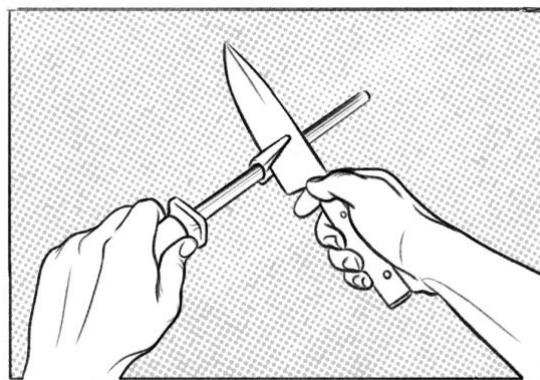
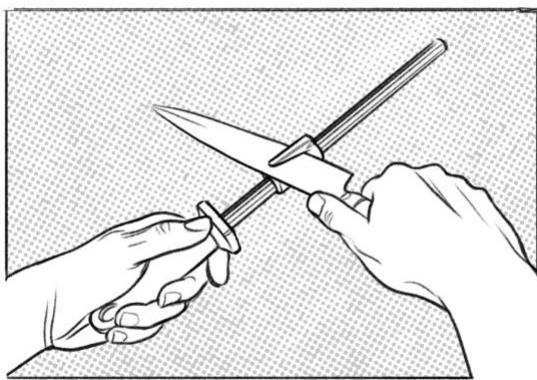


Step by step instructions:



If you are right-handed, hold the rod in your left hand with your thumb on the left side of the guard. Keep the rod horizontal, and place the angle guide on the rod so that the numbers and logo are correctly positioned (not upside down).

If you are left-handed, hold the rod in your right hand, making sure the numbers and logo are not upside down.

Place the knife blade into the angle guide so that the cutting edge touches the surface of the rod and **the spine rests against the upper part of the cutout**.

Starting from the heel of the blade, push the knife forward along the rod until you reach the tip of the knife.

While sliding the knife on the rod, hold it at a 120-140 degree angle to the rod. This makes the sliding easier, especially if your rod is brand new and the surface is very rough.

Flip the rod 180 degrees around its axis so that your thumb is on the right side of the guard. Insert the blade into the angle guide and repeat the sliding motion along the rod from the other side. **The spine of the knife should always rest against the upper part of the cutout.** Sharpen the knife this way with the coarse rod until it can cut paper.

Using a fine rod and an angle guide with a larger angle removes the rough scratches left by the coarse rod, improving the quality and longevity of the edge.

When using a fine rod, apply only light pressure and gradually decrease it to a minimum toward the end of sharpening.

Check the quality of the sharpening by cutting thin paper. The slicing should now be smooth, quiet, and effortless.