



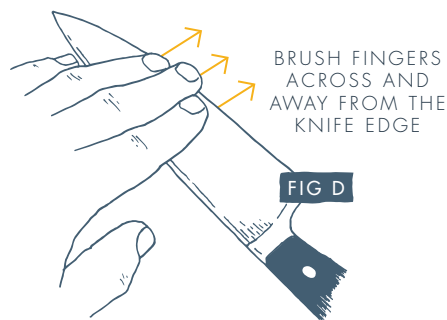
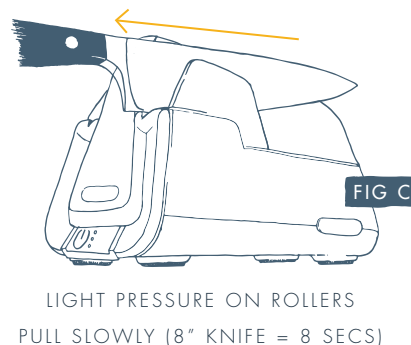
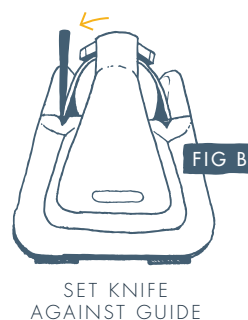
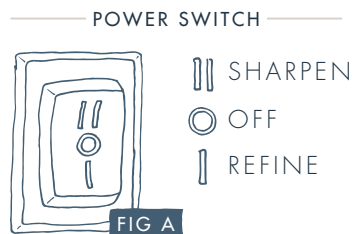
# SHARP KNIVES START HERE

FOR MORE IN-DEPTH INSTRUCTION, READ THE E3 USER GUIDE

## POWERED SHARPENING

CREATE A 17° EDGE ON YOUR KNIFE.

- ▶ Click into **SHARPEN (||)** stage (FIG A).
- ▶ Set the heel of the knife in the guide – left side first (FIG B).
- ▶ Slowly pull the entire length of the knife straight through, keeping the blade against the guide and resting on the front edge rollers (FIG C).
- ▶ Complete **10** slow strokes, alternating between left and right sides.
- ▶ Click into **REFINE (|)** stage (FIG A).
- ▶ Complete **10** slow strokes, alternating sides.



## IS YOUR KNIFE SHARP?

TEST CUT A BELL PEPPER OR TOMATO.

- ▶ **YES:** Continue to ceramic honing (see other side).
- ▶ **NO:** Begin re-shape process (below).

## RE-SHAPE A KNIFE

- ▶ Click into **SHARPEN (||)** stage.
- ▶ Make **5** slow strokes on the **LEFT SIDE** only.
- ▶ Feel for a burr along the entire length of the blade. The burr forms on opposite side of the blade you are sharpening. (FIG D).
- ▶ Repeat in sets of **5** strokes until a burr is formed along the entire length of the blade.
- ▶ Once a burr is raised, repeat the same number of strokes on the **RIGHT SIDE**.
- ▶ Click into **REFINE (|)** stage (FIG A).
- ▶ Complete **10** slow strokes, alternating sides.
- ▶ Continue to ceramic honing (see other side).



INSTRUCTIONAL VIDEOS ARE AVAILABLE AT:  
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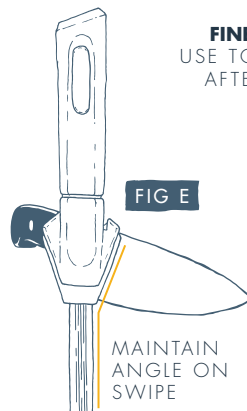


## CERAMIC HONING ROD

### CERAMIC HONING

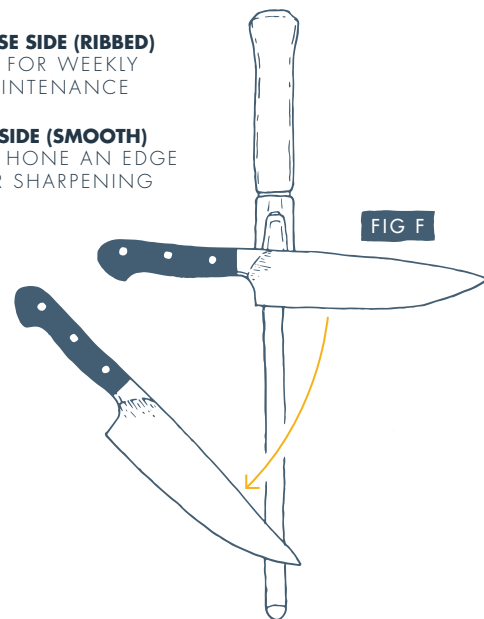
USE THE CERAMIC HONING ROD TO HONE A SHARPENED EDGE AND FOR MAINTENANCE.

- ▶ Twist the rod a quarter turn. Keep twisting until **SMOOTH SIDE** is aligned with guides.
- ▶ Set knife against the angle guide (FIG D).
- ▶ Maintaining the angle established by the guide, make **10** light strokes, alternating sides (FIG E).



**COARSE SIDE (RIBBED)**  
USE FOR WEEKLY  
MAINTENANCE

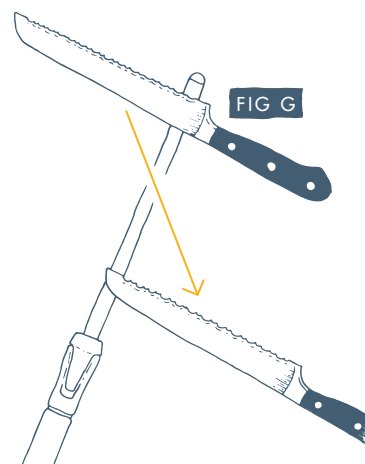
**FINE SIDE (SMOOTH)**  
USE TO HONE AN EDGE  
AFTER SHARPENING



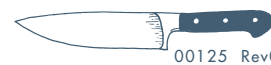
### SHARPEN SERRATED KNIVES

ONLY SHARPEN THE FLAT SIDE OF A SERRATED KNIFE.

- ▶ Set the **FLAT SIDE** of the serrated knife against the **SMOOTH SIDE** of the ceramic rod.
- ▶ Set the blade at a light angle.
- ▶ Make **5** light strokes, on the **FLAT SIDE** only (FIG B).



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