

Chef'sChoice®

15 Degree Sharpening Module

for use on Chef'sChoice® Model 2100 Commercial Sharpener

GB

RO

Module shown inserted in Model 2100 Sharpener.
(Sharpener not included).



Read these instructions before use.
It is essential that you follow these
instructions to achieve optimum results.

INSTRUCTIONS FOR USE OF 15° SHARPENING MODULE

EdgeCraft offers the 15° detachable sharpening module designed specially to place a factory quality edge on Japanese, Asian style knives and all other 15° knives. It can be used interchangeably on the Model 2100 Sharpener with the standard 20° module designed for the European/American style blades and all other 20° knives. The 15° module is identical in size to the 20° module and it can be removed or installed on the guide rails of the Model 2100 as described in the Model 2100 manual.

The 15° Japanese/Asian module can be used for either straight edge or serrated edges, how-ever the 20° European/American module is recommended for sharpening serrated blades because serrated blades are predominantly manufactured with 20° edge angles to provide greater support for the individual serrations.

While Asian style knives have historically been sharpened at about 15 degrees at the factory and European/American style knives have been made with 20 degree edges, very recently leading German factories have introduced European style knives edged at 15°.

Remove the standard 20° European/American module from the 2100 sharpener and install the 15° Japanese/Asian module as described in the Model 2100 Instruction Manual pages 11-12.

UNDERSTANDING THE DIFFERENCE – EUROPEAN/AMERICAN AND JAPANESE/ASIAN STYLE KNIVES

In general you will find that Euro/American blades shown in Figure 1 are sturdier than the more delicate and thinner contemporary Asian blades as illustrated below. The variation among commercially available knives of any type is great and in fact some Euro/American blades are very thin and certain Asian knives have a thicker cross-section designed for heavier work. Before you begin to sharpen a knife, it is important always to identify the type of edge needed — 15 or 20 degrees, and utilize the correct sharpening module and procedure.

1. EUROPEAN/AMERICAN STYLE BLADES — 20 DEGREE EDGES

While most of the Euro/American style knives (shown on the right), Figure 1 have a thick cross-section designed for heavier work, the range of blade thickness in these familiar blades is great and certain of these knives, such as the conventional paring, fillet and utility blades, have a relatively thin cross-section well suited to their intended application. European/American style straight edge blades are double beveled (sharpened on both sides of the blade) and usually are edged at 20°. Some recently introduced European styled knives however are edged at 15 degrees. Check the knife carefully before sharpening.

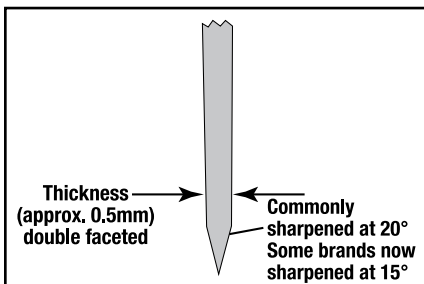


Figure 1. European/American blade.

2. CONTEMPORARY ASIAN STYLE KNIVES — 15 DEGREE EDGES

The more popular contemporary Asian blades; the thin, light weight Santoku and Nakiri for example are generally double faceted, sharpened at 15 degrees on both faces of the blade, as shown in Figure 2. Occasionally Santoku knives are sold with single facets (Figure 3) but these are not readily available in the United States.

There are other but somewhat heavier double-faceted Asian knives, the Deba and Gyutou, popular in Asia, which are used for chopping hard vegetables, for tailing and filleting fish and for meats. These are basically Asian chefs knives designed for heavier duty work but sharpened at 15 degrees. The Chinese cleaver is included in this class.

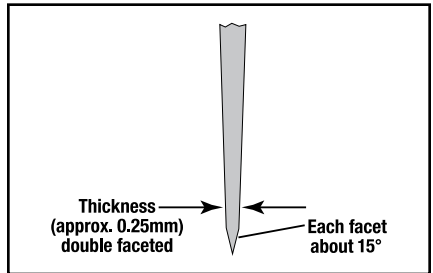


Figure 2. Double faceted contemporary Asian blades.

3. TRADITIONAL JAPANESE STYLE KNIVES — 15 DEGREE EDGES

The traditional Japanese knife is single beveled and has a large factory made bevel A along one face of the blade above a small edge facet. These are sold as either right handed or left handed versions as shown in Figure 3. The large wide factory bevel A is ground, commonly at about 10 degrees. The most popular example of this type blade is the sashimi knife also known as Yanagi and Takohiki, designed as shown to the right. This lengthy, slicing blade is ideal for preparing very thin slices of raw tuna or salmon. The back side of this blade is commonly slightly hollow ground. A small single cutting edge facet of about 15° is created along the front face of the edge of the sashimi blade as shown in Figures 3 and 4 in order to establish the geometry of the cutting edge. An even smaller cutting micro-facet (barely visible to the unaided eye) is customarily created on the back face of the blade to enhance the sharpness of the finished edge. Figure 4 shows a greatly enlarged cross-section view of a typical factory edge on the traditional single-bevel Japanese knife. The large factory bevel A serves to deflect the food slice away from the blade as it is cut. When sharpening the traditional Japanese blades, always follow the instructions carefully. Also remember these knives will be extremely sharp.

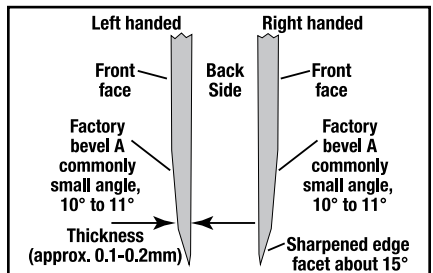


Figure 3. Single beveled traditional Asian blades.

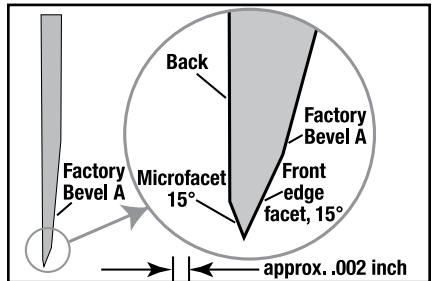


Figure 4. Cross-section of a typical factory traditional Asian knife edge, magnified 50x (right-handed). Both the front edge facets and microfacet are restored in the sharpening stage.

SHARPENING FIRST TIME WITH 15° JAPANESE/ASIAN MODULE

With this 15° module inserted on the Model 2100 and before you turn on the power, you might want to become familiar with this sharpener. Slip a 15° edge knife smoothly into the slot between the left angle guide of Stage 1 and the knife guide spring (see Figure 5). Do not twist the knife. Move the blade down in the slot until you feel it contact the diamond disk. Pull it toward you, lifting the blade handle slightly as you approach the tip. This will give you a feel for the spring tension that guides the knife.

HOW TO SHARPEN CONTEMPORARY ASIAN EDGED BLADES – USE 15° MODULE



15° Santoku Style



Contemporary 15° European Style

STAGE 1 – SHARPENING (CONTEMPORARY DOUBLE FACET 15° ASIAN BLADES)

Always clean the blade before sharpening. Turn “ON” the sharpener. A red “indicator” on the switch appears when the switch is turned “ON”. Pull the knife once thru the right slot of Stage 1 by slowly slipping the blade into the right slot as described above, while moving the blade downward and toward you in that slot until it engages the diamond coated disk. Insert the blade into the slot as close as possible to its bolster or handle. If the blade is curved, lift the handle slightly as you sharpen near the tip of the knife keeping the knife section being sharpened approximately parallel to the table. Sharpen the entire blade length. For an eight (8) inch long blade each pull should be about 6 seconds. Adjust the pull time proportionately for shorter or longer blades. Next, repeat with one full length pull in the left slot of Stage 1.

You should always pull the knife blade toward you as you insert it into the slot. Never push the blade away from you. That combined motion insures uniform sharpening along the length of the blade. Apply just enough downward pressure to make contact with the abrasive wheels – added pressure does not improve or speed the sharpening process. The sharpener is designed to provide automatically the optimum sharpening pressure. Always insert the blade near the bolster or handle and keep it moving as you pull it at a steady rate until it exits the slot.

Always make an equal number of pulls, alternating pulls in the left and right slot of Stage 1 in order to keep the knife edge facets symmetrical.



Figure 5. Sharpening Santoku and contemporary 15 degree European style knives, first in both slots of Stage 1.

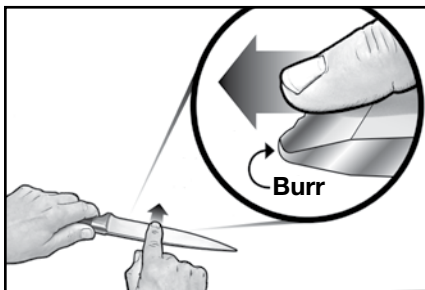


Figure 6. When you create a distinct burr along the blade edge, it can be detected by sliding finger across and away from the edge. Caution! See text.

Generally in Stage 1, only five (5) pair of pulls – five (5) pulls in left slot and five (5) in right slot, alternating pulls on left and right slots – will be adequate to sharpen the edge in this Stage. More pairs of pulls may be needed depending on how dull the edge is. However, before proceeding to Stage 2, it is *very important* to confirm that there has been sufficient sharpening in Stage 1 to create a burr along the entire knife edge.

DETECTING THE BURR

In order to confirm that a burr exists along one side of the knife edge, move your forefinger carefully across the edge as shown in Figure 6.

If the knife is fully sharpened in Stage 1 a burr will appear on one side of the edge. If the last pull of the knife was made in the left slot (for example) a burr will be created along the left side of the edge (as you hold the knife when sharpening). The burr will feel like a rough and bent extension of the edge. There will be no burr on the opposite side of the edge – the opposite side of the edge will feel very smooth by comparison. If the last pull was in the right slot, the burr will be present on the right side of the blade edge.

If no burr exists on the blade edge, make one more pair of pulls in the left and right slots of Stage 1 and check for a burr. If necessary make additional pairs of pulls in Stage 1 until a burr is detected on the appropriate side of the edge. Very dull knives will require more pairs of pulls. Slower pulls will usually help develop the burr. Do not proceed to Stage 2 until you have formed a burr along one side of the edge.

HONING IN STAGE 2

Make two pairs of pulls in Stage 2, alternating each pull in the left and right slots (Figure 7). Take about 3 seconds for each pull with a 5 inch (12.5 cm) long blade. Adjust the pull time proportionately for shorter and longer blades. Two pairs of pulls usually is sufficient.

Check for a burr before proceeding to Stage 3. (As necessary make additional pairs of pulls to develop a burr along the entire length of blade before proceeding to Stage 3.) See section above on “Detecting the Burr.”

STROPPING/POLISHING THE EDGE IN STAGE 3

Pull the blade through the left slot of Stage 3 (Figure 8) and then through the right slot of Stage 3. Make 6-8 pairs of pulls, alternating each pull in the left and right slots. You should take about 3-4 seconds for each pull for a 5 inch (12.5 cm) long blade. For the best edge, apply only light pressure on the knife on each pull, just enough to maintain good contact with the Stage 3 rotating disks.



Figure 7. Honing contemporary knife in both slots of Stage 2.



Figure 8. Stropping/Polishing contemporary knife in Stage 3.

Then make two pair of faster pulls in this Stage, taking about 1 second per pull for a 5 inch blade to put a final polish on the edge.

Check the edge for sharpness. The edge should now be burr-free and exceedingly sharp.

RE-SHARPENING CONTEMPORARY ASIAN STYLE BLADES – USE 15° MODULE

Re-sharpen the contemporary Asian style 15° blades (which have the double facet edge) following the procedures above starting with “Honing in Stage 2” and followed by “Stropping/Polishing the Edge in Stage 3.” Make certain you create a burr in Stage 2 before moving to Stage 3.

If the knife is extremely dull start to re-sharpen first in Stage 1 and follow the instructions thru Stage 2 and 3. Test the finished edge for sharpness.

SHARPENING THE TRADITIONAL (SINGLE BEVEL) JAPANESE BLADE – USE 15° MODULE



Sashimi blade

Traditional Japanese knives such as the sashimi blade shown here are single sided and have a large factory bevel (see Bevel A, Figure 3) on the front side of the blade. There are a large number of manufacturers of knives of this type used widely to prepare sashimi. The factory bevel (Bevel A) is commonly factory ground at about 10 degrees, but there are exceptions and that angle is not standardized at the factories. Designs of the traditional Japanese knives and the detailed structure of the cutting edges likewise vary widely from one manufacturer to the next, however there are some similarities. The cutting edge consists of a small primary facet on the front face of the blade along the bottom edge of the large factory bevel A and a much smaller secondary microfacet along the back face. Commonly the back-side microfacet (Figure 4) can be easily seen only with a hand magnifier. The back face is ground flat at the factory or more commonly it is slightly hollow ground to ensure that an effective microfacet can be formed there as part of the cutting edge. Because of the lack of standardization, the manual approach used to sharpen these knives in Asia has proven difficult, laborious and time consuming. The 15° module is designed to sharpen all traditional Asian blades and to create a factory-quality edge.

Before you start to sharpen a traditional blade, examine it carefully in order to confirm that you have the traditional single bevel blade and to determine whether you have a right or left handed type as described on page 2 and 3, Figure 3. It is essential that you follow carefully the sharpening procedure and sequence as described below in order to achieve the optimum edge on your traditional blade.

Again confirm which side of the blade has the large factory Bevel A. Hold the blade in your hand (as when you are cutting) and if the large factory bevel is on the right side of the blade, the blade is right handed. For the right handed blades start sharpening in the left slot of Stage 2 so that only the large beveled side (right side) of the edge will contact the honing wheel.

STEP 1

START HONING TRADITIONAL JAPANESE KNIVES IN STAGE 2 (RIGHT HANDED BLADES)

(DO NOT USE STAGE 1 — see note)

In this example which assumes your traditional blade is right handed, you must hone only in the left slot of Stage 2 (see Figure 9). The number of pulls that you need to make depends on the factory angle of Bevel A (Figure 3 and 4) and how dull your blade may be.

Make five (5) to ten (10) pulls in only the left slot of Stage 2 (3-4 seconds each for 6” blade) and then check for a burr along the back side of the blade edge. (The burr created in Stage 2 will be small but easily felt as shown in Figure 6. Make certain the burr is present along the entire length of the edge. If there is no burr or only a partial burr, continue to make additional pulls all in the left slot about five (5) at a time and check for a burr after each group of five (5) pulls. In general 20-30 total pulls in the left slot will be adequate to raise a burr; it is unlikely to take more than 50 left slot pulls to create the burr. When a burr is confirmed, proceed to Step 2.

STEP 2

STROPPING/POLISHING THE FINAL EDGE ON TRADITIONAL JAPANESE BLADE IN STAGE 3 (RIGHT HANDED BLADE)

- Make five (5) regular pulls 3-4 seconds each only in the left slot of Stage 3 (Figure 10) and then proceed to remove any burr as follows:
- Make one (1) regular pull in right slot of Stage 3 along the back side of the edge.
- Make several fast pulls (one [1] second each) in the left slot of Stage 3.
- Make one (1) fast pull in the right slot of Stage 3.

Check the blade carefully for sharpness using a thin sheet of paper. The blade should be razor sharp. If not razor sharp repeat c and d above and retest the blade for sharpness.

***NOTE:** If your right handed traditional blade is excessively worn or if the edge is chipped and irregular you can use the left slot of Stage 1 to recondition the edge. Use the left slot only (for right handed blades). Make as many pulls as necessary to reestablish a smooth uniform edge line. Use a black felt pen to mark the right facet and follow progress of sharpening the facet along the edge until edge line is restored. Then proceed in Stage 2 and 3 as described on page 6 and on this same page above.*

RESHARPENING THE TRADITIONAL JAPANESE BLADE (RIGHT HANDED)

In general you will be able to resharpen quickly by following the sequence a thru d of Step 2 in the preceding section. Repeat this if necessary to obtain a razor sharp edge. When resharpening only in Stage 3 fails to develop a sharp edge or if the edge has been substantially dulled you



Figure 9. Honing a right-handed traditional Japanese knife in left slot of Stage 2. Read instructions.



Figure 10. Stropping/Polishing a traditional right handed Japanese knife in left slot of Stage 3. Read instructions.

will need to re-hone the edge in Stage 2. Use only the left slot of Stage 2. Generally you will find that about five (5) re-honing pulls will be sufficient in Stage 2. In any event develop a burr before moving back to Stage 3. Finish the edge in Stage 3 following Steps a, b, c, d.

SHARPENING LEFT HANDED TRADITIONAL BLADES

The procedure you must use with left handed blades is similar to that procedure for right handed blades as detailed above – Except, in all cases the slots you must use are reversed. Where the sharpening procedure for right handed blades calls for use of just the left slot, you must use only the right slot when sharpening a left-handed blade. Likewise where the right handed instructions call for using the right slot, use the left slot when sharpening a left handed blade.

DRESSING OF STROPPING/POLISHING DISKS – STAGE 3

The 15° sharpening module is equipped with a built-in system to manually clean/dress the stropping/polishing disks in Stage 3. In the event these disks become glazed with grease, food or sharpening debris, they can be cleaned and reshaped by actuating the manual lever on the rear of the sharpener. This lever is located as shown in Figure 13 on the lower left corner as you face the rear of the Sharpener. To actuate the cleaning/dressing tool, make sure the power is “ON” and simply press the small lever in the recess to the right, hold about 3-4 seconds and then press to the left and repeat for 3-4 seconds. When the lever is moved in one direction, the dressing tool cleans and reshapes the active surface of one stropping/polishing disk. By moving the lever in the opposite direction you clean the other disk.

Use this clean/dress mechanism only if the Stage 3 white disks are seriously darkened and when Stage 3 no longer appears to be stropping/polishing well. Using this tool removes material from the surface of the Stage 3 disks and hence, if used excessively, it will unnecessarily remove too much of the abrasive surface, wearing the disks out prematurely. If that should occur, factory replacement of the module will become necessary. If you clean your knives regularly before sharpening you may need to clean or dress the Stage 3 disks less than once a year.

CLEANING THE SHARPENING MODULE

When the Sharpening Module becomes soiled or contaminated it should be removed as described and cleaned of food and grease by either of the following two methods:

A. Washing by Hand:

1. Spray the wheels in each stage with liquid dishwasher detergent.
2. Then spray or flood under running water long enough to loosen any attached food, etc.
3. Rinse or spray under a strong stream of warm water.
4. Drain on paper towels.
5. **CAUTION...** if you elect to towel dry, use care not to loosen or damage the plastic hold-down spring.
6. If after hand washing the diamond wheels are not bright and shiny they may still have grease on them. In that event you should consider putting the sharpening module through a dishwasher.

B. Dishwasher: The Sharpening Module is designed to be washed safely in either domestic or commercial type dishwashers

1. Spray the wheels in each stage with liquid dishwasher detergent.
2. Put in upper shelf of dishwasher on normal wash cycle.
3. Allow Sharpening Module to dry in the dishwasher, in a position remote from the heaters.

Periodically remove any metal dust that has collected in the two collection cavities that are located in the base of the sharpener, below the Sharpening Module. With the Sharpening Module removed, simply invert the motor housing and shake the dust loose. Otherwise remove with a damp sponge. Because of the proximity to the electrical motor we do not recommend the use of a water spray or compressed air to remove the loose swarf (metal filings) from the base of the sharpener

INSERTING SHARPENING MODULE

To reinsert the Sharpening Module into the main motor housing, insert the shaft coupling end of the Sharpening Module into the guide rails at the right end of the sharpener. Then gently push the Sharpening Module toward the motor housing until it locks in place. If it resists snapping into the locked position: (1) Pull the module away from the motor shaft until it fully disengages; (2) Turn the motor switch ON briefly; (3) Then turn it OFF; (4) While the motor is still coasting to a stop, push the Sharpening Module into place. It will then automatically snap into position when the spline coupling becomes properly self-aligned.

SUGGESTIONS

1. There is no maintenance required other than for hygiene reasons to remove and clean the Sharpening Module as described regularly in the sink or dishwasher. It is unnecessary to clean this module simply because the honing wheels darken – that is normal. *The wheels are self cleaning (through mild ablation) unless they become covered with fat and grease.* The need for cleaning can be minimized by wiping your knives before and after sharpening as described in this manual. NEVER immerse the motor-drive unit in water. Periodically shake out the metal dust under the sharpening Module as described under “Cleaning the Sharpening Module.”
2. Always clean all food, fat and foreign materials from the knife blade surfaces before sharpening or resharpening. If badly soiled, use detergent and water to clean.
3. Some contemporary Asian knives and Granton type blades are dimpled and some contemporary and traditional Asian blades are made of layered Damascus steel. All of these should be sharpened accordingly to these instructions depending solely on whether the knife style is contemporary (two facets) or a traditional single facet Asian blade.
4. Always pull the blades at the recommended speed and at a constant rate over length of blade. Never interrupt or stop the motion of the blade when in contact with abrasive disks.
5. Carefully follow the detailed procedures for each type blade for best results and to extend the useful life of your knives. The sharpening sequence is especially important with the single sided traditional Asian blades.

6. The edge of the knife blade, while sharpening, should remain in contact with the abrasive disks as the knife is withdrawn from the guiding slot. To sharpen the blade near the tip of a curved blade, lift the handle up slightly as you approach the tip of the blade but just enough so that the edge as it is being sharpened maintains audible contact with the honing or stropping disk.
7. To increase your proficiency with the Chef'sChoice® 15° sharpening module, learn how to detect a burr along the edge (as described on page 4 and 5). While you might be able to sharpen well without using this technique, it is the best and fastest way to determine when you have sharpened sufficiently in the preliminary steps. This will help you avoid oversharpening and ensure incredibly sharp edges every time. Cutting a tomato or a piece of paper is a convenient method of checking for finished blade sharpness.
8. Use only light downward pressure when sharpening – just enough to establish secure contact with the abrasive disk. Greater pressure does not speed the sharpening.
9. If your knife has a significant choil you may find it helpful to place your index finger within or just behind the choil (see Figures 11 and 12) as you insert the blade in the sharpener. Your finger can act as a “stop” and prevent you from inserting the blade so far that the choil area will catch on the front stop-bar of the sharpener as you withdraw the blade. A little practice will help you perfect this technique. As you insert the blade let your finger slide down the front of the sharpener.

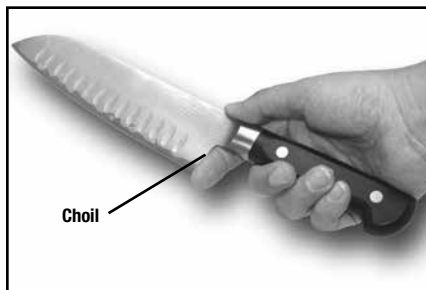


Figure 11. If your blade has a significant choil it may be helpful to place our finger behind it as shown when sharpening.



Figure 12. Insert your index finger as shown behind the choil as the knife is inserted into the sharpening slot (see Suggestion 8.)



Figure 13. Use dressing tool sparingly — see text.

10. Used correctly, you will find you can sharpen the entire blade to within 1/8" of the bolster or the sharpener handle. This is a major advantage of the Chef'sChoice® Model 2100 compared to other sharpening methods—especially important when sharpening chef's knives where you need to sharpen the entire blade length in order to maintain the curvature of the edge line. If your chef's knives have a heavy, thick bolster near the handle extending to the edge, a commercial grinder can modify or remove the lower portion of the bolster so it will not interfere with the sharpening action, allowing you to sharpen the entire blade length.
11. The stropping/polishing disks in the Stage 3 are designed to last for years of use, however you can maximize their useful life by periodically modifying your sharpening pattern in Stage 2. The burr developed in Stage 2 will mildly wear the stropping polishing disk it first contacts in Stage 3. Vary your last pull in Stage 2 by sometimes making the last pull on the left disk and at other times finish on the right disk of Stage 2.
12. Do not attempt to use this sharpener to sharpen either ceramic knives or any scissors.

SERVICE

In the event post-warranty service is needed, return your sharpener to the EdgeCraft factory where the cost of repair can be estimated before the repair is undertaken. Outside the USA, contact your retailer or national distributor.

Please include your return address, daytime telephone number and a brief description of the problem or damage on a separate sheet inside the box. Retain a shipping receipt as evidence of shipment and as your protection against loss in shipment.

Send your sharpener (insured and postage prepaid) to:

EdgeCraft Corporation
825 Southwood Road
Avondale, PA 19311 U.S.A.

NORMAL MAINTENANCE

NO lubrication is required for any moving parts, motor, bearings or sharpening surfaces. There is no need for water on abrasives. The exterior of the sharpener may be cleaned by carefully wiping with a soft damp cloth. Do not use detergents or abrasives.

EdgeCraft

World Leader in Cutting Edge Technology[®]

EdgeCraft Corporation

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Customer Service 610-268-0500

Assembled in the U.S.A.

www.chefschoice.com

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Chef'sChoice®

Modul de ascutire 15 grade

pentru folosirea pe Ascutitorul Comercial Chef'sChoice® Modelul 2100

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Modulul prezentat inserat in ascutitorul Model 2100.
(Ascutitorul nu e inclus).



**Cititi aceste instructiuni inainte de folosire.
Este esential sa urmati aceste instructiuni
pentru a avea rezultate optime.**

INSTRUCTIUNI DE UTILIZARE PENTRU FOLOSIREA MODULULUI DE ASCUTIRE 15°

EdgeCraft ofera modulul de ascutire detasabil 15° proiectat special pentru a obtine un tais de calitate ca din fabrica pentru cutitele japoneze, in stil asiatic si toate celelalte cutite de 15°. Poate fi utilizat pe Modelul 2100 cu modulul standard de 20°, modulul conceput pentru lame in stil european / american si toate celelalte cutite de 20°. Modulul 15° este identic ca marime cu modulul 20° si poate fi indepartat sau instalat pe sinele de ghidare ale Modelului 2100 asa cum este descris in manualul Modelului 2100.

Modului 15° japonez / asiatic poate fi folosit pentru margini drepte sau zimtate Oricum modulul european / american 20° este recomandat pentru ascutit lame zimtate, deoarece lamele zimtate sunt fabricate in principal cu unghiuri de 20° pentru a oferi un sprijin mai mare pentru zimtii individuali.

In timp ce cutitele in stil asiatic au fost, istoric, ascutite la aproximativ 15° la fabrica, iar cutitele in stil europene / americane au fost facute cu margini de 20°, foarte recent, fabricile din Germania de top au introdus cutite stil european cu muchii de 15°.

Se scoate modulul standard de 20° european / american din ascutitorul 2100 si se instaleaza modulul japonez / asiatic 15° asa cum s-a descris in Manual de instructiuni pentru modelul 2100 pag. 11-12.

INTELEGHERA DIFERENTEI INTRE CUTITILE EUROPENE / AMERICANE SI JAPONEZE / ASIATICE

In general, veti constata ca lamele euro / americane prezentate in Figura 1 sunt mai rigide decat lamele contemporane mai delicate si mai subtiri din Asia, ilustrate mai jos. Variatia dintre cutitele disponibile in comert de orice tip este mare si, de fapt, unele lame euro / americane sunt foarte subtiri, iar anumite cutite din Asia au o sectiune transversala mai groasa conceputa pentru munca mai grea. Inainte de a incepe sa ascutiti cutitul, este intotdeauna important sa se identifice tipul de muchie necesara - 15 sau 20 de grade, si de a folosi modulul de ascutire corecta si procedura.

1. LAMELE IN STIL EUROPEAN/AMERICAN - MUCHII DE 20 GRADE

In timp ce cele mai multe dintre cutitele in stil euro /american prezentate in dreapta), Figura 1, au o grosime de sectiune transversala conceputa pentru munci mai grele, zona de grosime a lamei la aceste lame familiare este mare, iar unele dintre aceste cutite, cum ar fi cele conventionale de bucatarie, pentru file si utilitare, au o sectiune transversala relativ subtire bine adaptata la intentia aplicarii lor. Lamele cu margini drepte in stil european / american sunt tesite dublu (ascutite pe ambele fete ale lamei) si sunt bordurate de obicei la 20°. Anumite cutite in stil european recent introduse sunt totusi bordurate la 15 grade. Se verifica cutitul cu atentie inainte de ascutire.

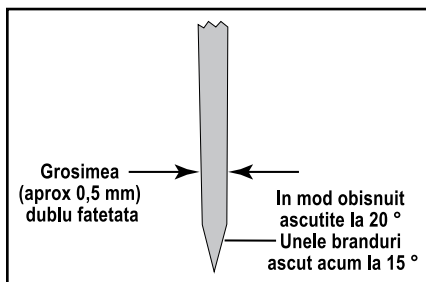


Figura 1. Lama europeana/americana

2. CUTITELE ASIATICE IN STIL CONTEMPORAN — MUCHII DE 15 GRADE

Lamele asiatice contemporane mai populare; de pilda Santoku sau Nakiri, subtiri, usoare, sunt in general dublu fatetate, ascutite la 15 grade pe ambele parti ale lamei, vezi Figura 2. Ocazional, cutitele Santoku sunt vandute cu fatete simple (Figura 3), dar acestea nu sunt usor disponibile.

Mai exista si alte cutite asiatice, dar oarecum mai grele, cu doua fatete, Deba si Gyutou, populare in Asia, care sunt utilizate pentru tocat legume dure, pentru portionarea si filetarea pestelui si pentru carne. Acestea sunt in principiu cutite asiatice de sef bucatar Asian proiectate pentru munci mai grele, dar ascutite la 15 grade. Satarul chinezesc este inclus in aceasta clasa.

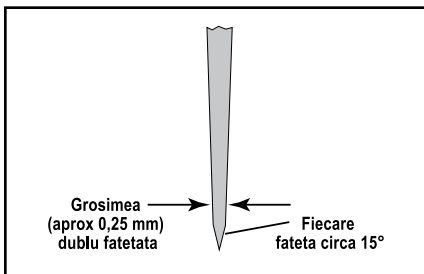


Figura 2. Lamele asiatice contemporane dublu fatetate

3. CUTITELE TRADITIONALE IN STIL JAPONEZ - MUCHII LA 15 GRADE

Cutitul traditional japonez are o singura inclinatie si are o inclinatie mare produsa in fabrica, de-a lungul unei fete a lamei deasupra unei fatete mici a muchiei. Acestea sunt vandute ca versiuni pentru dreptaci si stangaci, prezentate in Figura 3. Inclinatia mare a unei fatete, din fabrica, este slefuita, de obicei la circa 10 grade. Cel mai popular exemplu al acestui tip de lama este cutitul sashimi, de asemenea cunoscut sub numele de Yanagi si Takohiki, proiectat ca in imaginea din dreapta. Aceasta lama foarte lunga pentru feliere este ideala pentru prepararea de felii foarte subtiri de ton crud sau de somon. Partea din spate a acestei lame este in mod obisnuit usor scobita in interior. O singura fateta de taiere de aproximativ 15 grade este creata de-a lungul fetei frontala a marginii lamei sashimi prezentata in Figurile 3 si 4, in scopul de a stabili geometria marginii de taiere. O chiar mai mica micro-fateta de taiere (abia vizibila cu ochiul liber) este de obicei creata pe fata din spate a lamei pentru a imbunatati ascutisul marginii finite. Figura 4 prezinta o vedere in sectiune transversala la scara mare, o muchie tipica de fabrica pe cutitul japonez traditional cu o singura inclinare. Tesitura mare a unei fatete, de fabrica, serveste pentru a devia felia de alimente departe de lama, in timp ce e taiata. Cand se ascut lamele traditionale japoneze, urmati intotdeauna instructiunile cu atentie. De asemenea, arintiti-va ca aceste cutite vor fi extrem de ascutite.

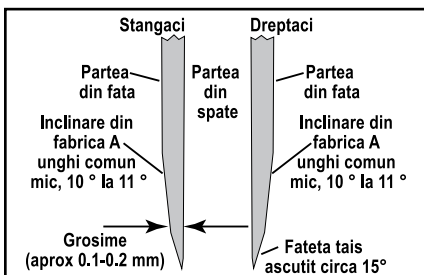


Figura 3. Lamele asiatice traditionale cu o singura inclinatie

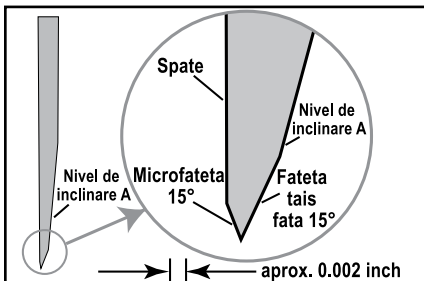


Figura 4. Sectiune transversala a unei muchii de cutit tipic asiatic din fabrica, amplificata 50x (dreptaci). Atat fateta muchiei din fata si microfateta sunt restaurate in faza de ascutire.

PRIMA ASCUTIRE CU MODULUL JAPONEZ / ASIATIC 15 °

Cu acest modul de 15° introdus pe Modelul 2100 inainte de a porni alimentarea, veti dori sa va familiarizati. Alunecati usor un tais de 15° in fanta dintre ghidajul stang al Etapei 1 si arcul de ghidaj al cutitului (Figura 5). Nu rasuciti cutitul. Mutati lama in jos in fanta pana cand simtiti contactul cu discul de diamant. Traget-i spre Dvs. ridicand manerul usor pe masura ce va apropiati de varf. Acest lucru va va permite sa simtiti tensiunea arcului.

CUM SE ASCUT LAMELE CUTITELOR ASIATICE CONTEMPORANE FOLOSIND MODULUL 15°



15° stil Santoku



15° stil european contemporan

ETAPA 1 - ASCUTIREA (LAME ASIATICE CONTEMPORANE DUBLU FATETATE)

Curatati intotdeauna lama inainte de ascutire. Porniti ascutitorul, pe „ON”. Un “indicator” rosu de pe comutator apare atunci cand acest comutator este activat “ON”. Trageti cutitul o data prin fanta din stanga a Etapei 1 (Figura 3), alunecand lama printre ghidajul de plastic al unghiului din stanga si arcul polimeric, in timp ce trageti lama spre Dvs. si simultan deplasati lama in jos in fanta pana cand se cupleaza cu discul acoperit cu diamant. Introduceti lama cat de aproape posibil de intaritor sau maner. Daca lama este curbata, ridicati manerul in timp ce ascutiti pe langa varful cutitului, pastrand sectiunea cutitului aproximativ paralela cu masa. Ascuiti pe toata lungimea lamei. Pentru o lama de ~20cm, fiecare tragere ar trebui sa ia aproximativ 6 secunde. Ajustati timpul de tragere proportional pentru lame mai scurte si mai lungi. In continuare, se repeta cu o tragere pe lungime totala in fanta din dreapta a Etapei 1. Ar trebui sa trageti intotdeauna lama catre Dvs. cand o introduceti in fanta. Niciodata nu impingeti lama in ascutitor. Miscarea combinata asigura ascutirea uniforma de-a lungul lungimii lamei. Se aplica doar suficienta presiune descendenta pentru a face contact cu discul. Presiunea adaugata nu accelereaza procesul de ascutire. Ascutitorul este conceput pentru a oferi in mod automat presiunea optima de ascutire. Intotdeauna introduceti lama langa maner sau intaritor si trageti-o la o viteza constanta, pana cand iese din fanta.

Intotdeauna faceti un numar egal de trageri, alternand o tragere in slotul din stanga si apoi o tragere in slotul din dreapta, in scopul de a mentine simetrice fatetele.

In general in Etapa 1, doar cinci (5) perechi de trageri - cinci (5) trageri in fanta din stanga si cinci (5) in fanta din dreapta, alternand trageri la stanga si la dreapta in fante - vor fi de ajuns pentru



Figura 5. Ascutirea cutitelor Santoku si a cutitelor contemporane europene 15 grade mai intai in ambele fante in Etapa 1

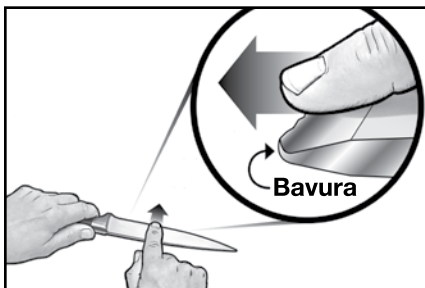


Figura 6. Bavura poate fi detectata prin trecerea degetului de-a lungul si peste lama. Atentie!

a accentua marginea. Pot fi necesare mai multe perechi de trageri in functie de cat de tocita este muchia. Cu toate acestea, inainte de a trece la Etapa 2, este **foarte important** sa confirmati ca exista suficienta ascutire in Etapa 1 pentru a crea o bavura de-a lungul intregii muchii de cutit.

DETECTAREA BAVURII

Pentru a verifica ca exista o bavura de-a lungul unei parti a marginii, mutati degetul aratator cu atentie peste margine, conform Figurii 6.

Daca cutitul este complet ascutit in Etapa 1 o bavura va aparea pe o parte a marginii. Daca ultima tragere a fost in slotul din stanga acolo ar trebui sa fie o mica bavura de-a lungul partii stangi a marginii. Bavura, atunci cand este prezenta, se simte ca o prelungire aspra si indoita a marginii. Nu va fi nici o bavura pe partea opusa a taisului; latura opusa a marginii se simte foarte fin prin comparatie. Daca ultima tragere a fost in slotul din dreapta, bavura va aparea pe partea dreapta a lamei.

In cazul in care nu exista o bavura, faceti o tragere suplimentara in fantele din stanga si din dreapta ale Etapei 1 si verificati bavura. Daca e necesar, faceti trageri suplimentare in Etapa 1, pana detectati o bavura pe partea potrivita a taisului. Cutitele foarte tocite necesita un numar mai mare de trageri. Tragerile mai lente vor ajuta dezvoltarea bavurii. Nu treceti la etapa 2, pana cand nu s-a format o bavura de-a lungul unei laturi a marginii.

MODELAREA IN ETAPA 2

Executati doua perechi de trageri alternative in Etapa 2, in fantele din stanga si dreapta (Figura 6). Pentru o lama de 5 inch (~12 cm), fiecare tragere ar trebui sa ia aproximativ 3 secunde. Ajustati timpul de tragere proportional pentru lame mai scurte si mai lungi. De obicei sunt suficiente doua perechi de trageri.

Verificati daca apare bavura inainte de a trece la Etapa 3. Daca e necesar, faceti trageri suplimentare pentru a dezvolta o bavura in Etapa 2, inainte de a trece la Etapa 3. (A se vedea Sectiunea Detectarea bavurii).

SLEFUIREA/LUSTRIUREA IN ETAPA 3

Trageti lama prin fanta din stanga din Etapa 3 (Figura 8) si o data prin fanta din dreapta. Executati 6-8 perechi de trageri alternative, in fantele din stanga si dreapta. Pentru o lama de 5 inch (~12 cm), fiecare tragere ar trebui sa ia aproximativ 3-4 secunde. Pentru cea mai buna muchie se aplica numai o presiune usoara pe cutit pe fiecare tragere, doar suficient pentru a mentine un contact bun cu discurile rotative din Etapa 3.

Apoi se fac doua perechi de trageri mai rapide in aceasta etapa, luand aproximativ 1 secunda pentru fiecare tragere pentru o lama de 5 inch (~12 cm), pentru a pune un luciu final pe margine.

Apoi testati taisul, pentru ascutis. Muchia ar trebuie sa fie acum fara bavuri si extrem de ascutita.



Figura 7. Modelarea cutitelor contemporane in ambele fante in Etapa 2



Figura 8. Slefuirea/Lustruirea cutitelor contemporane in Etapa 3

REASCUTIREA LAMELOR CONTEMPORANE IN STIL ASIATIC - FOLOSIND MODULUL 15°

Reascutiti lamele contemporane in stil asiatic de 15° (care au marginea dubla fatetata) urmand procedurile de mai sus, incepand cu Modelarea in Etapa 2, urmata de "Slefuire / Lustruirea muchiei in Etapa 3." Asigurati-va ca creati o bavura in Etapa 2 inainte de a trece la Etapa 3.

In cazul in care cutitul este extrem de tocit, incepeti sa reascutiti mai intai in Etapa 1 si urmati instructiunile prin Etapa 2 si 3. Apoi testati taisul final, pentru ascutis.

ASCUTIREA TRADITIONALA (O SINGURA INCLINARE) LAMA JAPONEZA - FOLOSIND MODULUL 15°



Lame Sashimi

Cutitele japoneze traditionale, cum ar fi lama sashimi prezentate aici au o singura fata si au o tesitura mare din fabrica (vezi Inclinarea A, Figura 3) de pe partea frontala a lamei. Exista un numar mare de producatori de cutite de acest tip utilizate pe scara larga pentru a prepara sashimi. Tesitura fabricii (A) este in mod obisnuit polizata de fabrica la aproximativ 10 grade, dar exista exceptii si unghiul acesta nu este standardizat la fabrici. Modelele de cutite traditionale japoneze si structura detaliata a muchilor de taiere, de asemenea, variaza foarte mult de la un producator la altul. Cu toate acestea, exista unele asemanari. Muchia de taiere consta dintr-o fateta primara mica pe fata frontala a lamei de-a lungul marginii inferioare a inclinatiei A si microfateta secundara mult mai mica de-a lungul fetei din spate. Frecvent, partea din spate a microfatetei (Figura 4), poate fi usor de vazut doar cu o lupa. Fata din spate este plata la fabrica sau mai frecvent este polizata usor scobit la interior pentru a asigura ca o microfateta eficienta poate fi formata acolo ca parte a muchiei de taiere. Din cauza lipsei de standardizare, abordarea manuala folosita pentru a ascuti aceste cutite din Asia, s-a dovedit a fi dificila, laborioasa si consumatoare de timp. Modulul 15° este proiectat pentru a ascuti toate lamele traditionale din Asia si pentru a crea o muchie de calitate din fabrica.

Inainte de a incepe sa ascutiti o lama traditionala, examinati-o cu atentie, pentru a confirma ca aveti lama traditionala cu o singura tesitura si pentru a determina daca aveti un tip pentru dreptaci sau stangaci, asa cum s-a descris la pagina 2 si 3, Figura 3. Este esential sa urmati cu atentie procedura si secventa de ascutire asa cum este descrisa mai jos, in scopul de a obtine muchia optima pe lama traditionala.

Din nou, confirmati care parte a lamei are tesitura de fabrica A. Tineti lama in mana (ca si cand taiati) si in cazul in care tesitura din fabrica se afla pe partea dreapta a lamei, lama este pentru dreptaci. La lamele pentru dreptaci incepeti sa ascutiti in slotul din stanga al Etapei 2 astfel ca numai partile cu tesituri mari (partea dreapta) a marginii vor contacta roata de modelare.

PASUL 1

INCEPETI MODELAREA CUTITELOR TRADITIONALE JAPONEZE IN ETAPA 2 (LAME PENTRU DREPTACI)

(NU UTILIZATI ETAPA 1 - VEZI NOTA)

In acest exemplu care presupune ca lama traditionala este pentru dreptaci, trebuie sa modelam numai in fanta stanga in Etapa 2 (a se vedea figura 9). Numarul de trageri de care aveti nevoie depinde de unghiul de fabrica Tesitura A (figura 3 si 4), precum si de cat de tocita este lama.

Faceti cinci (5) pana la zece (10) trageri numai in fanta stanga din Etapa 2 (3-4 secunde fiecare pentru lama de ~12 cm) si apoi verificati pentru bavuri de-a lungul partii din spate a marginii lamei. (Bavura creata in Etapa 2 va fi mica, dar usor de simtit asa cum se arata in figura 6. Asigurati-va ca bavura este prezenta de-a lungul intregii lungimi a muchiei. In cazul in care nu exista nici o bavura sau doar o bavura partiala, continuati sa faceti trageri suplimentare, toate in slotul din stanga, aproximativ cinci

(5), si verificati bavura dupa fiecare grup de cinci (5) trageri. In general, 20-30 trageri totale in slotul din stanga vor fi adecvate pentru a ridica o bavura; este putin probabil sa se necesite mai mult de 50 trageri in slotul din stanga pentru a crea o bavura. Atunci cand bavura este confirmata, continuati cu Pasul 2.

PASUL 2

SLEFUIREA / LUSTRIUREA MUCHIEI FINALE PE O LAMA TRADITIONALA JAPONEZA IN ETAPA 3

(LAMA DREPTACI)

- Faceti cinci (5) trageri regulate 3-4 secunde fiecare numai in slotul stang al Etapei 3 (figura 10) si apoi procedati la indepartarea oricaror bavuri dupa cum urmeaza:
- Faceti o (1) tragere normala in fanta dreapta in Etapa 3 de-a lungul partii din spate a muchiei.
- Faceti mai multe trageri rapide (1 secunda fiecare) in fanta stanga din Etapa 3.
- faceti o (1) tragere rapida in fanta dreapta in Etapa 3.

Verificati cu atentie ascutisul lamei utilizand o foaie subtire de hartie. Lama ar trebui sa fie extrem de ascutita. Daca nu e foarte ascutita, repetati pasii c si d de mai sus si retestati ascutisul lamei.

NOTA: In cazul in care lama dumneavoastra traditionala pentru dreptaci este excesiv de uzata sau daca marginea este ciobita si neregulata, puteti utiliza slotul din stanga al Etapei 1 pana la reconditionarea muchiei. Utilizati numai slotul din stanga (pentru lame de dreptaci). Faceti cate trageri sunt necesare pentru a restabili o linie uniforma a muchiei. Utilizati un creion negru de pasla pentru a marca fateta dreapta si urmariti progresul ascutirii fatetei de-a lungul muchiei, pana cand este restabilita linia de muchie. Apoi procedati in Etapa 2 si 3, asa cum s-a descris la pagina 6 si pe aceeasi pagina mai sus.

REASCUTIREA LAMELOR TRADITIONALE JAPONEZE (DREPTACI)

In general, veti putea sa ascutiti rapid urmand secventa din Etapa 2 in sectiunea precedenta. Se repeta acest lucru daca este necesar, pentru a obtine o muchie ascutita. Atunci cand reascutirea numai in Etapa 3 nu reuseste sa dezvolte o muchie ascutita sau in cazul in care marginea a fost distrusa in mod substantial, va trebui sa re-modelati muchia in Etapa 2. Folositi numai fanta stanga din Etapa 2. In general, veti gasi ca aproximativ cinci (5) trageri de re-modelare vor fi suficiente in Etapa 2. In orice caz, se dezvolta o bavura inainte de a trece inapoi la Etapa 3. *Terminati muchia Etapa 3 urmand etapele a, b, c, d.*

ASCUTIREA LAMELOR TRADITIONALE (STANGACI)

Procedura pe care trebuie sa o utilizati cu lame pentru stangaci este similara cu procedura pentru lame de dreptaci asa cum este detaliat mai sus - cu exceptia, in toate cazurile, ca sloturile pe care trebuie sa utilizati sunt inversate. In cazul in care procedura de ascutire pentru lame de dreptaci necesita utilizarea doar a slotului din stanga, trebuie sa utilizati numai slotul din dreapta atunci ascutiti o lama pentru stangaci. De asemenea in cazul in care instructiunile corecte cer utilizarea fantei din dreapta, utilizati fanta din partea stanga cand ascutiti o lama pentru stangaci.



Figura 9. Modelarea unui cutit traditional pentru dreptaci in fanta stanga din Etapa 2. Cititi instructiunile.



Figura 10. Slefuirea/Lustruirea unui cutit traditional pentru dreptaci in fanta stanga din Etapa 3. Cititi instructiunile.

CURATAREA DISCURILOR DE SLEFUIRE/LUSTRUIRE - ETAPA 3:

Modulul de ascutire 15° este echipat cu accesorii incluse pentru a curata manual discurile de slefuire din Etapa 3. In cazul in care aceste discuri sunt lucioase din cauza grasimii, resturilor alimentare sau murdariilor rezultate din ascutire, acestea pot fi curatate si remodelate prin actionarea parghiei manuale pe partea din spate a ascutitorului. Aceasta maneta este situata in interiorul orificiului prezentat in Figura 13, in coltul din stanga jos, cand priviti partea din spate a ascutitorului. Pentru a actiona instrumentul de curatare, asigurati-va ca alimentarea este pornita si pur si simplu apasati parghia mica in locul din dreapta sau din stanga si tineti apasat timp de 3-4 secunde. Cand maneta este deplasata intr-o directie, instrumentul de curatat remodelaza suprafata activa a unui disc de slefuire / lustruire. Deplasandu-l in directia opusa, curatati celalalt disc.

Utilizati acest mecanism de curatare numai in cazul in care discurile albe din Etapa 3 sunt foarte innegrite si atunci cand Etapa 3, nu mai pare sa slefuiasca / lustruiesca bine. Cu ajutorul acestui instrument se elimina materialul de pe suprafata discurilor din Etapa 3 si, prin urmare, daca este folosit excesiv, va elimina in mod inutil prea mult din suprafata abraziva - uzand discurile prematur. In cazul in care acest lucru are loc, va deveni necesara inlocuirea din fabrica a discurilor. Daca curatati in mod regulat cutitele inainte de ascutire, va trebui sa curatati in Etapa 3 discurile doar aproximativ o data pe an sau chiar mai putin frecvent.

CURATAREA MODULULUI DE ASCUTIRE

Cand modulul de ascutit devine murdar sau contaminat ar trebui scos asa cum s-a descris si curatat de produse alimentare si grasimi prin oricare dintre urmatoarele doua optiuni:

A. Spalarea cu mana:

1. Pulverizati rotile in fiecare etapa cu detergent de vase lichid.
2. Apoi pulverizati sau tineti sub apa curenta suficient de mult timp pentru a indeparta orice urma de alimente atasate, etc.
3. Limpeziti sau pulverizati sub un jet puternic de apa calda .
4. Uscati pe prosoape de hartie.
5. ATENTIE...daca alegeti sa uscati cu prosopul, folositi cu grija sa nu slabiti sau deteriorati arcul din plastic care fixeaza cutitul in jos.
6. Daca dupa spalarea cu mana, rotile de diamant nu sunt stralucitoare, pot avea inca grasime pe ele. In acest caz, ar trebui sa luati in considerare punerea modulului de ascutire in masina de spalat vase.

B. Masina de spalat vase:

Modulul de ascutit este proiectat pentru a fi spalate in conditii de siguranta in oricare dintre masinile de spalat vase, de uz casnic sau comerciale.

1. Pulverizati rotile in fiecare etapa cu detergent de vase lichid.
2. Puneti in raftul de sus al masinii de spalat vase pe ciclul de spalare regulat.
3. Permeteti modulului sa se usuce in masina de spalat vase, intr-o pozitie indepartata de surse de caldura.

Indepartati periodic orice praf de metal care s-a colectat in cele doua cavitati de colectare care sunt situate la baza ascutitorului, sub modulul de ascutit. Cu modulul de ascutit indepartat, intoarcati carcasa si scuturati motorul de praf. In caz contrar, se indeparteaza cu un burete umed. Din cauza apropierii de motorul electric nu se recomanda utilizarea unui spray cu apa sau cu aer comprimat pentru a indeparta spanul desprins (pilitura de metal) de la baza ascutitorului.

INTRODUCEREA MODULULUI DE ASCUTIRE

Pentru a reintroduce modulul de ascutire in carcasa principala a motorului, introduceti capatul arborelui de cuplare al modulului de ascutirea pe sinele de ghidare de la capatul din dreapta al ascutitorului. Apoi impingeti usor modulul de ascutire spre carcasa motorului, pana cand se fixeaza in pozitie. In cazul in care rezista si nu intra in pozitia de blocare: (1) Se trage modulul departe de arborele motorului pana cand se deblocheaza complet; (2) Se roteste comutatorul motorului, scurt; (3) Apoi se trece in pozitia OFF; (4) In timp ce motorul se roteste aproape de oprire, impingeti modulul de ascutit in loc. Se va fixa automat in pozitie cand cuplajul va fi auto-aliniat.

SUGESTII

1. Nu este necesara o intretinere suplimentara, alta decat, din motive de igiena. Curatati modulul de ascutire, asa cum este descris, in mod regulat, in chiuveta sau masina de spalat vase. Nu este necesar sa curatati acest modul, daca rotile de slefuire devin mai inchise la culoare - este ceva obisnuit. Rotile se auto-curata (prin ablatie usoara), cu exceptia cazului in care acestea devin acoperite cu grasime si ulei. Nevoia de curatare poate fi redusa la minimum prin stergerea cutitelor, inainte si dupa ascutire, asa cum s-a descris in acest manual. Nu scufundati **NICIODATA** aparatul in apa sau alte lichide. Se scutura periodic praful de metal de sub modulul de ascutire asa cum este descris in sectiunea "Curatarea modulului de ascutire."
2. Curatati intotdeauna toate alimentele, grasimile, si materiale straine de cutit, inainte de ascutire sau reascutire. Daca este foarte murdar, folositi detergent si apa pentru curatare.
3. Unele cutite asiatice contemporane si lame de tip Granton au „gropite “ si unele lame asiatice contemporane si traditionale sunt realizate din otel de Damasc stratificat. Toate aceste ar trebui sa fie ascutite conform instructiunilor, in functie numai daca stilul este contemporan (doua fatete) sau cu o lama traditionala din Asia cu o singura fateta.
4. Trageti intotdeauna lamele la viteza recomandata si la o viteza uniforma pe toata lungimea lamei. Niciodata nu intrerupeti sau opriti miscarea lamei atunci cand intra in contact cu discurile abrazive.
5. Urmati cu atentie procedurile detaliate pentru fiecare tip de lama pentru rezultate mai bune si pentru a prelungi durata de viata utila a cutitelor. Secventa de ascutire este deosebit de importanta cu lamele asiatice traditionale cu singura fata.
6. Muchia lamei cutitului, in timp ce ascutim, ar trebui sa ramana in contact cu discurile abrazive, deoarece cutitul este retras din fanta de ghidare. Pentru a ascuti lama in apropierea varfului unei margini curbate, ridicati manerul usor in sus, dar suficient pentru a mentine lama in contact cu discul abraziv.
7. Pentru a creste dexteritatea cu Chef'sChoice® 15°, luati-va timpul necesar pentru a invata cum sa detectati o bavura de-a lungul lamei (asa cum s-a descris la paginile 4 si 5). In timp ce ati putea ascuti bine fara a utiliza aceasta tehnica, este cel mai bun si cel mai sigur mod de a determina cand s-a ascutit suficient in pasii preliminari. Acest lucru va va ajuta sa evitati supra-ascutirea si sa asigurati lame ascutite de fiecare data. Taierea unei rosii sau a unei bucati de hartie este o metoda convenabila de verificare a ascutisului lamei atunci cand ati terminat ascutirea.
8. Folositi numai presiune in jos atunci cand ascutiti - suficienta pentru a stabili un contact securizat cu discul abraziv. Presiunea mai mare nu accelereaza ascutirea.

9. Daca cutitul are un intaritor semnificativ ar putea fi util sa puneti degetul aratator in interiorul sau chiar in spatele intaritorului (a se vedea figurile 11 si 12), pe masura ce se introduce lama in ascutitor. Degetul poate actiona ca un "stop" si poate impiedica introducerea lamei pana in zona intaritorului pe masura ce retrageti lama.
Un pic de practica va va ajuta sa perfectionati aceasta tehnica. Pe masura ce introduceti lama lasati sa alunece degetul in jos in partea din fata a ascutitorului.
10. Folosit in mod corect, veti descoperi ca puteti ascuti intreaga lama cu pana la 1/8 din lungimea lamei pana la intaritor sau maner. Acesta este un avantaj major al Chef'sChoice® Model 2100 in comparatie cu metodele conventionale de ascutit - important mai ales atunci cand ascutiti cutitele de bucatar unde e nevoie sa ascutiti intreaga lungime a lamei, in scopul de a mentine curbura liniei taisului. In cazul in care cutitele de bucatar au o intaritura grea in apropierea manerului care se extinde spre lama, un serviciu comercial de ascutire poate modifica sau elimina portiunea de intaritura din apropierea marginii, astfel incat sa nu interfereze cu actiunea de ascutire, permitandu-va sa ascutiti intreaga lungime a lamei.
11. Discurile de slefuire / lustruire in Etapa 3 sunt proiectate sa dureze ani de utilizare, insa va puteti maximiza durata de viata utila a acestora prin modificarea modelului dvs. cu ascutire periodica in Etapa 2. Bavura dezvoltata in Etapa 2 va uza putin discul de lustruit in primele contacte in Etapa 3. Variati ultima tragere in Etapa 2, facand uneori ultima tragere pe discul stang si in alte momente terminati pe discul din dreapta al Etapei 2.
12. Nu incercati sa folositi acesti ascutitor pentru a ascuti cutite ceramice sau foarfeci.

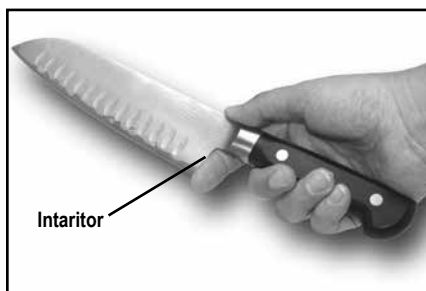


Figura 11. In cazul in care lama are un intaritor semnificativ poate fi de ajutor plasarea degetului in spatele lui la ascutire.



Figura 12. Se introduce degetul aratator in spatele intaritorului asa cum e aratat, in timp ce cutitul este introdus in fanta de ascutit (vezi Sugestie 8.)



Figura 13. Folositi instrumentul de curatat cu moderatie.

SERVISARE

Daca este necesara servizarea post-garantie, returnati ascutitorul la fabrica EdgeCraft, unde costul reparatiei poate fi estimat inainte ca reparatia sa aiba loc. In afara SUA, contactati vanzatorul sau distribuitorul national.

Va rugam sa includeti adresa dvs. de returnare, numarul de telefon in timpul zilei si o scurta descriere a problemei sau avarierii pe o foaie separata in interiorul cutiei. Pastrati o chitanta de transport ca dovada a transferului si ca protectie impotriva pierderii in timpul transportului.

Trimiteti ascutitorul (asigurat si timbrat) la:

EdgeCraft Corporation
825 Southwood Road
Avondale, PA 19311

MENTENANTA NORMALA:

NU este necesara lubrifierea pentru nici o piesa in miscare, motor, rulmenti, sau suprafete de ascutire. Partea exterioara a ascutitorului poate fi curatata prin stergere cu grija cu o carpa umeda. Nu folositi detergenti sau substante abrazive.

EdgeCraft

World Leader in Cutting Edge Technology®

EdgeCraft Corporation

825 Southwood Road, Avondale, PA 19311 U.S.A.

Customer Service 610-268-0500

Asamblat in S.U.A.

www.chefschoice.com

Acest produs poate fi acoperit de unul sau mai multe patente EdgeCraft si /sau patente in asteptarea marcarii pe produs.

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