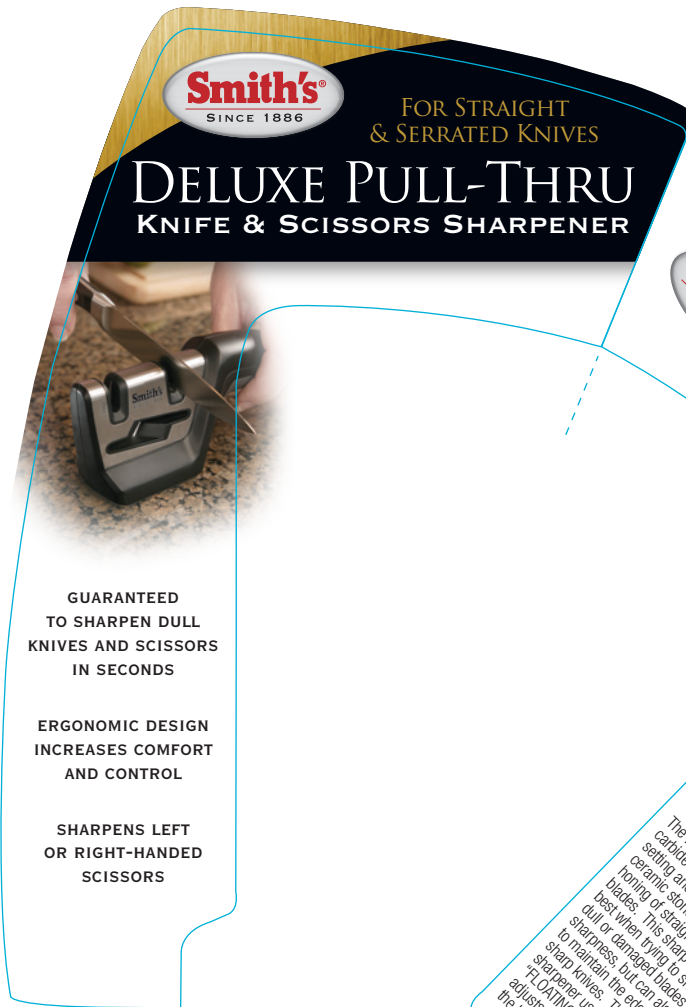
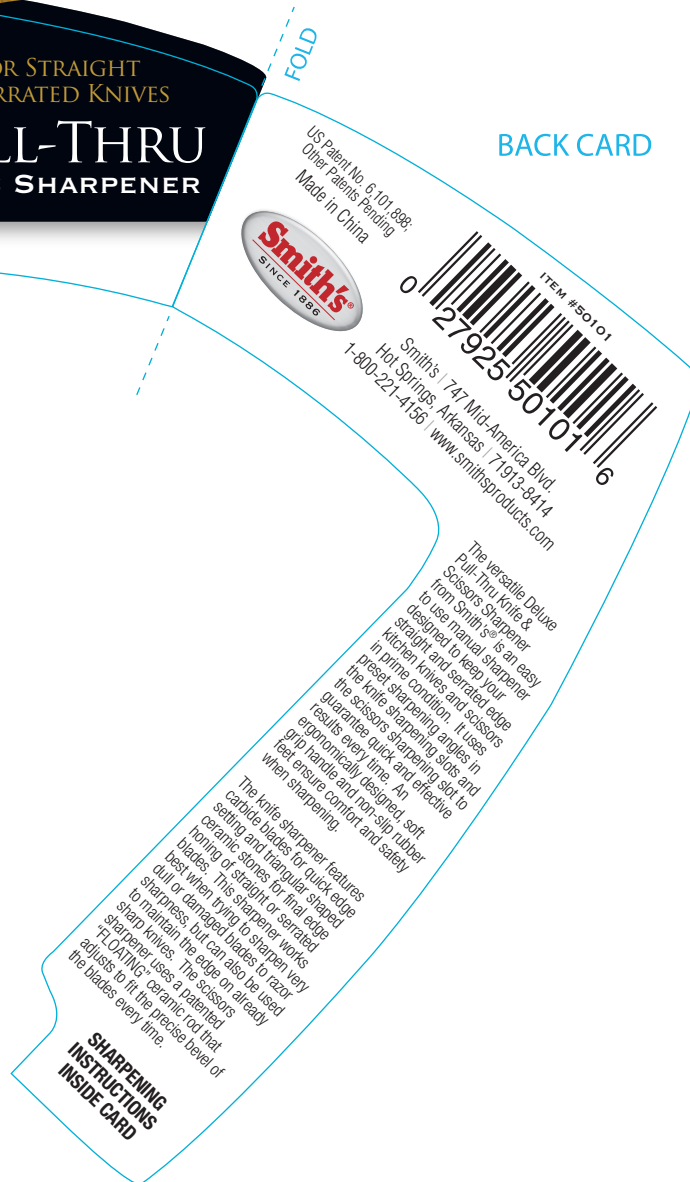


DO NOT PRINT PANTONE 298 PLATE - FOR DIE GUIDE ONLY

FRONT CARD



BACK CARD



INSIDE CARD

FOLD

Knife Sharpening Instructions:

1. Place the sharpener on a flat surface and grip the handle.
2. Select the appropriate sharpening slot.

Coarse - Carbide Blades to quickly set the edge. Use for double-beveled, straight edge blades only. Excellent for use on very dull or damaged blades.

Fine - Ceramic Stones for polishing/finishing the edge or light honing. Use for Straight or Serrated Edge blades. Excellent for maintaining already sharp blades.

3. Insert knife blade into the appropriate V-shaped sharpening slot at a 90° angle to the sharpener, so that the cutting edge of the blade is resting on the sharpening components.

4. Apply moderate downward pressure on the blade and pull the knife blade through the sharpening slot from heel to tip.

5. Repeat this action until sharp, always pulling the blade through the sharpening slot (never back and forth).

NOTE: When the carbide blades or ceramic stones stop removing metal, they can be rotated for use on the other side or replaced.

Scissors Sharpening Instructions:

1. Hold the handle of the sharpener and insert opened scissors as far as possible through the appropriate sharpening slot, depending on left or right-handed scissors.

2. Using moderate pressure, close scissors on the sharpening rod as if you were trying to cut the rod. The rod adjusts to fit the precise bevel of the blades.

3. Pull the scissors through the slots from handle to tip while trying to keep the blades closed. If preferred, push scissors through the unit from tip to handle instead of pulling.

4. Repeat this action until scissors are sharp.

Care & Storage:

Always clean your sharpener after use. Clean with a damp cloth or mild brush. Do not rinse with water. Store in kitchen drawer or cabinet.