

Instructions for Using the Deiss PRO 3-Stage Knife Sharpener:

1. Understand the 3-Stage Design:

The sharpener has three slots, each designed for different sharpening purposes:

- **Stage 1 (Coarse):** This stage is for dull or damaged metal knives. It uses a diamond-coated rod to reshape the blade.
- **Stage 2 (Medium):** This slot is for sharpening the edge and restoring the blade's V-shape. It uses a tungsten steel blade to sharpen metal knives.
- **Stage 3 (Fine):** This is the polishing stage for both metal and ceramic knives, using ceramic rods to refine and smooth the blade edge.

2. Place the Sharpener on a Stable Surface:

- Position the sharpener on a flat, stable surface. Hold it firmly by the handle with one hand.
- The non-slip base of the sharpener will keep it steady during sharpening.

3. Sharpening Metal Knives:

For Dull or Damaged Knives:

- **Step 1 (Coarse Stage):**
 - Insert the knife blade into the first slot (Coarse stage).
 - Hold the knife handle securely and gently pull the knife through the slot, starting at the base and moving to the tip.
 - Pull in one direction—do not move the knife back and forth.
 - Repeat this motion 3-5 times or until the blade edge is restored.

For Regular Sharpening:

- **Step 2 (Medium Stage):**
 - Insert the blade into the second slot (Medium stage) to sharpen the knife.
 - Pull the knife through the slot in a smooth, controlled motion from base to tip.
 - Repeat the process 3-5 times to properly sharpen the knife.

For Polishing:

- **Step 3 (Fine Stage):**
 - Finally, insert the blade into the third slot (Fine stage) to polish the blade and refine the edge.
 - Pull the knife through the slot 3-5 times to smooth and finish the edge, ensuring the blade is sharp and ready for use.

4. Sharpening Ceramic Knives:

- Use the Fine Stage (Stage 3):
 - Ceramic knives should only be polished using the Fine stage (ceramic rods).
 - Insert the ceramic knife into the third slot and pull it through gently 3-5 times to polish and refine the blade.

5. Testing the Sharpness:

- After sharpening, carefully check the sharpness by slicing a piece of paper or a soft vegetable (such as a tomato). The knife should cut smoothly and easily.

6. Cleaning the Sharpener:

- After use, wipe the sharpener with a dry cloth to remove any metal or ceramic particles.
- Do not rinse or immerse the sharpener in water to avoid damage to the internal components.

7. Safety Tips:

- Always pull the knife through the sharpener in one direction, from base to tip.
- Keep your fingers clear of the blade during the sharpening process.
- Use gentle pressure; do not press down too hard on the blade while sharpening.

8. Storage:

- Store the sharpener in a dry place, away from moisture to keep it in optimal condition for future use.