



# KNIFE-LIFE™ Sharpener

## Maintenance and Sharpening Basics

All fine edge cutlery requires maintenance and sharpening. A sharp knife can easily be maintained by adhering to a few basic rules:

- Cut only on soft surfaces such as wood or polyboards. Hard surfaces like glass, granite, stainless steel, acrylic or laminate counter tops will dull knives immediately upon contact.
- Always avoid cutting frozen food, slicing into bones, or using a knife to pry things open. These uses will result in severely dulling, bending or breaking your knife.
- Use the Wusthof KNIFE-LIFE™ Sharpener periodically to maintain a sharp edge on your knife.

USE & CARE: Always clean your sharpener after use. Clean with a damp cloth or mild brush, wipe dry. Do not rinse with water.

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## Two Stage Knife Sharpening

**Coarse Ceramic**  
Sets Edge



**Fine Ceramic**  
Finishes Edge



1. Place sharpener on a flat work surface. Hold the sharpener with one hand as indicated and the knife handle with the other. Insert knife blade fully into the slot at a 90 degree angle to the sharpener.
  2. Apply moderate downward pressure on the blade while pulling the knife toward you through the appropriate notch.
  3. Repeat this action, always pulling the blade from heel to tip (*never back and forth*) through either ceramic notch.
- NOTE: A reasonably sharp blade may only require light honing in the fine ceramic notch. The first stage ceramic is intended for dull edges that require more maintenance.

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