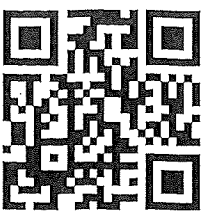


Caution

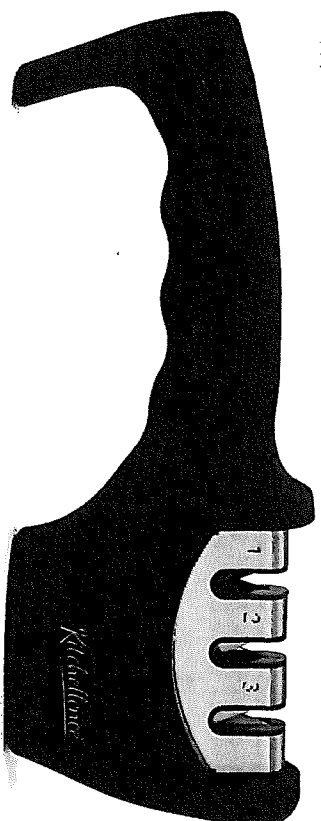
- Not suitable for serrated knives or scissors.
- Don't push and pull your knife back and forth. Use one direction only.
- Don't apply downward pressure.
- Don't wash the sharpener in the dishwasher.
- Keep out of the reach of children.

Follow the link to your paperless manual:
kitchellence.com/ks37

By following the link above, you'll access your digital instruction manual and meet the product specialist who's ready to answer your questions.



Kitchen Knife Sharpener Model KS37



For Metal Blades

- Place the knife sharpener on a stable surface.
- Put the cut-resistant glove on your non-dominant hand.
- Hold the knife with your dominant hand.
- Slot 1, Preparation (Diamond Rod): To repair and straighten damaged blades before actually sharpening them, pull back several times.
- Slot 2, Sharpening (Tungsten Steel Blade): To coarsely sharpen and restore the V-shape cutting edge, pull back several times.
- Slot 3, Fine Tuning (Ceramic Rod): To finely sharpen, polish and eliminate burrs on the blade, pull back several times.
- After use, clean the knife and sharpener of metal shavings. Don't wash the sharpener in the dishwasher. Just flip it over and shake out metal shavings.

For Ceramic Blades

- Place the knife sharpener on a stable surface.
- Put the cut-resistant glove on your non-dominant hand.
- Hold the knife with your dominant hand.
- Slot 1 (Diamond Rod): Carefully pull the knife through several times. Because ceramic blades are too strong to be sharpened by tungsten or ceramic, be sure to use only this slot.
- After use, clean the knife and sharpener. Don't wash the sharpener in the dishwasher. Just flip it over and shake out metal shavings.