

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 poly boards. Hard surfaces like glass, granite, stainless steel, acrylic, 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 Wüsthof KNIFE-LIFE SHARPENER periodically to maintain a sharp edge on your knife.

Two Stage Knife Sharpening

Carbide/Coarse

Quickly Sets Edge



Ceramic/Fine

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 the carbide or the ceramic notch.

NOTE: A reasonably sharp blade may only require light honing in the fine - ceramic notch. The first stage carbide is intended for dull edges that require more maintenance.

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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Made in China

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Item # 2904

Scissors Sharpening

Ceramic

To Sharpen Scissors



1. Stand the sharpener on end with the non-skid rubber pad on the work surface. Hold the sharpener as indicated with one hand and the scissors with the other. Insert the opened scissors fully into the slots at a 90-degree angle to the sharpener.
2. Close the scissors on the sharpening rod. (The patented 'floating' ceramic rod moves to fit the precise bevel of the blades.) Pull the scissors toward you through the slots while maintaining a moderate pressure as if trying to cut the rod.

(An alternative method is to push the scissors over the ceramic rod - from tip to handle.)

Note: This sharpener can be used for both right and left-handed scissors. If you are sharpening right-handed scissors, have the words 'Right-Handed Scissors' facing you. Turn the sharpener around for left-handed scissors.

