## **SALTER**®

**SINCE 1760** 

# Knife Sharpener

Please retain instructions for future reference

#### Using the Knife Sharpener

For best results, use on a smooth, even surface. To lock the sharpener in place against the surface, twist the middle ring in a clockwise direction. To release the lock, twist the middle ring in an anticlockwise direction.

Place the knife on the tungsten steel blade
(1) and pull the knife from the heel to the tip using
a slight downward pressure. Repeat this motion
3-4 times or until the desired sharpness is met.
Repeat the above process using the ceramic
rod (2) for polishing.

### Cleaning the 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. Do not use the knife sharpener on glass or morble surfaces.

#### KEEP OUT OF REACH OF CHILDREN.



Manufactured by: UP Global Sourcing UK Ltd., UK. Manchester OL9 0DD. Germany. 51149 Köln.

MADE IN CHINA.

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