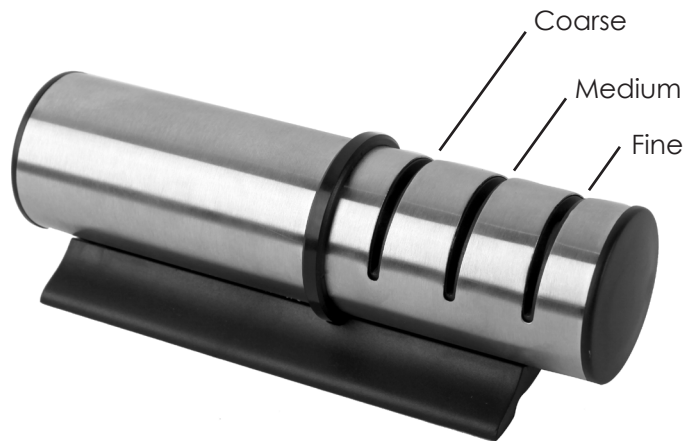


User manual

Knife Sharpener

Item. no 64023



Please place the knife sharpener on a stable surface while using it. Use one or all of the grooves depending on what kind of knife you're grinding or how blunt the blade is.

Coarse (Diamond-steel wheel):

Use this method when your knife is very blunt. With a slight pressure, place the knife's edge in the groove and pull back and forth 5 times. It's important to move the knife in a straight line. This should be done once every 6 months or as required.

Medium (Diamond-steel wheel):

Maintenance grinding. If the knife isn't blunt, start in this groove. Place the knife's edge in the groove and pull back and forth 5 times. Move the knife in a straight line.

Fine (Ceramic wheel):

Use this groove to polish the blade's edges as well as remove burrs. Without any pressure, place the knife's edge in the groove and pull back and forth 5 times. Move the knife in a straight line. Do not use on ceramic knives.

Always wash the knife with water and wipe with a dry cloth after this procedure.

CAUTION

- Do NOT use the knife sharpener to sharpen serrated blades or scissors.
- To avoid damaging the knife, please sharpen the knife lightly.
- It is normal that the ceramic rod might discolor after a period of use.
- Do NOT put the sharpener in dishwasher or submerge it in water.
- Make sure the knife sharpener is placed out of children's reach to avoid any accidents.