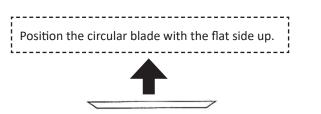
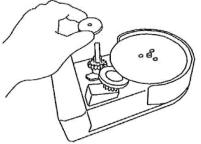
HONING THE CIRCULAR BLADE

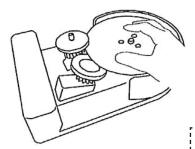
To keep the sharpness of the circular blade, use the circular blade honer included with the Negimaru to hone the blade every day. Using a blade with a bad cutting edge not only results in a poor finish, but also results in a lot of material loss.

1. Mount the circular blade and attach the honing stone.



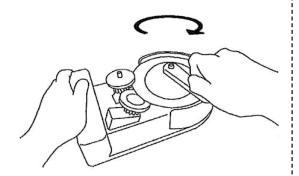


2. Make sure the hole on the circular blade is aligned to the hole on the crank. Insert the crank pins through the round blade and attach the crank.



Align the pin on the back of the crank with the hole below.

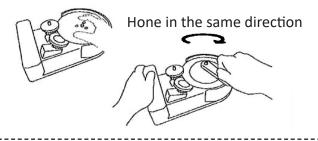
3. Turn the crank handle clockwise for 2-3 minutes while dripping water on the circular blade to hone.



1) Do not apply excessive force to the crank while grinding.

2) The area of the circular blade directly under the crank handle will hone quickest due to pressure from turning the crank. Please alternate each hole on the Circular Blade during the 2-3 min honing cycle to evenly sharpen the blade's edge

Alternate the hole position.



MTC KITCHEN