



CLEANING

In order to preserve the visual effect and the non-stick surface, we recommend hand-wash. If you put the tool into the dishwasher, do only use a delicates programme at maximum 50°C.



GETTING STARTED

Place the cold butter into the bottom part on edge. Spread the remains along the butter on the bottom part with a table knife. For best results, only use traditionally processed butter (250g). Spreadable butter can affect the simple usage and the slicing results negatively.



NO LEFTOVERS

Remove the rest of the butter with a table knife. After cleaning, put the new butter into the tool and go on slicing, if required. When finished, press the rest of the butter on the new butter and spread it alongside. Put it into the fridge for the next use. We recommend the storage of the butter-leaf above the vegetable compartment or in the middle of the fridge.



tutorial video

