

lamart

by Pierre Lamart

EDGE

EN Dear customer,

you are now holding: a 3-stage knife sharpener made from softened ABS plastics with an anti-slip base. Sharpening discs: diamond stone for blade repairs and straightening before sharpening, stainless tungsten disc sharpens the edge and restores the „V shape“ to the blade and the ceramic stone hones the blade and smooths out all surface irregularities. Maintenance and cleaning using a moistened cloth. It is not possible to replace the sharpening discs.

Important safety instructions:

Always follow these measures to minimise the risk of injury or damage to products:

- 1) Read all instructions prior to using the knife sharpener and store this user's manual in a safe place for future reference.
- 2) The product is not intended to be used by children or persons with limited physical, sensory or mental abilities. Please keep the sharpener out of children's reach.
- 3) Do not attempt to sharpen brand new knives.
- 4) The sharpener is not suitable for sharpening ceramic knives, serrated or very sensitive Japanese knives with steel blades.
- 5) Never use force to pull the knife through the sharpener.

Instructions for use:

1. Place the knife sharpener on a firm table and hold it firmly by the handle when sharpening. Pull the knife through with an appropriate and even pressure through each slit several times. (e.g. 5 times)
2. The individual sharpening discs have the following functions:
 - a) Diamond stone surface: for repairing damaged edges and straightening them before sharpening
 - b) Stainless tungsten disc: for sharpening blades and restoring the „V shape“ of the edge
 - c) Ceramic stone: for honing the edge and smoothing out all surface irregularities that may have been caused by the sharpening procedure.
3. Sharpening procedure:
 - a) Only sharpen clean and dry knife blades. Place the knife blade, whilst holding the knife handle, against the first sharpening stone 2a and gently pull the knife towards yourself. Attention: Do not move the knife blade backwards and forwards – always pull it through in only one direction.
 - b) we recommend that you repeat this procedure five times or more for each sharpening stone, depending on the condition of the knife edge.
 - c) When you have finished sharpening the edge of the blade, clean the knife before using or storing it.

Safety notice:

High temperatures may damage the product. The use of sharp metal utensils may damage (scratch) the soft plastic surface. The use of coarse or aggressive cleaning agents may damage the surface (e.g. caustic agents). Negligent handling may damage the product. **These „footprints“ do not have the slightest effect on the functionality of the product or on its overall lifetime, they only affect its aesthetic appearance.**

Ecology:

Depending on the size of the product, all products have marks printed on them denoting the material used for the production of the packaging, components and accessories, as well as their recycling. Correct disposal of this product helps save valuable natural resources and prevents damage to the environment caused by improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste. **Keep plastic bags out of the reach of children, danger of suffocation.**

The purchaser was informed about the function and handling of the product.