

PREPARING YOUR KNIFE SHARPENER FOR USE

Place the knife sharpener in front of you on a flat, stable surface. Hold the sharpener steady with one hand.

Depending on the bluntness of your blade you will need to use one or both sharpening slots.

The coarse slot (nearest the handle) should be used first for blades which require returning to sharpness before finer honing. Blades that only require routine honing should proceed straight to using the fine honing slot.

STEP 1

Coarse slot - suitable for blunt knives.

Holding the sharpener steady, place your knife blade into the coarse slot (nearest the handle).

Using slight downward pressure pull the blade through the sharpening 'V' from its heel to its tip.

Repeat three to five times. After using the coarse slot always hone your blade (Step 2).

STEP 2

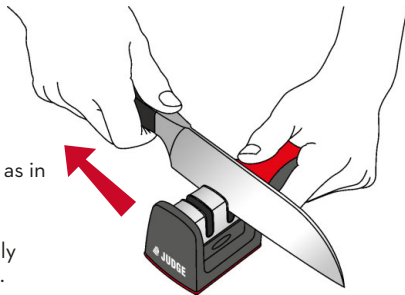
Fine slot - honing.

The ceramic fine honing 'V' is furthest from the handle.

Use the same technique as in Step 1 but apply less pressure.

After sharpening carefully rinse and dry your blade.

Once sharp, occasional honing will help maintain a sharp edge on your blade.



After use sharpening waste can be disposed of by removing the sharpening slots, pinch and pull to remove.

Not for use with serrated blades or scissors. Not suitable for dishwasher use. Do not submerge in water.