

# HAND-HELD KNIFE SHARPENER

The innovative Robert Welch Sharpening Wheel in the Hand-held Knife Sharpener microsharpens and hones your plain edge kitchen knives.



The ergonomic design gives maximum effciency and comfort in use. The sharpener can be used right or left-handed and is weighted for stability and safety, with a non-slip base.

Suitable for all non-serrated knives.

# Microsharpening

Removes fine fragments of metal from the blade to restore the edge.

## Honing

Straightens out a dull blade edge.

## Blade Edge (Close up)

Before (Blunt)

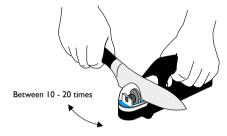
After (Sharp)





#### USING OUR HAND-HELD SHARPENER

We recommend you frequently sharpen your knife. The edge will become pushed out of line after prolonged use. This is what causes knives to become blunt and not perform at the level they are capable of.



### Water Sharpening (best)

- I Remove the clear guide, fill the recess under the ceramic wheel with water and replace guide.
- 2 Hold sharpener firmly on a flat surface.
- 3 Align your blade within the guide, slide the blade back and forth through the ceramic wheel 10 - 20 times from heel to tip (applying light pressure) until desired sharpness has been achieved.
- 4 Rinse and dry your knife and sharpener thoroughly.
- 5 Sharpen twice a month (or to suit) to maintain the desired edge sharpness.

## Dry Sharpening (quick)

Follow steps 2 - 5, as above.

#### REPLACING THE CERAMIC WHEEL

Replacement ceramic wheels are sold separately and should be replaced every 12 - 24 months.

- I Pull upwards on the clear guard to expose your existing ceramic sharpening wheel.
- 2 Remove and replace with the new wheel.
- 3 Reposition the clear guard then press down to secure.





#### PROTECTING YOUR KNIFE

The blade edge of sharp kitchen knives can be protected by following these tips:

Do Use your knife on only wooden or synthetic boards.

Do Store your knife correctly - preferably in a

knife block or specially designed drawer unit.

Do Sharpen your knife often with our recommended

hand-held knife sharpener

**Do** Lay flat in tray - not upright in cutlery basket.

**Do not** Cut onto metal, stone, glass or any hard surfaces.

**Do not** Store loose in a drawer with other knives, cutlery and utensils. **Do not** Allow the blade edge to come into contact with other metal

nor hard or sharp objects when loading the dishwasher.

#### CLEANING THE HAND-HELD SHARPENER

The hand-held sharpener body should be cleaned by hand using a damp micro-fibre cloth and dried thoroughly. The ceramic wheel is dishwasher safe and should be cleaned regularly.