

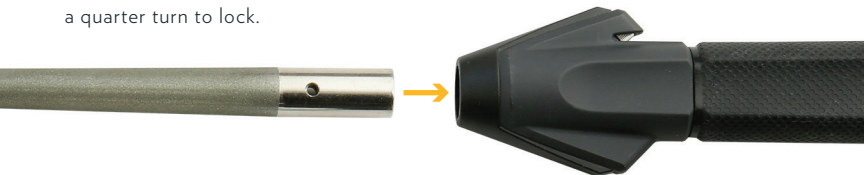
QUICK START GUIDE

Follow the steps below to sharpen any knife.

Watch a video at WORKSHARPCULINARY.COM.

1) INSTALL THE DIAMOND ROD.

Insert rod into the handle and twist a quarter turn to lock.



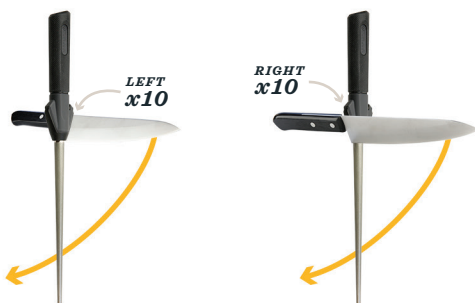
2) SET KNIFE AGAINST ANGLE GUIDE.



3) LIGHTLY PULL THE BLADE DOWN AND ACROSS THE ROD, MAINTAINING THE ANGLE.

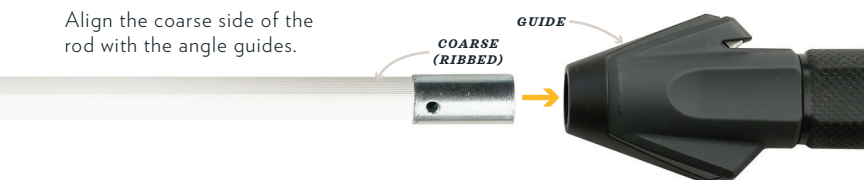
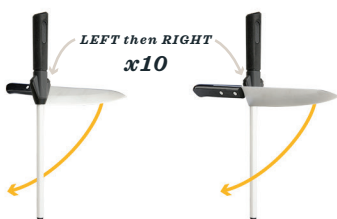
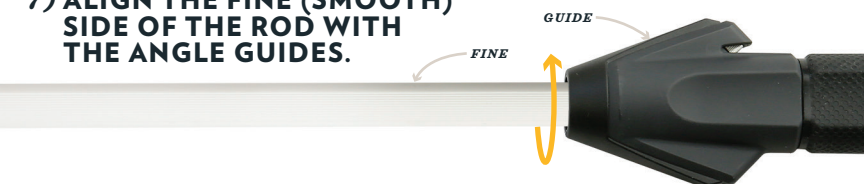
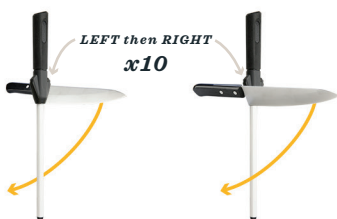


4) REPEAT FOR 10 STROKES ON THE LEFT SIDE, THEN 10 STROKES ON THE RIGHT SIDE.



5) INSTALL THE CERAMIC ROD.

Align the coarse side of the rod with the angle guides.

**6) MAKE 10 ALTERNATING STROKES ON EACH SIDE.****7) ALIGN THE FINE (SMOOTH) SIDE OF THE ROD WITH THE ANGLE GUIDES.****8) MAKE 10 ALTERNATING STROKES PER SIDE.****MICROFORGE**

MicroForge is an optional step that creates a toothier edge for superior cutting control and cutting of hearty vegetables. Sharpen your knife before adding MicroForge.

1) REMOVE THE ROD, THEN SET THE BLADE INTO THE MICROFORGE SLOT, ALIGNED VERTICALLY.**2) PUSH THE KNIFE THROUGH ONCE.**

Maintain firm downward pressure. For more control, begin with the tip and push through to the heel.

**3) REFINE THE EDGE.**

Make 10 strokes, alternating sides on the fine ceramic rod.

