repeat the above process using the diamond rod. For polishing, repeat the above process using the ceramic rod. To sharpen scissors, insert the blades into the grooves and gently pull back against the diamond rod. Apply light pressure and repeat this motion 3–4 times, or until the desired level of sharpness has been achieved.

Cleaning the 4 in 1 Knife Sharpener

Wipe with a soft, damp cloth and dry thoroughly. Do not soak. Do not use harsh or abrasive detergents or scourers. Not safe for dishwasher use. WARNING: Do not use on ceramic coated knives. Do not use on serrated knives. To avoid damage to knives, only apply light pressure when sharpening. The ceramic rod is prone to discolouration. This has no effect on the functionality of its use.

KEEP OUT OF REACH OF CHILDREN.

SALTER® SINCE 1760 PROFESSIONAL

4-in-1 Knife Sharpener

Essential tool for maintaining blade sharpness and precision

INSTRUCTION MANUAL

Please retain instructions for future reference.

Description of Parts







- 1.4 in 1 Knife Sharpener main unit
- 2. Adjustment wheel
- 3. Tungsten steel blade
- 4. Diamond rod
- 5. Diamond rod for scissors
- 6. Ceramic rod
- 7. Easy-grip handle

Using the 4 in 1 Knife Sharpener

Place the knife sharpener on a flat, even surface.
Using the adjustment wheel, alter the tungsten steel blade to the preferred angle – refer to the below angle guide to distinguish the angle required for the knife type.

Angle	Suggested Use
19—28°	Ideal for slicing knives
28—34°	Suitable for general use knives
34—40°	Perfect for chopping knives

Whilst holding the knife steady, place it on the tungsten steel blade and slowly draw the knife towards the user, from heel to tip. Apply light pressure and repeat this motion 3-4 times, or until the desired level of sharpness has been achieved. For fine sharpening,



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