



## INSTRUCTIONS



### QUESTIONS?

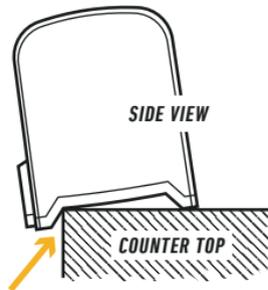
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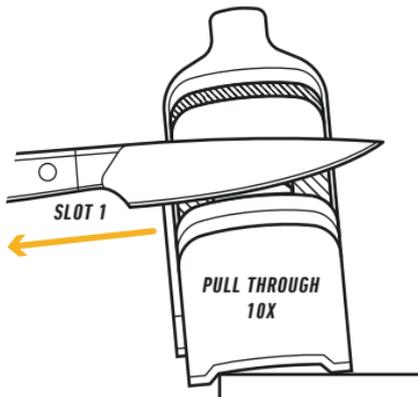
### SET UP

Position sharpener over the edge of the counter or on the edge of the counter.



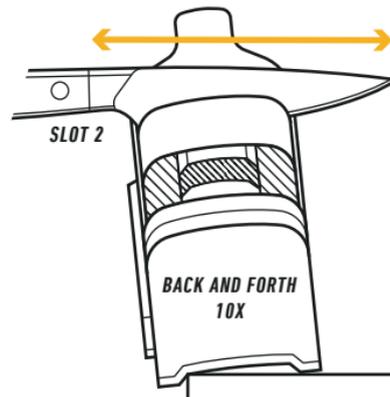
### SHARPEN

Place knife in **SLOT 1** and pull through, from heel-to-tip, using firm pressure **10 TIMES**. Repeat until sharp.



### HONE

Once sharp, insert blade in **SLOT 2** and using firm pressure, slide the knife back & forth along the full length of the blade **10 TIMES**.



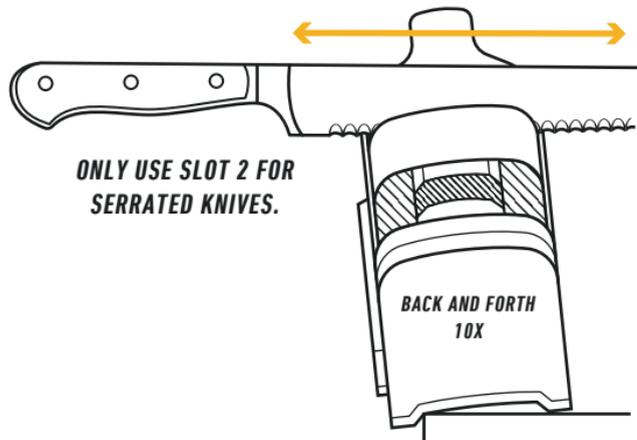
## PRO TIPS

- ▶ Follow the curve of the blade to maintain contact with the abrasive.
- ▶ Place sharpener on edge of counter to avoid knife hitting counter top.
- ▶ Keep knife straight up & down during sharpening, do not tilt left or right.
- ▶ Damaged or severely dull knives may require more strokes, repeat the process until sharp.
- ▶ Always clean your blade between stages and before using it to prepare food.

⚠ You will be creating incredibly sharp knives with this sharpener. Please handle them with care. Use caution to avoid cutting yourself.

## SERRATIONS

Place knife in **SLOT 2** at the heel of the blade. Pull and push the knife through the slot using firm pressure 10 times.



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