

# JÄMFÖRA

## Portugues

**Antes de usar** **por primera vez**

- 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.

## English

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.

- Utilize 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.

**Antes de usar por primera vez**

**Cleaning**

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

**Sharpening and whetting**

- 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.

### English

**Antes de usar por primera 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.

**Antes de usar por primera vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primera vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primera vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primera vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primera vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primera vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

- 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.

**Antes de usar por primera vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primera vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primera vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primera vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primera vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primera vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primera vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primera vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primera vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primera vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

- Usa siempre una tabla de cortar de madera o plástico, nunca cortes sobre una superficie de vidrio, cerámica o metal.

- Guarda el cuchillo en un taco o en un portacuchillos magnético fijado a la pared. Si lo guardas correctamente, proteges el filo del cuchillo y prolongas su vida útil.

**Antes de usar por primera vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primeira vez**

**Cleaning**

**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.

**Limpeza**

- 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.

**Antes de usar por primeira vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primeira vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primeira vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primeira vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primeira vez**

**Cleaning**

**Sharpening and whetting**

**Storing and using your knife**

**Antes de usar por primeira vez**

**Cleaning**

**Sharpening and whetting**

<sup>[1]</sup>

