

This ingenious 3 stage pull through knife sharpener will sharpen and hone your dull kitchen knives to perfection quickly and safely.

### **How it works:**

**Stage 1** - Preparation (Diamond rods) - This initial stage smooth's any nicks and imperfections that could cause the blade to 'catch' during the sharpening stage. It also 'roughens' the knife edge to provide the perfect surface for sharpening.

**Stage 2** - Sharpen (Tungsten Carbide Plates) - Slot 2's precision angled plates then create the perfect sharpened 'V' edge on even the bluntest knife.

**Stage 3** - Hone (Ceramic Rods) - This is for final edge honing. It will remove any burs and gently polish the edge of the blade to bring it to its final razor sharp finish.

### **Directions for use:**

1) Place your Knife Sharpener on a solid flat surface. Hold the handle firmly with a slight downward force to keep the unit steady.

2) With a firm grip, pull your knife 4 or 5 times from heel to point with a light downward pressure through each stage - Stage 1 - Diamond Rods (Prepare/Fine) Stage 2 - Tungsten Carbide plates (Sharpen/Course) Stage 3 - Ceramic Rods (Hone/Ceramic)

(You'll know that you're applying enough pressure when you feel a slight resistance/drag as you pull the blade through each stage.)

3) For particularly blunt knives, repeat above steps as necessary until your knife is at its required sharpness.

4) Maintenance - Once your knife is sharp, you can maintain its sharpness for longer by using the Stage 3 ceramic rods every other use. You only need to use all 3 stages when it feels like your knife needs a full sharpen.

### **Cleaning your Knife Sharpener**

Wipe Clean Only - Not suitable for dishwasher.

Do not submerge in water.

### **Caution**

This is a precision tool, designed specifically for use with straight edged knives and wide serrated knives (bread knives) only. When sharpening serrated edged knives please use a light hand pressure only. Not for use with finely serrated knives, scissors or ceramic bladed knives – we recommend that you only use purpose made sharpeners for these other types of blades to avoid damage.