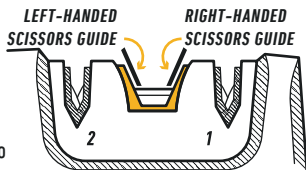


SCISSORS



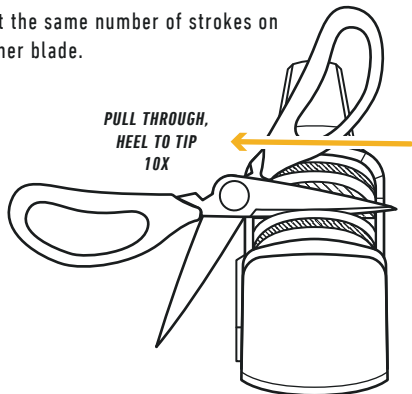
Place the heel of the scissor blade, with the beveled edge down, onto the Diamond Plate.

Use the Scissor guides as a reference and support.

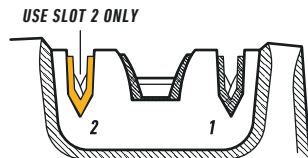
Right side guide for right handed scissors, left side guide for left handed scissors (as shown):

Slowly pull the scissors straight back from heel to tip. Repeat process 5-10 times.

Repeat the same number of strokes on the other blade.

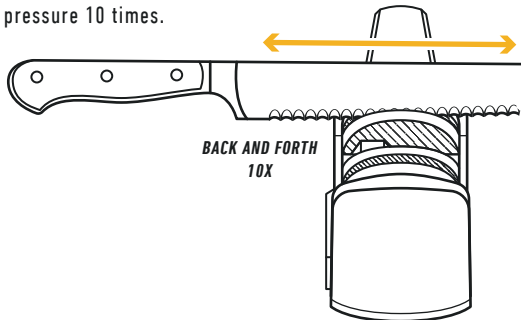


SERRATIONS



ONLY USE SLOT 2 FOR SERRATED KNIVES.

Place knife in **SLOT 2** at the heel of the blade. Pull and push the knife through the slot using firm pressure 10 times.



⚠ You will be creating incredibly sharp knives with this sharpener. Please handle them with care. Use caution to avoid cutting yourself.



Work Sharp® is a registered trademark of Darex, LLC

For Patent Info Visit: worksharptools.com/patents

Designed, calibrated and quality checked in Ashland, OR using foreign components.

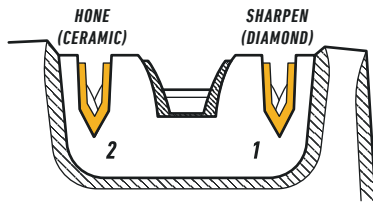


INSTRUCTIONS

SHARPEN

Insert blade in **SLOT 1** and using firm pressure, slide the knife back & forth along the full length of the blade **10 TIMES**.

Repeat until sharp.



HONE

Once sharp, insert blade in **SLOT 2** and using firm pressure, slide the knife back & forth along the full length of the blade **10 TIMES**.

QUESTIONS?

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1.800.597.6170

PLEASE LEAVE A REVIEW
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YOUR PRODUCT



PRO TIPS

- ▶ Position sharpener on a flat surface.
- ▶ Follow the curve of the blade to maintain contact with the abrasive.
- ▶ Keep knife straight up & down during sharpening, do not tilt left or right.
- ▶ Carefully clean the blade between Sharpening and Honing stages and before cutting food.

