmäßiges Schärfen stumpf geworden, kann ein professioneller Schliiff erforderlich werden.

Aufbewahrung und Benutzung von Messern

- Gefrorenes oder sehr Hartes (z.B. Knochen) möglichst nicht mit dem Messer durchschneiden. Dadurch kann die Klinge verbogen oder beschädigt werden. Bei festerem Schneidgut das Messer während des Schneidevorgangs hin und herziehen, das Messer nicht seitlich bewegen.
- Immer ein Schneidebrett aus Holz oder Kunststoff verwenden. Niemals auf Glas-, Metall- oder Keramikoberflächen schneiden.

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Latviešu

Pirms pirmās lietošanas reizes

- Pirms pirmās naža lietošanas reizes to rūpīgi praskalozāģīet, noskalojiet un noslaukiet.

Tīrīšana

- Nažus ieteicams mazgāt ar rokām. Mazgājot trauku mazgājāmā mašīnā, naža asmens var kļūt truls, nespodrs vai sākt rūstēt.
- Nažus ieteicams mazgāt uzreiz pēc to lietošanas, lai pēc iespējas izvairītos no baktēriju izplatīšanās, piemēram, no svaigas gaļas uz dārzeņiem.
- Lai uz asmens nerastos ūdens nosēdumi, nazis jānoslauka uzreiz pēc mazgāšanas.

Asināšana

- Ass nazis ir drošāks par trulu nazi, tādej regulāri asinī savus nažus. Nažu asmeni izgatavoti no nerūšejoša tērauda, kas ir viegli uzasināms materiāls. Mēs iesakām nazi asināt reizi nedēļā.
- Svarīgi atcerēties, ka materiālam, no kā izgatavots naža asināmais, jābūt cietākam par materiālu, no kā izgatavots naža asmens. Tādēļ izvēlēties nažu asināma, kas izgatavots no keramikas vai hroma tērauda vai arī galodu.
- Ja nazis lietots ilgstoši un nav regulāri asināts, tā asmeni var nākties asināt pie profesionāļa.

Naža lietošana un uzglabāšana

- Negrieziet saldētam vai ļoti cietus pārtikas produktus (piemēram, kaulus), jo tas var sabojāt asmeni. Griezot cietus pārtikas produktus: virziet nazi vienīgi uz priekšu un atpakaļ, nemēģiniet to virzīt no vienas puses uz otru pusi jeb pa labi un pa kreisi.
- Lietojiet ar koka vai plastmasas virtuves dēlīti. Negrieziet uz stikla, metāla vai keramikās virsmas.
- Turiet nažu statīvā vai pie magnētiskā turētāja. Pareiza nažu uzglabāšana aizsargā asmeni un nodrošina ilgāku kalpošanas laiku.

- καταστροφών. Εάν πρόκειται να κόψετε ακληρές τροφές: Κυνείτε το μαχαίρι εμπρός - πίσω κόβοντας την τροφή. Μην το κυνείτε από πλευρά σε πλευρά.
- Χρησιμοποιείτε πάντα μια επιφάνεια κοπής από ξύλο ή πλαστικό. Μην κόβετε ποτέ επάνω σε μια επιφάνεια από γυαλί, μέταλλο ή κεραμικό.
- Αποθηκεύετε το μαχαίρι σας σε μια θήκη μαχαiriών ή σε μια μαγνητική μπάρα στον τοίχο. Αποθηκεύοντας τα μαχαίρια με σωστό τρόπο, προστατεύεται η κόψη και παρατείνεται η διάρκεια ζωής του μαχαiriού.

Русский

- Перед первым использованием**
 - Перед первым использованием ножи следует вымыть и вытереть насухо.
- Чистка**
 - Рекомендуется мыть ножи вручную. Если мыть ножи в посудомоечной машине, то край лезвия может затупиться, само лезвие может заржаветь, а также поверхность пластиковой ручки может повредиться.
 - Мойте и сушите ножи после каждого использования. Это предотвращает распространение бактерий, например, от сырого мяса к свежим овощам.
 - Во избежание появления пятен на лезвии ножа вытирайте нож сразу после того, как Вы его помыли.
- Заточка ножа**
 - Острые ножи в использовании безопаснее затупившихся, поэтому ножи необходимо регулярно затачивать. Лезвия из нержавеющей стали легко затачиваются. При бытовом использовании рекомендуется затачивать ножи раз в неделю.
 - Ножеточка должна быть изготовлена из более твердого материала, чем сталь лезвия. Поэтому вам необходимо использовать точильный брусок из хромированной стали, точильный камень или ножеточку.
 - Если в результате долгого использования

Lietuvių

Prieš naudojant pirmą kartą

- Prieš naudodami peilį pirmą kartą, išplaukite jį, praskalaukite ir išdžiuostykite.

Valymas

- Rekomenduojame peilius plauti rankomis. Jiems nepakenkiate plaudami indaplovėje, tačiau geležtė gali apsipti, pradėti rūdyti, o plastikinės rankenos gali išblukti ir tapti matinės.
- Rekomenduojama plauti ir išdžiustyti peilį iškart po naudojimo. Taip išvengsite bakterijų pernešimo, pavyzdžiui, nuo vištienos ant šviežių daržovių.
- Sausiai išdžiuostykite peilį iškart po plovimo, kad ant geležties neliktų dėmių.

Kaip galasti

- Astrių peiliu naudotis saugiau, todėl jį reikėtų reguliariai pagalasti. Pagalasti peilio geležtę, pagamintą iš nerūdijančio plieno, visiškai paprasta. Įprastai naudojant peilius buitėje, juos rekomenduojama galasti kartą per savaitę.
- Atminkite, kad galastuvas turi būti pagamintas iš tvirtesnės už plieną medžiagos. Todėl naudokite keraminį ar chromu dengtą plieną, šlifavimo akmenį arba peilių galastuvą.
- Jei po ilgo naudojimosi ar dėl neatargumo peilis labai atbuko, ašmenų aštrumui atstatyti gali prireikti specialistų pagalbos.

Kaip naudoti ir laikyti peilį

- Stenkitės nepjauti šaldytų ir labai kietų produktų (pavyzdžiui, kaulų), nes geležtė gali sulinkti arba imti klibėti. Jei būtina pjauti kietus maisto produktus, braukite peiliu pirmyn ir atgal, o ne į šonus.
- Naudokite medines ar plastikines pjauštymo lentas. Nepjaukite ant stiklinių, metalinių ar keraminių paviršių.
- Peilius laikykite stove arba ant magnetinės juostos. Tinkamai laikant, tausojama geležtė, peiliai ilgiau tarnauja.

Portugues

Antes de usar pela primeira vez

- Lave, enxague e seque a faca antes de a utilizar pela primeira vez.

Limpeza

- As facas devem ser lavadas à mão. A faca não fica inutilizada se for lavada à máquina, mas o rebordo pode danificar-se, a lâmina pode ficar corroída ou a superfície na pega de plástico pode ficar baça.
- Lave e seque a faca logo após a utilização. Isto evita qualquer risco de propagação de bactérias, por exemplo, da carne crua para legumes crus.
- Para evitar marcas inestéticas na lâmina, seque a faca imediatamente após a lavagem.

Afiar e aguçar

- Uma faca afiada é mais segura do que uma romba. Por isso, afie regularmente a sua faca. Esta faca tem uma lâmina em aço inoxidável, fácil de afiar. É aconselhável afiar uma vez por semana as facas de uso doméstico.
- O fuzil tem que ser feito num material mais duro do que o aço da lâmina. Portanto, precisa de usar um fuzil feito de cerâmica ou aço cromado, uma pedra de amolar ou um fuzil para facas.
- Se a faca ficar muito romba devido a uma longa utilização ou à falta de cuidado, a lâmina poderá ter de ser afiada por um profissional.

Guardar e usar a sua faca

- Evite cortar alimentos congelados ou muito duros (por exemplo, ossos), pois isso pode fazer com que a lâmina encurve ou que se fragmente. Se cortar alimentos duros: passe a faca para a frente e para trás através do alimento. Não oscile a faca lateralmente.
- Use sempre uma tábua de cortar de madeira ou plástico. Nunca corte sobre uma superfície de vidro, metal ou cerâmica.
- Guarde a faca num bloco de facas ou numa calha magnética na parede. Guardar as facas da maneira adequada protege a lâmina e prolonga a sua vida.

Româna

Înainte de prima utilizare

- Spală, clătește și usucă cuțitul înainte de prima utilizare.

Curatare

- Este de preferat sa speli cutitele manual. Spalatul in masina automata ar putea cauza corozionea lamei sau ar putea matui manerul. Spala si sterge cutitul imediat dupa ce l-ai folosit. In acest fel previi raspandirea bacteriilor de la, de exemplu, carnea de pui la legume.
- Sterge imediat cutitul dupa ce l-ai spalat pentru a impiedica patarea lamei.

Ascutire

- Un cuțit ascuțit este mai sigur decât unul neascuțit, așadar ascute cuțitele în mod regulat. Acest cuțit are o lamă din oțel inoxidabil, care este simplu de ascuțit. Pentru uz domestic, se recomandă ascuțirea cuțitului o dată pe săptămână.

- Reține că accesoriul pentru ascuțit trebuie să fie dintr-un material mai rezistent decât lamele. Din acest motiv, trebuie să folosești un accesoriu de ascuțit din oțel ceramic sau cromat, gresie sau točilă.
- Dacă cuțitul a devenit bont din cauza unei utilizări îndelungate sau neglijente, poate fi necesar să se ascută lama în mod profesionist pentru a-i reface marginea.

Depozitarea și folosirea cuțitului

- Nu taia produse congelate sau foarte tari (oase) pentru ca lama se poate toci sau indoii.Folosește întodeauna un toător din lemn sau plastic.
- Nu tăia niciodată pe o suprafață de sticlă, metal sau ceramică.
- Ține cuțitul într-un bloc de cuțite sau pe o bandă magnetică de perete. Depozitarea corespunzătoare a cuțitelor le protejează lama și le prelungește durata de viață.

Slovensky

Predtým, ako nôž použijete po prvýkrát

- Pred prvým použitím nôž umyte, opláchnite a osušte.

Umyvanie

- Nože umývajte v rukách. V umývačke sa síce nezníčia, ale môže sa čepel sa môže poškodiť, oceľ korodovať a rúčka rýchlejšie opotrebiť.
- Hneď po použití nôž umyte a osušte. Zabráňte tak šíreniu prípadných baktérií zo surového mäsa.
- Nože ihneď po umytí osušte, aby na čepeli nevznikli škvrniny.

Brúsenie a ostrenie

- Ťupý nôž je nebezpečnejší ako ostrý, preto ho treba pravidelne brúsiť. Tento nôž má čepel z nehrdzavejúcej ocele, ktorá sa ľahko brúsi. Pri bežnom používaní v domácnosti sa odporúča brúsiť nože jedenkrát týždenne.
- Brúška musí byť z tvrdšieho materiálu ako čepel noža. Preto musíte použiť keramickú alebo chrómovú brúsku alebo ocielku.
- Ak je nôž po dlhom používaní alebo nedostatočnej údržbe veľmi ťupý, nechajte ho nabrúsiť u odborníka.

Používanie a odkladanie nožov

- Nekrájajte mrazené a príliš tvrdé potraviny (napríklad, kosti), aby ste neohli a príliš neotupili čepel. Pri rezaní tvrdých potravín pohybujte nožom ako pilkou, nikdy ho nevykvývajte.
- Vždy používajte dosky na krájanie z dreva alebo plastu. Nekrájajte na sklenenom, porcelánovom alebo kovovom povrchu.
- Nože skladujte v držiaku na nože alebo na magnetický nástenný lište. Správne odkladanie chráni ostrie noža a predlžuje jeho životnosť.

Български

Преди да използвате за първи път

- Измийте, изплакнете и подсушете ножа, преди да го използвате за първи път.

Почистване

- Препоръчително е ножовете да се мият на ръка. Едва ли ще станат неизползваеми, ако ги измиете в съдомиялна машина, но ръбът може да се повиди, острието да корозира, а повърхността на пластмасовата дръжка да потъмнее.
- Измийте и подсушете ножа веднага след употреба. Това ще предотврати пренасянето на бактерии - например от суровото пилешко месо в пресните зеленчуци.
- За да избегнете неприятните следи по острието, винаги подсушавайте ножа веднага след измиване.

Подостряне и наточване

- Острите ножове са по-безопасни за употреба от тъпите, затова редовно точете ножовете си. Този нож има острие от неръждаема стомана и лесно се наточва. За стандартните домакинства обикновено се преоръчва това да става веднъж седмично.
- Важно е точилото да бъде от по-твърд материал от стоманата на острието. Затова се налага да използвате точило от керамика или хромна стомана, камък за точене или брус.
- Ако ножът е силно затыпен от продължителна или небрежна употреба, може да се наложи професионално наточване, за да се възстанови острието му.

Съхранение и употреба на ножа

- Избягвайте да режете замразени или много твърди храни (например, кости), тъй като може да се изкриви ръбът да да се разхляби острието. При рязане на твърди храни: Движете ножа напред-назад през храната. Не го движете настрани.
- Използвайте само пластмасови или дървени дъски за рязане. Никога не режете върху съблени, метални или порцеланови повърхности.

- Съхранявайте ножа в поставка или на магнитна стена закачалка. Правилното съхранение на ножовете предпазва ръба и удължава живота на прибора.

Хрватски

Prije prve upotrebe

- Operite, isperite i osušite nož prije prve upotrebe.

Čišćenje

- Noževe je bolje prati ručno. Ako nož perete u perilici posuđa, moći ćete ga i dalje koristiti, ali rub se može oštetiti, oštrica zahrđati, a plastična drška izblizljeđeti.
- Operite i osušite nož odmah nakon upotrebe. Time ćete spriječiti širenje bakterija, npr. sa sirove piletine na svježe povrće.
- Kako biste izbjegli ružne mrlje na oštrici, obrišite nož odmah nakon pranja.

Oštrenje i brušenje

- Oštar nož sigurniji je za upotrebu od tupog pa je nož potrebno redovito oštriti. Oštrica ovog noža izrađena je od nerđajućeg čelika koji se lako oštri. Oštrenje jednog tjeđno obično je dovoljno za normalnu upotrebu u kućanstvu.
- Zapamti da oštrač mora biti od materijala tvrdog od čelične oštrice. Zato upotrijebi keramički, dijamanitni ili čelični oštrač za noževe.
- Ako nož jako otupi zbog duge upotrebe ili nepažnje, potrebno ga je naoštрити kod profesionalnog oštrača.

Spremanje i upotreba noža

- Ne režite smrznutu ili jako tvrdu hranu (npr. kosti), jer time možete iskriviti i istupiti oštricu. Ako režete tvrdu hranu: povlačite nož natrag i naprijed kroz hranu. Ne pomičite nož ustranu.
- Uvijek koristite drvenu ili plastičnu dasku za rezanje. Nikad ne režite na staklenoj, metalnoj ili keramičkoj površini.
- Nož spremite u stalak za noževe ili na zidnu magnetsku ploču. Pravilnim spremanjem noževa štítite oštricu noža i produžujete njihovo trajanje.

- وتذكري بأن المسن يجب أن يكون مصنوعاً من مواد أقوى من الفولاذ الموجود على الشفرات. ولهذا السبب، تحتاجين إلى استخدام مسن فولادي مصنوع من السيراميك أو فولاد الكروم، أو مشحذ أو مسن.
- إذا أصبح المسكين كليل جدا نتيجة استخدامه لفترة طويلة أو الإهمال، فقد تكوني بحاجة إلى شحذ مختلف للمسكين لاستعادة شفرتها الحادة.
- طريقة حفظ واستخدام المسكين**
- تحتي تقطيع الأطعمة المحمّقة أو القاسية جداً (مثل العظام)، فهذا قد ينثي الحافة ويؤدي إلى فقدان حدة الشفرة. وفي حالة قيامك بتقطيع الأطعمة القاسية: إقطني تمزير المسكين للحلف والأمام. لا تحركي المسكين من جانب إلى آخر.
- استخدمي دائماً لوح تقطيع مصنوع من الخشب أو البلاستيك. لا تقومي بالتقطيع مطلقاً على سطح زجاجي، فخاري أو معدني.
- احفظي المسكّن في الحافظة الخاصة بها أو على علاقة مغناطيسية على الجدار. إن حفظ المسكين بالطريقة الصحيحة يحمي حافتها ويطول عمرها.

- Oštrač mora biti od materijala čvršćeg nego što je čelik na oštrici. Zbog toga treba da koristiš oštrač od porcelana ili čelika s hromom ili brus.
- Ako nož poprilčno otupi usled duge upotrebe ili nemara, možda će morati majstor da ga naoštри.

Čuvanje i upotreba noža

- Izbegavaj da sečeš smrznute ili veoma tvrde namirnice (na primer kosti), jer se zbog toga oštrica može iskriviti ili se može deo oštrice odlomiti. Ako sežeš tvrde namirnice: povlačite nož napred-naзад preko namirnica. Ne izvrći ga levo-desno.
- Uvek koristi plastičnu ili drvenu dasku za sečenje. Nikada ne reži na staklenoj, metalnoj ili keramičkoj površini.
- Nož čuvaj u bloku za noževe ili na magnetnoj trači na zidu. Čuvanjem noževa na pravilan način štítiš ili oštricu i produžavaš trajanje.

Slovenščina

Pred prvo uporabo

- Pred prvo uporabo nož pomij, splakni in osuši.

Čiščenje

- Nože je najbolje prati ročno. Sicer je malo verjetno, da se bo nož pri pranju v pomivalnem stroju poškodoval, a kljub temu lahko rezilo postane toplo ali zarjavi, površina ročajja pa lahko obledi.
- Nož po uporabi takoj sperite in osušite. S tem boste preprečili širjenje bakterij iz, na primer, surovega piščančjega mesa na zelenjavo.
- Vidnim ostankom vodnih kapljic na rezilu se izognete tako, da nož po pranju takoj obrišete.

Ostrenje in brušenje

- Oster nož je varnejši za uporabo kot top, zato nož redno ostrí. Rezilo tega noža je iz nerjavečega jekla, zato je enostavno za ostrenje. Za običajno uporabo v gospodinjstvu je nož običajno pripravljivo ostriti enkrat tedensko.
- Ne pozabi, da mora biti ostrilo iz tršega materiala, kot je jeklo v rezilu. Zato uporabljaj ostrilno palico iz keramike ali kromiranega jekla, brusilni kamen ali ostrilo za nože.

unuturimaz yip. Bu yüzden seramik ya da krom çeliğinden yapılıms bileği taşı veya bıçak bilicisici kullanınız.

- Bıçağın çok uzun süre kullanımı ya da dikatsizlik sonucu ciddi anlamda körölmesi halinde, bıçağa profesyonel bir bileme işlemleri yaptırmanız gerekebilir.
- Z nožem ne reži zamrznjene ali zelo trde hrane (npr. kosti), saj se lahko pri tem rezilo zvije ali skrha. Pri rezanju trše hrane pomikaj nož naprej in nazaj. Ne nagibaj ga levo in desno.
- Vedno uporabi rezalno desko iz lesa ali plastike. Nikoli ne reži na stekleni, kovinski ali keramični površini.
- Nož shranjui v stojalu za nože ali na stenski magnetni letvi. S pravilnim shranjevanjem nožev zaščitiš rezila in podaljšaš njihovo življenjsko dobo.

Türkçe

İlk kullanımdan önce

- İlk kullanımdan önce bıçağı yıkayın, durulayın ve kurulayın.

Temizlik

- Bıçakların elde yıkanması tercih edilir. Bulaşık makinesinde yıkanan bıçaklar maalesef kullanılmaz hale gelir, bıçak aşınabilir ve plastik tutma yeri de matlaşabilir.

- Kullanımdan sonra bıçağı doğrudan yıkayıp kurulayınız. Bu sayede bakterilerin, mesela pişmemiş tavuktan taze sebzelerle, bulaşması gibi riskleri de önlemiş olursunuz.
- Bıçakta hoş görünmeyen lekelerin oluşmasını kaçınmak için bıçağı yıkay yıkamaz kurulayınız.

Keskinleştirme ve bileme

- Keskin bir bıçak kullanmak körleşmiş bir bıçak kullandıktan daha güvenlidir, bu yüzden bıçaklarınızı düzenli olarak keskinleştiriniz. Bıçak, keskinleştirilmesi kolay paslanmaz çelikten yapılmalıdır. Evde kullanılan normal bıçaklarda genellikle haftada bir yapılması tavsiye edilir.
- Bıçağı keskinleştirmek için kullanacağınız aracı, bıçağın yapıldığı çelikten daha sert bir malzemeden yapılmış olması gerektiğini

Ελληνικά

Πριν από τη πρώτη χρήση

- Πλύντε, ξεπλύντε και στεγνώστε το μαχαίρι πριν το χρησιμοποιήσετε για πρώτη φορά.

Καθαρισμός

- Τα μαχαίρια είναι προτιμότερο να πλένονται στο χέρι. Ένα μαχαίρι που έχει πλυθεί στο πλυντήριο των πιάτων, είναι σπάνιο να καταστραφεί, αλλά η κόψη του μπορεί να αλλοιωθεί, η λάμα να σκουριάσει και η πλαστική λαβή να αποκτήσει ένα σκούρο χρώμα.
- Είναι φρόνιμο, πάντα να πλένετε και να στεγνώνετε το μαχαίρι αμέσως μετά την χρησιμοποίησή του. Έτσι, απολαμβάνεται η χρησιμοποιήποτε μεταφορά μικροβίων π.χ από το στήθος κοτόπουλου στα φρέσκα λαχανικά.
- Για να αποφεύγονται τα σημάδια από το νερό επάνω στην λάμα, πάντα να στεγνώνετε το μαχαίρι αμέσως μετά το πλύσιμο.

Τρόχισμα και ακόνισμα

- Ένα κοφτερό μαχαίρι είναι πιο ασφαλές στη χρήση από ένα στομιμμένο, γι' αυτό να το ακονίζετε συχνά. Αυτό το μαχαίρι έχει λεπτάδα από ανοξείδωτο αστόδι που είναι απόλο στο ακόνισμα. Συνήθως, για κανονική οικιακή χρήση, συνιστάται αυτό να πραγματοποιείται μια φορά την εβδομάδα.
- Να έχετε υπόψη σας ότι το ακονιστήρι θα πρέπει να είναι κατασκευασμένο από υλικό πιο σκληρό από το αστόδι της λεπίδας. Γι' αυτόν του λόγου θα πρέπει να χρησιμοποιηθεί ένα αστόδι ακονισματος από κεραμικό ή χρωμιωμένο αστόδι, έναν τροχό ή ένα ακονιστήρι μαχαiriών.
- Εάν ένα μαχαίρι δεν είναι καθόλου κοφτερό, είτε λόγω παρατεταμένης χρήσης, είτε λόγω απροσεξίας, μπορεί να χρειαστεί επαγγελματικό ακόνισμα για να αποκατασταθεί η λεπτάδα του.

Αποθήκευση και χρήση του μαχαiriού σας

- Αποφεύγετε να κόβετε κατευθυνμένα ή πολύ σκληρά φαγητά (παραδείγματος χάριν, κόκκαλα), διότι αυτό μπορεί να λυγίσει την κόψη της λάμας ή κομμάτια της να