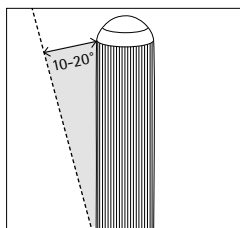


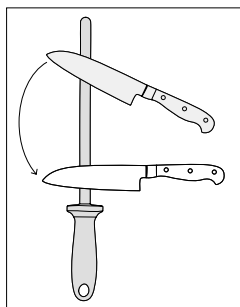


DE

Mit dem Wetzstab
Messer richtig schärfen.



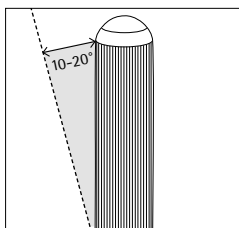
Die Klinge über ihre
gesamte Länge in Pfeil-
richtung sehr flach -
etwa im Winkel von
10-20° - am Wetzstab
mit sanftem Druck
entlangführen.



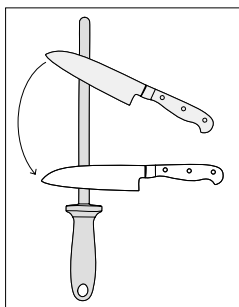
Diesen Vorgang
abwechselnd mit jeder
Seite der Schneide eini-
ge Male wiederholen.

EN

Sharpen your knives the
professional way with a
sharpening steel.



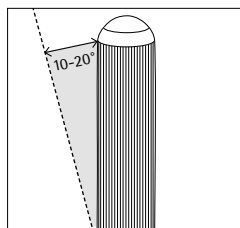
Hold the blade at an
angle of around 10-20°
to the steel and apply
gentle pressure as you
pull the blade along
the entire length of the
steel in the direction of
the arrow.



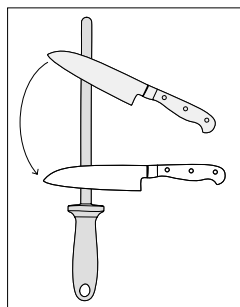
Repeat this procedure
several times with alter-
nate sides of the blade.

FR

Aiguiser correctement le
couteau à l'aide du fusil.



Maintenez la lame à un
angle d'environ 10-20°
et faites-la glisser dans
le sens de la flèche
tout au long du fusil
en exerçant une légère
pression.

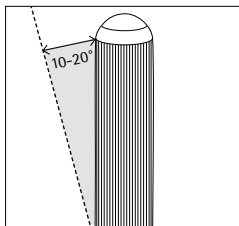


Répétez cette opération
plusieurs fois alternant
chaque côté de la lame.

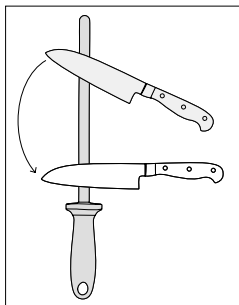


ES

Afilar correctamente con el afilador de cuchillos.



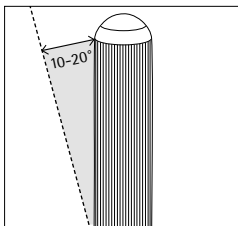
Pase toda la longitud de la hoja en el sentido de la flecha manteniéndola muy plana (en un ángulo de unos 10-20°) por el afilador realizando una ligera presión.



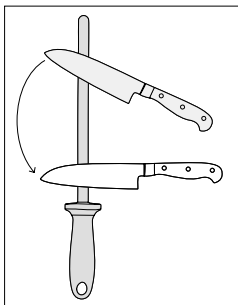
Ripetere questo procedimento alcune volte per ogni lato della lama.

IT

Affilare correttamente il coltello con l'afilatore.



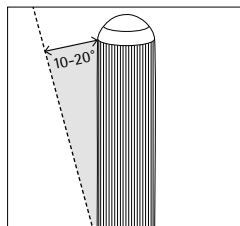
Posizionare la lama sull'afilatore con un'inclinazione di circa 10-20°, come indicato dalla freccia, esercitando una leggera pressione.



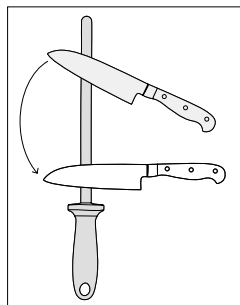
Ripetere questo procedimento alcune volte per ogni lato della lama.

ZH

使用磨刀棒正确地磨利刀具。



将整个刀刃沿箭头方向平放——约 10-20° 角——在磨刀棒上轻柔地进行磨刀。



在刀具的双面交替重复几次该过程。