

STANDARD KNIFE SHARPENING INSTRUCTION:

STANDARD knife includes all approximately 20° Euro/American knife of double-beveled edge.

1. Hold the sharpener with your left hand on a flat, stable surface. **Keep fingers a safe distance from sharpening slots, otherwise injury could occur.**

2. Insert blade fully and vertically into appropriate sharpening slot at a 90 degree angle to the sharpener. **Gently with light pressure pull the knife blade from heel to tip in direction of indicator arrows.** (See Fig. 1)

No. 1 V-Notch slot (Coarse CARBIDE)-Quickly set a new edge

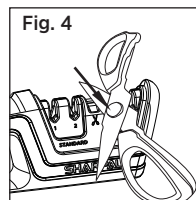
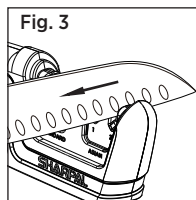
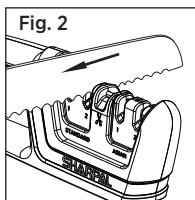
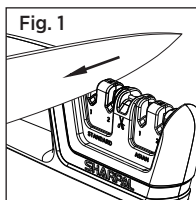
No. 2 V-Notch slot (Fine CERAMIC)-Hone for a smooth finished edge

Note: Light pressure is sufficient when using the knife sharpener. Heavy pressure might cause to lose control of the knife and could cause possible injury. Carefully and gradually increase pressure until the desired result is realized.

The No. 2 CERAMIC slot is for fine honing of slightly dull blades. The No. 1 CARBIDE slot is for dull or damaged edge that requires new edge setting. Try to sharpen with No. 2 CERAMIC slot firstly for your valuable knives.

Use No. 2 CERAMIC slot only to sharpen your serrated edge knife. (See Fig. 2)

3. Repeat above action until blade is sharp. **Always pull the blade through the sharpening slot from heel to tip, never back and forth.**



ASIAN KNIFE SHARPENING INSTRUCTION:

ASIAN knife includes all SANTOKU and other approximately 15° double-beveled edge knife. **Do NOT sharpen any single-beveled edge such as traditional sashimi styled blade.**

1. Hold the sharpener with your left hand on a flat, stable surface. **Keep fingers a safe distance from sharpening slots, otherwise injury could occur.**

2. Insert blade fully into appropriate sharpening slot at a 90 degree angle to the sharpener. **Gently with light pressure pull the knife blade from heel to tip in direction of indicator arrows.** (See Fig. 3)

No. 1 V-Notch slot (Coarse CARBIDE)-Quickly set a new edge

No. 2 V-Notch slot (Fine CERAMIC)-Hone for a smooth finished edge

Note: Light pressure is sufficient when using the knife sharpener. Heavy pressure might cause to lose control of the knife and could cause possible injury. Carefully and gradually increase pressure until the desired result is realized.

The No. 2 CERAMIC slot is for fine honing of slightly dull blades. The No. 1 CARBIDE slot is for dull or damaged edge that requires new edge setting. Try to sharpen with No. 2 CERAMIC slot firstly for your valuable knives.

Use No. 2 CERAMIC slot only to sharpen your serrated edge knife.

3. Repeat above action until blade is sharp. **Always pull the blade through the sharpening slot from heel to tip, never back and forth.**

SCISSORS SHARPENING INSTRUCTION:

1. Hold the sharpener with one hand on a flat, stable surface. With another hand secure the blade of your scissors that you want to sharpen as much as possible with the cutting edge exposed.

2. Make sure the beveled side of blade is fully leaned against the CARBIDE blade. Draw the scissors from hinge to tip in direction of indicator arrows. (See Fig. 4)

Note: As scissors blades are single-beveled, only sharpen the side of each blade that has a bevel.

MAINTENANCE:

1. Clean the exterior with a damp soft cloth.

2. Oil or other lubricating liquid is not necessary.

WARNINGS: This product is not a toy. Keep out of the reach of children.

- Watch its demo video on YouTube: bit.ly/104NVideo
Or scan QR code

- Each SHARPAL product is warranted to be free from defects in material and workmanship for **3 years** from the date of purchase under normal wear and tear, except for damage caused by misuse or alteration. THIS WARRANTY APPLIES ONLY TO NON-INDUSTRIAL OR NON-COMMERCIAL USE. If you want to make a warranty claim, please contact us through SHARPAL website or send an email directly to warranty@sharpal.com.

