

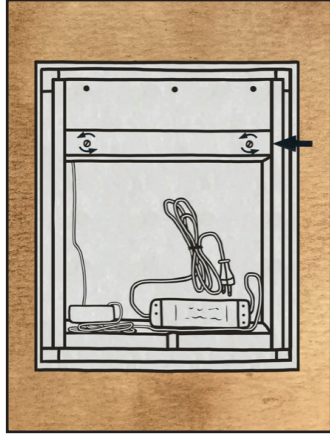
Coltelliera grande

- 1 Grana
- 2 Pelapatate
- 3 Apri ostriche
- 4 Spelucchino
- 5 Verdure
- 6 Salamino
- 7 Pomodoro
- 8 Filettare
- 9 Trinciante
- 10 Disossare
- 11 Lasagne
- 12 Forchettone
- 13 Spacca ossa
- 14 Acciaiolo
- 15 Carni crude
- 16 Salumi
- 17 Pane
- 18 Arrosti
- 19 Chef's
- 20 Salmone
- 21 Guanto
- 22 Tagliatartufi
- 23 Cavatappi
- 24 Schiaccianoci
- 25 Levacapsule
- 26 Forbici
- 27 Trinciapolli

Large wall-mounted board

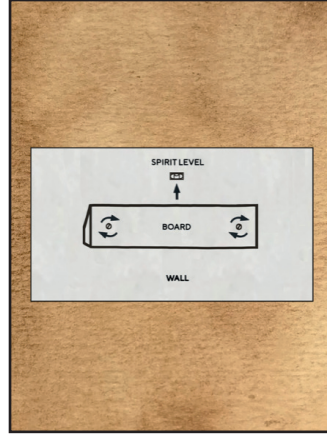
- 1 Parmesan knife
- 2 Potato peeler
- 3 Oyster opener
- 4 Curved paring knife
- 5 Vegetable knife (10 cm)
- 6 Appetizer knife
- 7 Tomato knife
- 8 Filletting knife
- 9 Chef's knife (15 cm)
- 10 Boning knife
- 11 Lasagna turner
- 12 Carving Fork
- 13 Cleaver
- 14 Honing steel
- 15 Chef's knife (20 cm)
- 16 Roast knife (23 cm)
- 17 Pointed bread knife (23 cm)
- 18 Roast knife (26 cm)
- 19 Chef's knife (26 cm)
- 20 Pointed ham knife (30cm)
- 21 Mesh glove
- 22 Truffle slicer
- 23 Corkscrew
- 24 Nutcracker
- 25 Bottle opener
- 26 Kitchen scissors
- 27 Poultry shears

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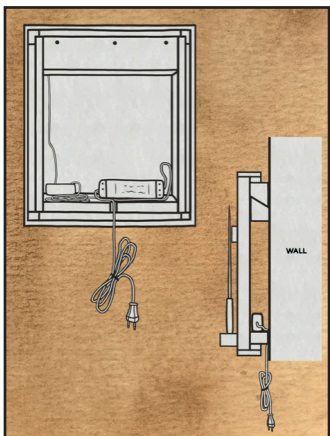
Remove the wooden board, showed in the picture above, from the back of the panel by unscrewing the two screws.

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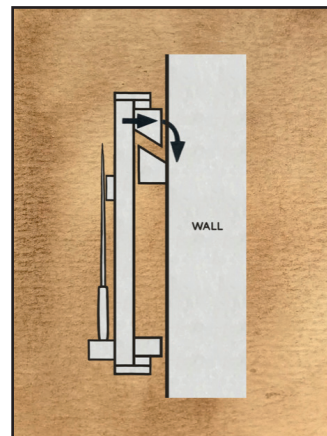
Fix the wooden board to the wall using a spirit level.

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Make the electrical connection. In case of outside socket, be careful the electric cable goes into the proper notch.

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Hang the panel on the wooden board previously fixed to the wall.

COMPARED KNIVES BOARD

ITALIANO	ENGLISH	Small (9 Pcs)	Medium (16 pcs)	Large (27 pcs)	Giant (53 pcs)
Coltello antipasti	Appetizer knife			X	X
Disosso	Boning knife		X	X	X
Apri bottiglia	Bottle opener		X	X	X
Tappo	Bottle stopper				X
Coltello da dolce	Cake knife	X			X
Pala torta	Cake server				X
Forchettone	Carving fork		X	X	X
Coltello trinciante	Carving knife	X			X
Pinza champagne	Champagne opener				X
Decora limoni	Channel knife				X
Coltello da formaggio	Cheese knife				X
Coltello da Chef (15 cm)	Chef's knife (15 cm)			X	X
Coltello da Chef (20 cm)	Chef's knife (20 cm)		X	X	X
Coltello da Chef (23 cm)	Chef's knife (23 cm)	X			X
Coltello da Chef (26 cm)	Chef's knife (26 cm)		X	X	X
Coltello da Chef (30 cm)	Chef's knife (30 cm)				X
Grattugia limoni	Citrus zester				X
Spaccaossa	Cleaver			X	X
Levatoroli	Corer				X
Cavatappi	Corkscrew		X	X	X
Spelucchino curvo	Curved paring knife	X	X	X	X
Filettare	Filletting knife	X	X	X	X
Taglia capsula	Foil cutter				X
Coltello agrumi	Citrus knife				X
Forbici pesanti	Heavy scissors				X
Acciaio	Honing steel		X	X	X
Forbici da cucina	Kitchen scissors	X	X	X	X
Coltello parmigiano grande	Large parmesan knife				X
Spatola lasagna	Lasagna turner			X	X
Pinza aragosta	Lobster tongs				X
Guanto	Mesh glove			X	X
Mezzaluna	Mincing knife				X
Schiaccianoci	Nutcracker			X	X
Apri ostriche	Oyster opener			X	X
Coltello parmigiano piccolo	Parmesan knife			X	X
Coltello pane punta (23 cm)	Pointed Bread knife (23 cm)			X	
Coltello pane punta (26 cm)	Pointed Bread knife (26 cm)		X		X
Coltello prosciutto (30 cm)	Pointed ham knife (30 cm)		X	X	X
Pelapatate	Potato peeler		X	X	X
Trinciapolli	Poultry shears			X	X
Coltello arrosto (21 cm)	Roast knife (21 cm)				X
Coltello arrosto (23 cm)	Roast knife (23 cm)		X	X	
Coltello arrosto (26 cm)	Roast knife (26 cm)	X		X	X
Coltella prosciutto	Rounded ham knife				X
Coltella salmone	Salmon knife				X
Apri ricci	Sea urchin opener				X
Coltello pomodoro	Tomato knife	X	X	X	X
Formaggio morbido	Soft cheese knife				X
Spatola	Spatula				X
Taglia tartufi	Truffle slicer			X	X
Coltello giardiniera	Vegetable gardening knife				X
Coltello verdure (10 cm)	Vegetable knife (10 cm)	X		X	X
Coltello verdure (12 cm)	Vegetable knife (12 cm)				X
Coltello verdure (7 cm)	Vegetable knife (7 cm)				X
Coltello verdure (9 cm)	Vegetable knife (9 cm)		X		X