

KNIFE USAGE RECOMMENDATIONS

- Do not leave the knife under water or in humid environments for a long time as it would damage the handle and cause rust on the blade.
- Frozen food must be completely thawed before cutting with a sharp knife.
- Use specially purposed knives when cutting hard ingredients like bones. For fish bones use the Deba knife. For cutting chicken, ducks and other meat bones, use a special bone chopper.
- Under no circumstances attempt to break or sever food by tilting the blade tangentially to the knife edge.
- Do not put knives in the dishwasher for cleaning. Its aggressive detergent and high temperatures will damage the blade edge, cause corrosion on the steel and damage the handle's natural wood.
- Do not slap food with the blade of the knife.

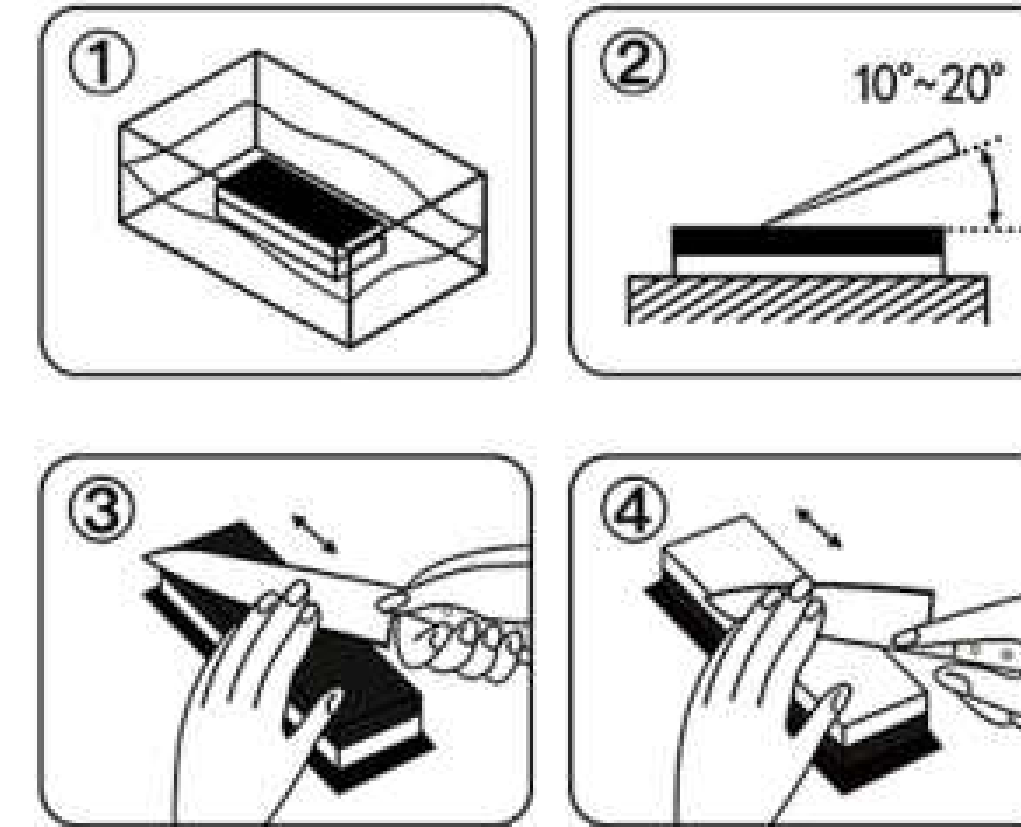


KNIFE CARE AND MAINTENANCE

- After using the knife, please wash it with natural soap and cold water. Wipe it with a dry cloth, then place it in a dry and ventilated place.
- Do not keep knives in a humid, salty, acid, or alkaline environment, which will damage the blade, edge and handle.
- Do not heat the knife or put it close to a heat source, as it will deform the knife body, damage the handle and blade edge.
- Please do not wipe the blade with non-woven nylon fabric.
- Every steel blade will eventually lose its sharpness after much usage. We recommend resharpening it at the first signs of performance deterioration using a high-quality corundum sharpening whetstone.
- If you accidentally cause the knife to rust, please scrub it with detergent and sponge or polish it with a high-mesh whetstone.
- Regrinding the knife can help to remove dirt, oil and other stains.

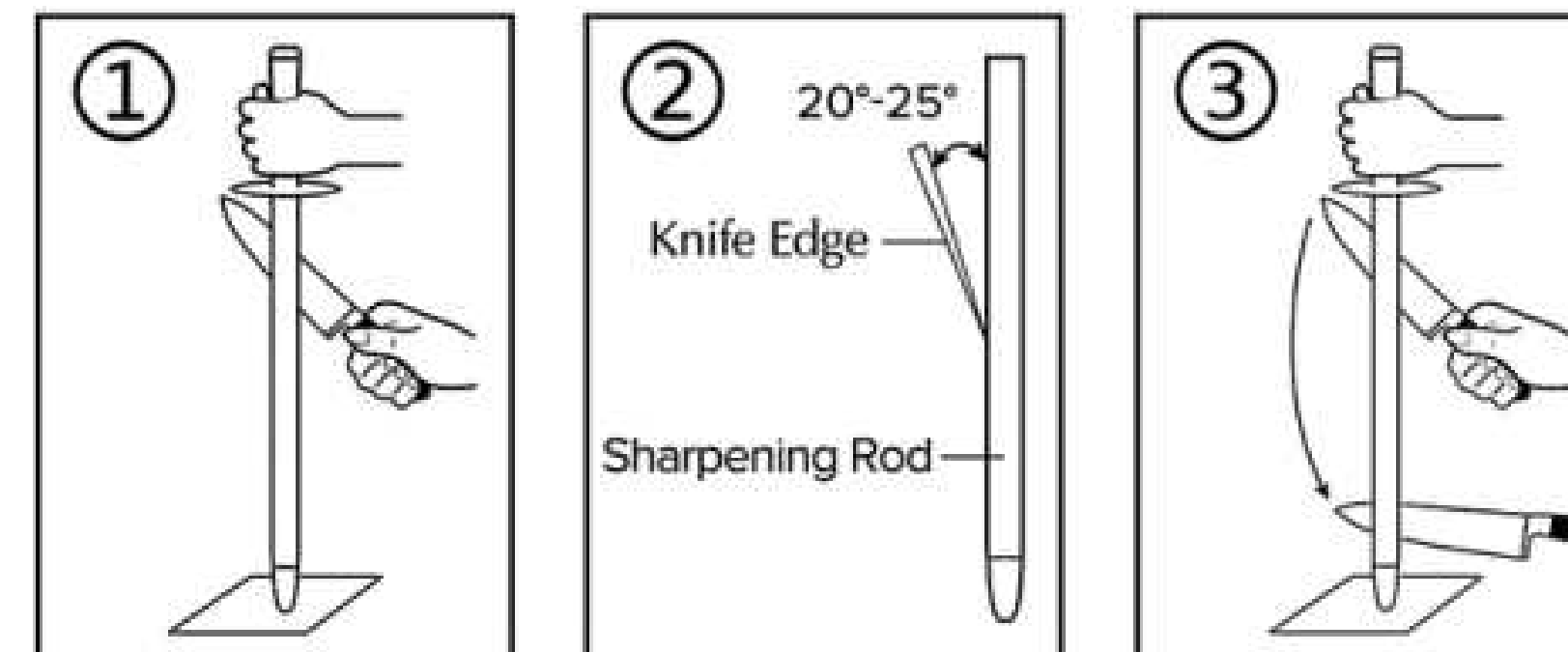


WHETSTONE SHARPENING INSTRUCTIONS



1. Soak the whetstone under water for 5 minutes before use to make it fully absorb water.
2. Place the knife on the stone steadily, and polish it according to the angle of the blade. It can be polished back and forth. Use of our 15° sharpening ruler is strongly advised.
3. Use 1000# rough stone first to grind out an initial blade edge.
4. Use 6000# for 5-20 minutes for razor sharpening, according to steel type.

SHARPENING ROD INSTRUCTIONS



1. Hold the handle of the sharpening rod with your left hand, place it on a flat table, and hold the knife with your right hand.
2. Place the blade against the sharpening rod. Blade and sharpening rod should be at a 20-25° angle. Gently slide the knife downwards in an arc, from the tip of the knife to the base, mainly lightly, and don't use excessive force.
3. Work on the blade sides alternately. Keep the rod still. Move the knife from one side to the other of the sharpening rod. Use the same method to hone both sides of the blade.
4. After grinding, please wipe the sharpening rod dry with a dry cloth. Do not wash. Store the sharpening rod in a dry and ventilated area, like any knife.