

User Manual

ADJUSTING ANGLE GUIDE

Turn the angle adjustment collar clockwise or counterclockwise until the triangle indicator points to the desired angle (See Fig. 1). The angle guide can be adjusted from 14° to 25°.

Note:

When the triangle indicator points to 14°, only turn it clockwise.

When the triangle indicator points to 25°, only turn it counterclockwise.

Forcing the adjustment beyond these limits may damage the product.

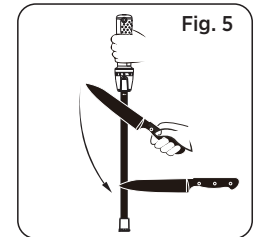
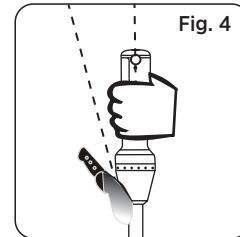
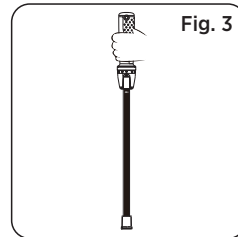
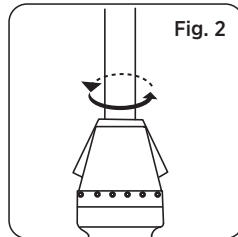
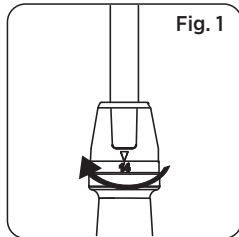
Common Sharpening Angles:

- Pocket Knives: 20° per side
- Hunting Knives: 25° per side
- Fillet Knives: 17° per side
- Tactical Knives: 25° per side
- Euro/American Kitchen Knives: 20° per side
- Asian Kitchen Knives: 14° or 17° per side

Note: Consult your knife manufacturer or a knowledgeable knife shop to determine the exact angle appropriate for your knife.

ROTATING THE CERAMIC ROD

Rotate the ceramic rod counterclockwise, as indicated by the arrow on the rod, to align a fresh sharpening surface with the angle guide (See Fig. 2). This allows full use of the rod's surface and extends its lifespan.



Note: If using this product freehand instead of supporting the rod tip on a table, remove the rubber cap to prevent it from being cut by the knife.

SHARPENING INSTRUCTION

1. Position the sharpening rod vertically point down on a cutting board, table or other suitable surface (See Fig. 3). Apply sufficient downward pressure on the sharpening rod to prevent slipping during the sharpening process.
2. Place the heel of your knife blade against the angle guide (See Fig. 4). With consistent downward pressure, push the knife downward along the rod while pulling the knife towards you from heel to tip (See Fig. 5).
3. Repeat this action on the opposite side of the knife blade.
4. Alternate strokes on each side until the blade is sharp, maintaining consistent pressure.

Note: Always sharpen the full length of the knife blade and give each side of blade the same number of strokes to maintain an even cutting edge. The speed of the process has no impact on the result.

MAINTENANCE: Ceramic material is highly wear-resistant but can easily break. Do not drop the ceramic rod or hit it against a hard surface. To clean the ceramic surface and remove gray debris after sharpening, gently scrub the rod with a scouring pad or fine-grit sandpaper in warm water, then rinse it thoroughly with clean water.

- Watch its demo video on YouTube: bit.ly/111H122HVideo
Or scan QR code

- SHARPAL products are guaranteed against defects in materials and workmanship for **3 years** from the purchase date. This warranty excludes damage from misuse or alteration, normal wear and tear, and the natural diminishment of consumable items from regular use. Additionally, the warranty is valid only for non-industrial and non-commercial usage. If you want to make a warranty claim, please contact us through SHARPAL website or send an email directly to warranty@sharpal.com.

