

Choosing a best Sharpener rod before sharpening better your knife

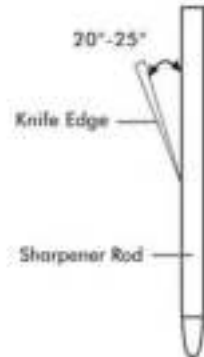
NO: 01 Grip the sharpener rod

Use your left hand to grip the handle of the sharpener rod and place the rod on a solid surface.



NO: 02 Sharpening position

Place heel of your blade at the top of sharpener rod at 20-25 degree angle. Sharpen the knife from heel to tip



NO: 03 Sharpening

Repeat 2-3 times on one side. Then turn to other side of the knife until blade sharp.



NO: 04 Maintenance

Clean the knife with a cloth. Please don't wash it by water. And keep it in a dry circumstance.



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