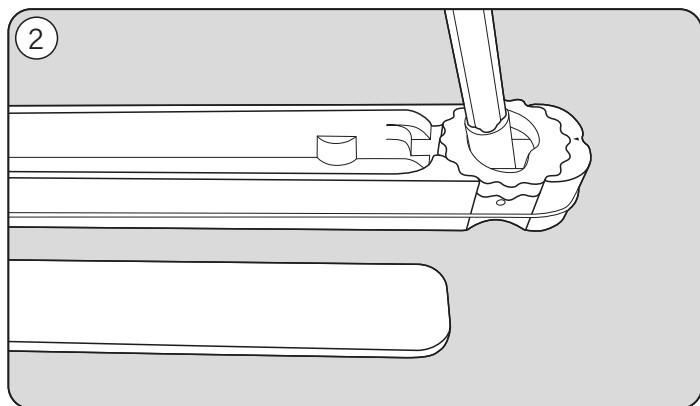
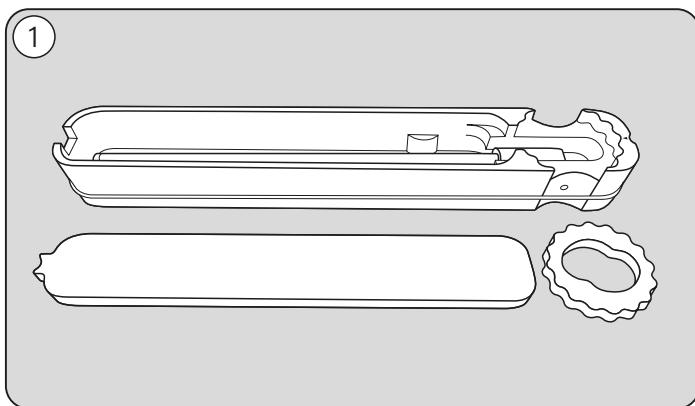




# WAVE

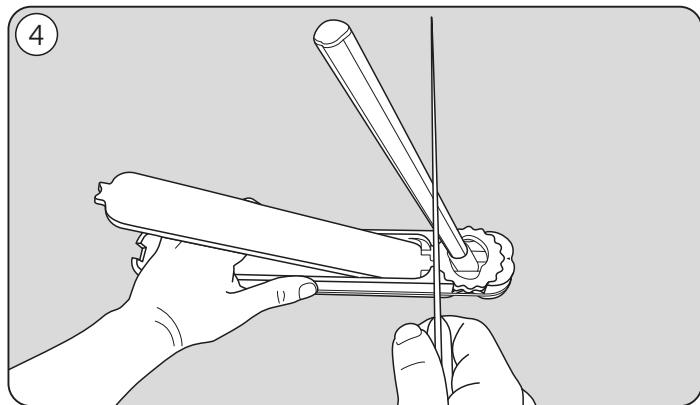
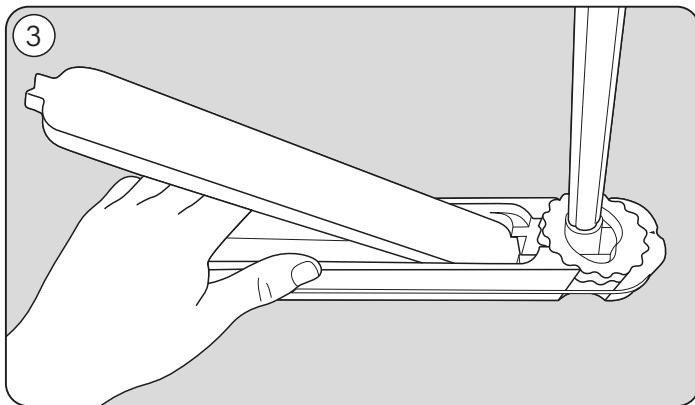
Multi-angle  
Knife Sharpener

Video Tutorial



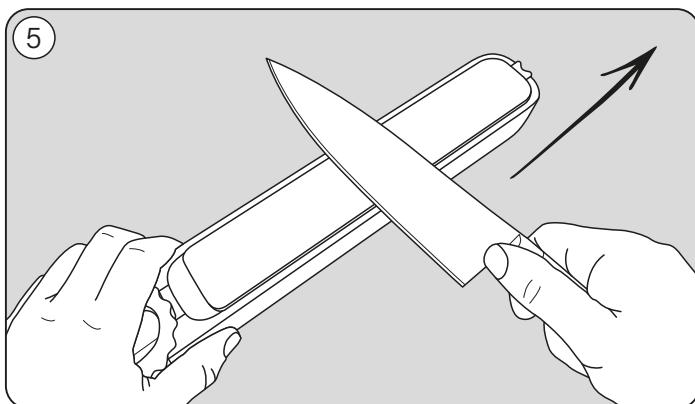
1. Move the elastic band to one side of the case. Remove the cover and adjustment wheel.

2. Lift the rod vertically and install the wheel so that the triangle on the body points to the sharpening angle you have chosen (you can find recommended sharpening angles on the lid).



3. Place the lid in the hand protection position.

4. Holding the knife vertically, make 5 slides (strokes) with the blade along the blue rod on the left from the very beginning to the tip. Repeat the 5 movements on the right side. Now, perform 4 movements on the left and 4 on the right. Each time, reduce the number of movements on each side until you reach one. Make a single movement, changing sides of the blade with minimal pressure on the rod several times. If your knife is still not sharp enough, repeat the steps from the beginning.



(Premium edition only)

5. Pull out the rod and turn it 90 degrees around its axis, then insert it back into the rod holder.
  - a) Increase the sharpening angle by at least one notch and repeat the steps with the knife (4), but this time using the white rod.
  - b) Remove the wheel and cover, and place the rod within the case. Reattach the wheel and place the cover upside down in the case, thus gaining access to the leather strop.  
**(Important: Stropping is the opposite motion of sharpening. Never cut into the strop, always pull backwards).**  
Slide the blade across the leather away from the blade, starting from heel to tip, maintaining an approximate 45-degree angle. Repeat this motion several times on each side of the blade.