

The only manual sharpener that prevents blade waviness even after long term use

Its patented TUNGSTEN disk lasts 100 times longer than a V-shaped disk

This sharpener is designed for both left and right-handed use.

Instructions:

1. Place sharpener on a flat work surface. Hold the sharpener with one hand and the knife handle with the other, as shown in the illustration. Insert knife blade fully into the appropriate slot at a 90-degree angle to the sharpener.
2. Apply moderate downward pressure on the blade while pulling the knife toward you through the appropriate slot.
3. Repeat this action a few times, depending on the condition of your knife, always pulling the blade from handle to tip (never back and forth).
4. After each sharpening turn the disk to prevent using the same spot.
5. Clean after each use (turn the sharpener upside down, discard the debris, and wipe with a dry towel). This will prolong the life of the sharpener.

Note that any manual knife sharpener is only designed for temporary quick "refreshing" of a knife edge, not for long term use. A manual sharpener is designed to scrape off some metal from the cutting edge; it cannot re-profile it or create a new angle. If you want re-profile your knife bevel, please use the Master Grade Commercial Sharpener, a sharpening service, or a sharpening stone.

5 years limited warranty under normal operation.