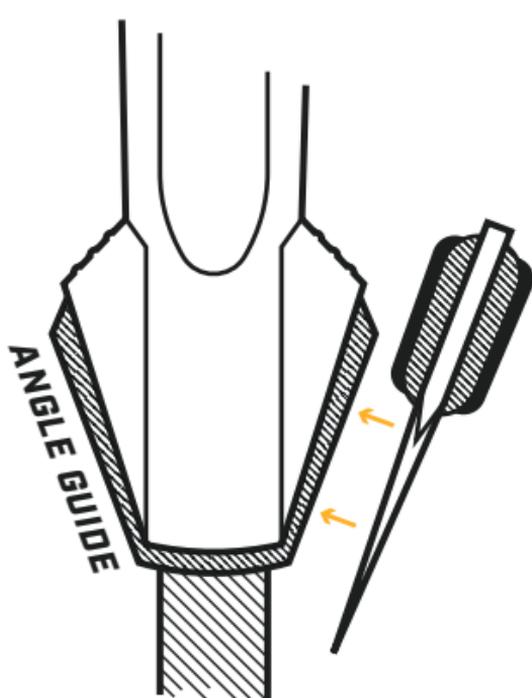


CERAMIC KITCHEN HONING ROD

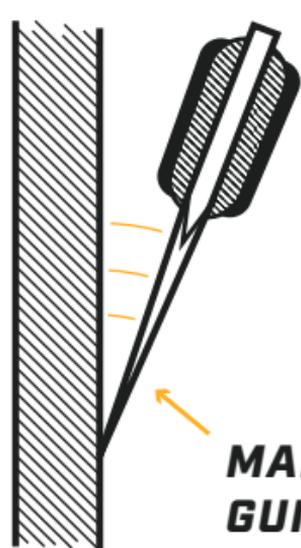
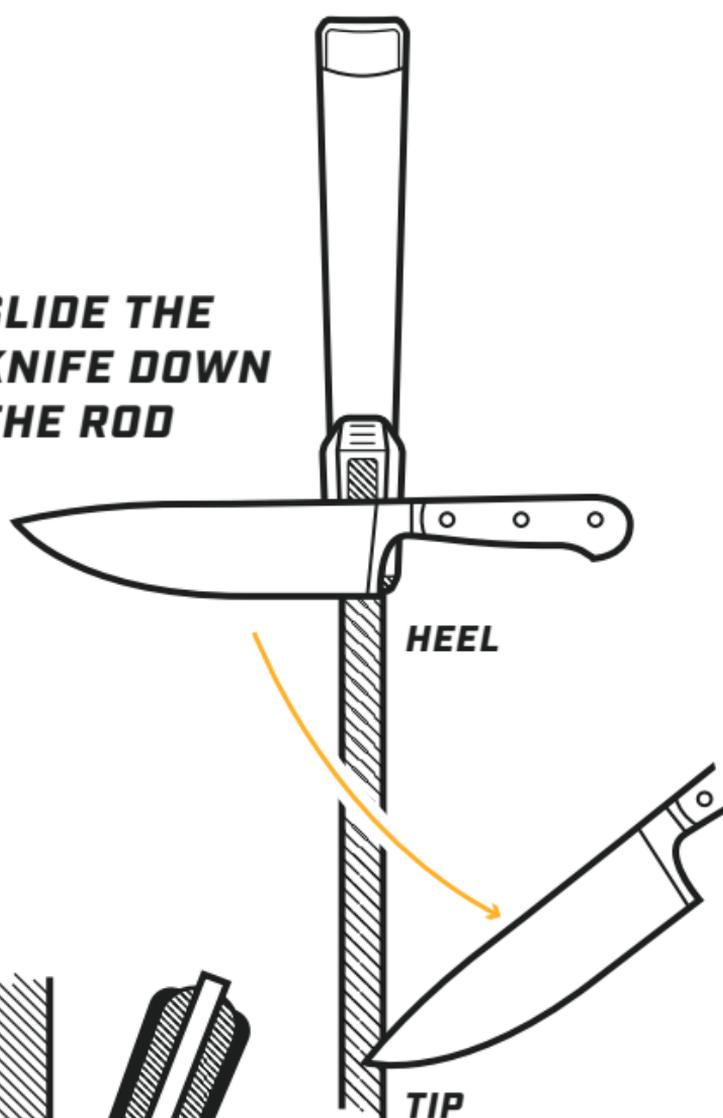
Quickly & easily hone the cutting edge on all your kitchen knives:

HOLD ROD STRAIGHT UP WITH THE RUBBER TIP ON A STABLE SURFACE



PLACE KNIFE AGAINST EITHER GUIDE

SLIDE THE KNIFE DOWN THE ROD



MAINTAIN THE GUIDE ANGLE

MAKE 10-20 STROKES ALTERNATING FROM ONE GUIDE TO THE OTHER

- ▶ Dull knives may require more strokes, repeat until sharp.
- ▶ Carefully clean the blade before using it to prepare food.
- ▶ Use caution to not run the knife into a countertop.
- ▶ Use daily to maintain a sharp cutting edge.
- ▶ This is an edge maintenance tool, not intended as a complete sharpener.