

# CARING FOR YOUR KNIVES

From day one, you need to look after your kitchen knives. The key to maintaining a blade edge is preventing it from becoming blunted.

Regular use of the Robert Welch Hand-held Sharpener will keep your knives sharp - for a lifetime.



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

## Microsharpening

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

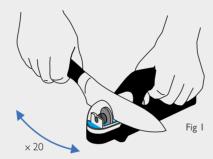
#### Honing

Straightens out a dull blade edge



# MICROSHARPENING AND HONING

The Robert Welch Hand-held Knife Sharpener is suitable for all non-serrated knives.



- I. Hold the sharpener firmly on a flat surface.
- 2. Locate the heel of the blade in the sharpener between the two ceramic discs.
- 3. Apply gentle pressure as if cutting a loaf of bread and take approximately 20 strokes (if sharpened regularly) in a back and forward motion. The blade edge should remain in continuous contact with the ceramic wheel. Repeat if necessary.
- 4. Wash and dry before using.

**TIP:** Add a very small amount of water to the base of the sharpener (see Fig 1). This will help the ceramic wheel to work more efficiently. See opposite for removing the cap (see Fig 2).

## FREQUENCY OF USE

Sharpen little and often, until the desired edge sharpness is achieved. The hand-held knife sharpener microsharpens the knife gently, preventing excess wear on the blade (larger fragments are removed with many other sharpening methods).

The ceramic wheel should be replaced every 12-24 months. A replacement wheel unit is available. The ceramic wheel is sold separately and in pairs.

### REPLACING YOUR CERAMIC WHEEL

To replace, pull upwards on the plastic cover to expose your existing ceramic sharpening wheel. Remove and replace with the new wheel. Push on the plastic cover to secure.



## AWARD-WINNING INNOVATION

The ceramic sharpening wheel is set to the exact angle to gently sharpen your knife as it moves between the two discs. The groove in the clear, plastic cover makes sure your knife blade is perfectly positioned. The cutting edge of the knife blade can be refined to the optimum 15 degree angle in just 10 seconds.

### DOS AND DON'TS

- DO Protect your knife blade edge, use your Robert Welch Kitchen knives 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.
- DO Handwash for best care. If placing in a dishwasher, lay flat in tray not upright in cutlery basket.
- 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 in the dishwasher.