



wamery
THE JOY OF HOMEMADE



Knife & Scissors Sharpener

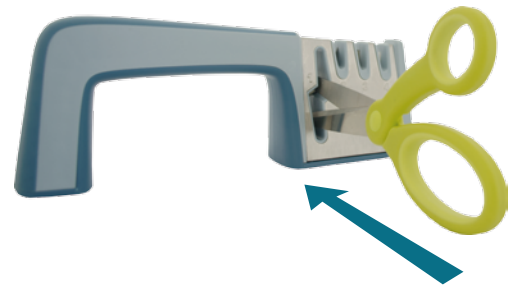
3 Stages. Serves Stainless Steel or Ceramic Knives & Scissors.

WARNING: DO NOT USE IT ON SERRATED KNIVES.

Every cutting instrument needs maintenance and this tool is designed specifically for that. Keep them sharp and ready to use.

HOW TO USE IT

Scissors just use the stage 1. Open de scissors and insert it in the slot, meanwhile hold the sharpener steady with the other hand. Pull gently and repeat the pushing 5 to 7 strokes. Sharpening is generated when the scissor is pushed to the rolls.



Metallic knives The 3 stages are COARSE - FINE - CERAMIC. It depends in how dull is the knife you are about to sharp. Place the knife in stage 2 and pull towards you 3 to 5 times. Only one way, towards you, do not push it. Repeat in stages 3 and 4 for a greater finish.



Once you finish, try the sharpness of the blade on a piece of paper, if you can cut it without tearing it then it is ready to use. If not, repeat the process.

Clean the blade to avoid contaminating the food and save the sharpener.

PRODUCT SIZE

9,1 x 3,2 inches.

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