

RULES FOR USING AND MAINTAINING SAMURA HARAKIRI KNIVES

- Knives should be used on wooden or plastic cutting boards only (glass boards will make any steel blunt).
- Do not use the knives for chopping. Be careful while slicing any food products with bones (meat, fish).
- You could use special saw knife with serrated blade SHR.0057B /SHR.0057W/SHR.0057WO for cutting frozen foods.
- We recommend using cleaver SHR.0040B/ SHR.0040W/ SHR.0040WO for cutting bones.



HARAKIRI

WHETTING AND SHARPENING SAMURA HARAKIRI KNIVES

We recommend sharpening knives with whetstones or ceramic honing rods regularly.

When sharpening, draw the knife along the honing rod with the cutting edge away from you and shift the knife from the handle to the tip.

A whetstone should be completely soaked in water for about 10-15 minutes before each use.

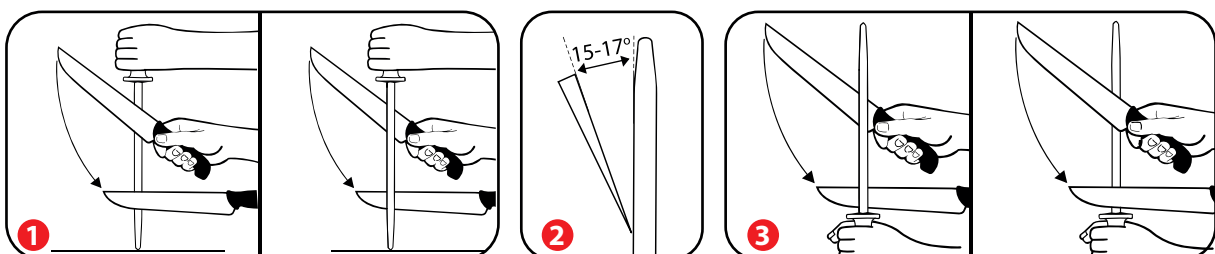
Make sure that the whetstone remains slightly wet throughout the sharpening process.

To begin, sharpen one side of the knife until a burr appears.

Then proceed to sharpen the other side of the knife. Continue the process until you attain the desired sharpness. Throughout the process, make sure to maintain the original edge angle of 15-17 degrees which was set at the production factory.

SHARPENING ON A HONING ROD

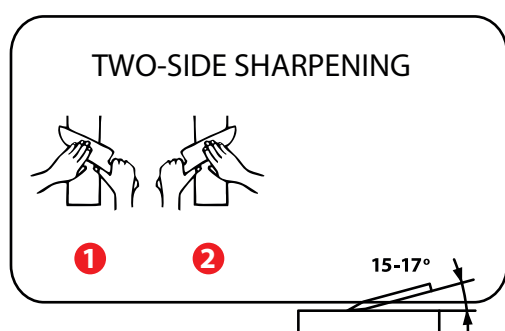
A ceramic honing rod as a whetstone is a useful tool for long-term use. A honing rod is made of very hard steel or mild steel plated with a diamond or ceramic coating. When sharpening, draw the knife along the honing rod with the cutting edge away from you and shift the knife from the handle to the tip.



SHARPENING ON A WHETSTONE

A whetstone should be completely immersed in water for about 10-15 minutes before each use. Make sure that the whetstone remains slightly wet throughout the sharpening process.

To begin, sharpen one side of the knife until a burr appears. Then proceed to sharpen the other side of the knife. If necessary, repeat the process with a finer stone. Continue the process until you attain the desired sharpness. Throughout the process, make sure to maintain the original edge angle of 15-17 degrees which was set at the production factory.



**NEVER USE YOUR FINGERS TO CHECK THE SHARPNESS OF THE KNIFE!
USE A SHEET OF PAPER TO TEST THE SHARPNESS.**

Take care of your kitchen knives
and enjoy cooking!