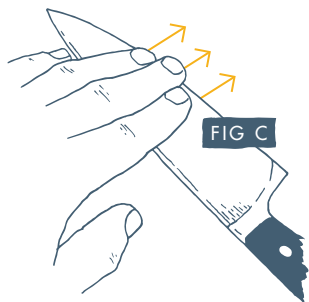
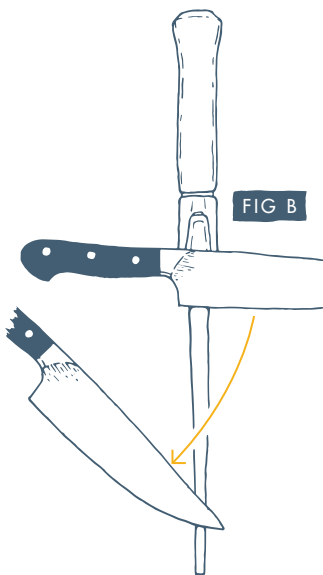
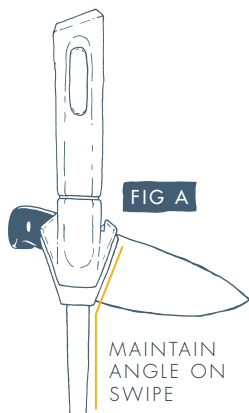


SHARP KNIVES START HERE

DIAMOND

USE THE DIAMOND ROD TO SHARPEN A DULL EDGE.

- ▶ Install the diamond rod into the handle.
- ▶ Set knife against the left angle guide (FIG A).
- ▶ Pull the blade down and across the rod, maintaining the angle (FIG B).
- ▶ Complete **5** strokes on the **LEFT SIDE**.
- ▶ Feel for a burr along the entire length of the blade (FIG C).
- ▶ Repeat sets of **5** strokes on the left side 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**



FEEL FOR A BURR:

Brush fingers across and away from the knife edge. Burr forms on opposite side of the blade you are sharpening.

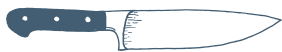
CERAMIC

USE THE CERAMIC HONING ROD TO REFRESH YOUR EDGE AND MAINTAIN MICROFORGE.

- ▶ Insert the ceramic rod into the handle. Twist a quarter turn to set.
- ▶ Continue to twist until the **COARSE (RIBBED) SIDE** aligns with the guides.
- ▶ Make **10** light strokes, alternating between left and right sides.
- ▶ Twist the rod until **SMOOTH SIDE** is aligned with guides.
- ▶ Make **10** light strokes, alternating between left and right sides.



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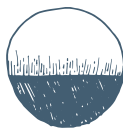


ADVANCED SHARPENING

MICROFORGE

OPTIONAL — IMPROVE EDGE DURABILITY AND INCREASE CUTTING CONTROL (GREAT FOR SLICING VEGGIES).

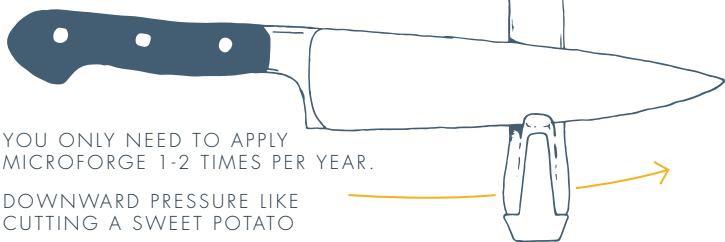
- ▶ Remove the ceramic rod from the handle.
- ▶ Starting at the tip of the knife, push the knife through the MicroForge slot **ONCE**, keeping the knife resting against the handle (FIG D).
- ▶ Replace ceramic rod in handle, **SMOOTH SIDE** aligned with guides. Make **10** light alternating strokes.



BEFORE



AFTER



YOU ONLY NEED TO APPLY MICROFORGE 1-2 TIMES PER YEAR.

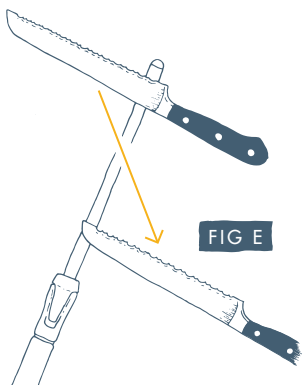
DOWNWARD PRESSURE LIKE CUTTING A SWEET POTATO

KEEP KNIFE RESTING AGAINST HANDLE AS YOU PUSH THROUGH

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 slight angle.
- ▶ Make **5** light strokes, on the **FLAT SIDE** only (FIG E).



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