

MOSFIATA

KNIFE CARE AND MAINTENANCE INSTRUCTIONS



Welcome, and thank you for being an MOSFiATA customer.
We are so grateful for the pleasure of serving you and hope we meet your expectations.

◆ ENGLISH ◆

■ PREFACE

Kitchen knives **will** always require some care and maintenance to keep them in the best shape and get the most out of them. PLEASE read these instructions thoroughly before use, and keep it handy for future reference.

MOSFiATA is one of the fastest growing online retail businesses in the world providing quality products in Home and kitchen Household Products.

The first MOSFiATA "Kitchen Knives" Factory established in 1975. As the factory industry continued to grow in the last 36 years, manufacturing systems followed suit and improvement in the range of goods produced followed.

Learn by traditional classic knife techniques, and to design the most perfect knife for your kitchen. Each MOSFiATA knife takes more than one hundreds of manual processes, and two hundreds working hours to test check and package it from the factory. Each details, such as the art design, the safety protection, and even the set accessories, are ideal for all cooking purposes.

■ HOW TO USE THE SHARPENER

1. KNIFE SHARPENER

Our knife sharpeners have at least 2 settings: 1 labeled "COARSE" and 1 labeled "FINE"
The "COARSE" setting will actually remove steel from the blade to resharpen the edge, while the "FINE" setting is used for everyday knife maintenance.



- ① Use the "COARSE" setting for very blunt knives that need to be reshaped.



1. Get ready and set up: The blade must maintain a horizontal and vertical relationship with the sharpeners.
2. There's a "V" shape at the "COARSE", the blade must touch close the bottom of the shape "V".
3. Pull the blade through from its base to its tip 5 to 10 times.

- ② Use the "FINE" setting for knives that need to be reshaped.



Run the blade through the fine setting 1 to 2 times to finish the process. (as "CORASE") After you've finished pulling the blade through the "COARSE" setting, you need to give it a few finishing touches to refine its edge.

You don't need to use as much force with the "FINE" setting, and the grinding sound won't be nearly as loud as it was in the "COARSE" setting.

Rinse the knife off and dry it with a lint-free towel. Use warm, soapy water to rinse away any lingering steel remnants before using your knife again. Feel free to use a sponge or dishtowel to give the knife a quick wipe down. Dry the knife off completely to prevent it from rusting, and return it to its knife block or similar storage space.

★ All MOSFiATA Knives are able to clean by dishwasher, however, please set it in place to avoid getting banged up or damaged by other items.

★ Tips: In order to maintain the sharpener's performance, please do clean the metal ("COARSE") and ceramic rod ("FINE") after use.

2. WHETSTONE

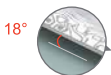
Sharpen the knife with Whetstone

Step 1: Wetting the Stone

Firstly, please submerge the stone in water until no more air bubbles come out. The longer it takes to soak, the better off you'll be. Usually you may take about 10 minutes to submerge the stone.

Step 2: Finding the Angle

We suggest placing the edge of the knife on the stone and the spine (back) of the blade about halfway up your horizontal thumb. That should give you approximately the right angle! (We recommended that the perfect angle should below 18°)



Step 3: (Re) Defining the Edge

Find your angle and begin the back and forth motion. You will only be applying pressure when you pull the knife back — applying pressure in the forward stroke can damage your stone and mess with the edge. Make sure to apply a sizeable amount of pressure. Stand up and put some weight into it if you need to.



Way 1



Way 2

Tip: Don't worry too much about doing this quickly. Instead focus on maintaining a constant pressure and angle throughout the backwards and forwards motion. Work carefully, starting from the part of the blade closest to the handle and moving out towards the point.

■ TAKING CARE OF YOUR MOSFIATA KITCHEN KNIVES



- Hand-wash and dry them after using. Don't use any hard matter sponges, such as Stainless Steel Sponges, to clean the knife.
- Rinse with clear water about 30s after cutting some juice acidic vegetables and fruits, such as tomato, lemon, etc.



- Air-dry or pat dry with clean paper towels or a dishcloth (Cotton) after water clean your knife.
- Don't leave your dirty knives sitting in the sink. Don't procrastinate and promise to hand-wash them later. They can get scratched/dented by whatever other dishes you throw in the sink! Plus, they'll clean more easily if you wash them right away.
- Store your knives properly! Don't keep your knives stored loose in the utensil drawer, for the same reason you shouldn't let them sit in the sink. If you do, at least have a plastic knife guard for your knife. Ideally, store your knives in a knife block. Or if you have the wall space, you can be fancy and affix your knives to a magnetic strip!
- Always cut on a cutting board. Surfaces like your granite or marble kitchen counter-top are too hard for your blade. To keep your knives sharp, use a wood cutting board! Plastic is fine, too.

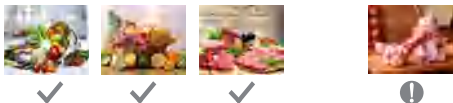
⚠ IMPORTANT NOTICES

Preventing knife damage: A good knife can be a chef's best friend.

1. To avoid the damage to the point of the knife, please DO NOT slap, break, stir, pry, or knock.



2. Make sure the knife it's NOT a Bone Chop Knife, it's a knife for cutting / chopping raw meat, vegetables, fruits, etc.



3. Make sure unfreeze the meat before cutting / chopping.

■ FINGER GUARD

Protector for Cutting and Chopping

