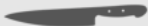



Function Of The 2 Slots



Suitable For Knife Types

Straight Edge Knife:		Serrated Knife:	Ceramic Knife:
			
Chef's	Cleaver		

Knife Sharpening Method (Slot 1 , Slot 2)



Sharpening Method: The numbered side of the slot faces yourself (do not stand on the back of the sharpener), stabilize the sharpener, clip the knife into the bottom of the slot, pull it back from the tail to the tip at a constant speed. Repeat several times, without pushing and pulling back and forth. For different types of knives, please select the corresponding slots and sharpening steps according to the right side of the instructions.

Sharpening Steps of Straight Edge Knife:

As shown in the figure, the sharpening order is: Slot1→Slot2→Slot1 , Sharpen at each Slot for 3-5 times (left and right). If it is not sharp enough, increase the sharpening times properly (2-3 times are recommended).



Sharpening Steps of Ceramic Knife:

Place it on the left and right slot of Slot 1 and sharpen it several times(4-6 times)



Sharpening Steps of Serrated Knife:

Place it on the left side of Slot 2 and sharpen it several times (2-3 times)

