SHARP KNIVES START HERE

DIAMOND
USE THE DIAMOND ROD TO SHARPEN A DULL EDGE.

- Install the diamond rod into the handle.
- Set knife against the left angle guide (FIG A).
- Pull the blade down and across the rod, maintaining the angle (FIG B).
- Complete 5 strokes on the LEFT SIDE.
- Feel for a burr along the entire length of the blade (FIG C).
- Repeat sets of 5 strokes on the left side until a burr is formed along the entire length of the blade.
- Once a burr is raised, repeat the same number of strokes on the RIGHT SIDE.

CERAMIC
USE THE CERAMIC HONING ROD TO REFRESH YOUR EDGE AND MAINTAIN MICROFORGE.

- Insert the ceramic rod into the handle. Twist a quarter turn to set.
- Continue to twist until the COARSE (RIBBED) SIDE aligns with the guides.
- Make 10 light strokes, alternating between left and right sides.
- Twist the rod until SMOOTH SIDE is aligned with guides.
- Make 10 light strokes, alternating between left and right sides.

FEEL FOR A BURR:
Brush fingers across and away from the knife edge. Burr forms on opposite side of the blade you are sharpening.

INSTRUCTIONAL VIDEOS, TIPS & FAQS AVAILABLE AT: WORKSHARP/CULINARY.COM
MICROFORGE
OPTIONAL — IMPROVE EDGE DURABILITY AND INCREASE CUTTING CONTROL (GREAT FOR SLICING VEGGIES).

- Remove the ceramic rod from the handle.
- Starting at the tip of the knife, push the knife through the MicroForge slot ONCE, keeping the knife resting against the handle (FIG D).
- Replace ceramic rod in handle, SMOOTH SIDE aligned with guides. Make 10 light alternating strokes.

YOU ONLY NEED TO APPLY MICROFORGE 1-2 TIMES PER YEAR.
DOWNWARD PRESSURE LIKE CUTTING A SWEET POTATO
KEEP KNIFE RESTING AGAINST HANDLE AS YOU PUSH THROUGH

SHARPEN SERRATED KNIVES
ONLY SHARPEN THE FLAT SIDE OF A SERRATED KNIFE.

- Set the FLAT SIDE of the serrated knife against the SMOOTH SIDE of the ceramic rod.
- Set the blade at a slight angle.
- Make 5 light strokes, on the FLAT SIDE only (FIG E).

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