

How to use the Dexter® / Russell®

* Patented U.S.A.
Patent applied for Germany and Japan



Place the 3-WAY Knife Sharpener™ firmly on a flat surface either on end or with both end pieces touching surface, depending on method of sharpening you feel comfortable with. Determine the dullness of your knife's edge and proceed to select the following proper abrasive ceramic rods to return the edge to its ultimate sharpness:

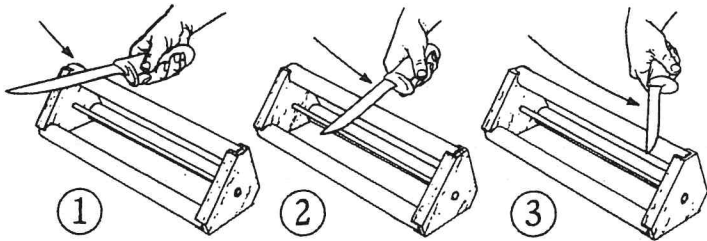
For dull and worn edges, use only the brown ceramic rod and put on the final hone with the white ceramic rod.

For partially dull edges that have lost their bite, use the blue ceramic rod, then apply final hone on the white ceramic rod.

To keep a sharp knife sharp, use only a few light pressured strokes on the white ceramic rod.

Sharpening with both end pieces on flat surface

Hold the knife handle securely in your hand as in illustration 1, placing the flat side of the blade at the heel (where blade enters handle) against the ceramic rod. Now raise the back of the blade approximately 1/4" off rod while keeping the cutting edge firmly against rod surface. (This is to ensure that the blade is at an angle of approximately 15°).



Begin your first sharpening stroke, always maintaining the 15° angle, by drawing the blade smoothly across full length of rod from heel to tip as in illustrations 1, 2 and 3.

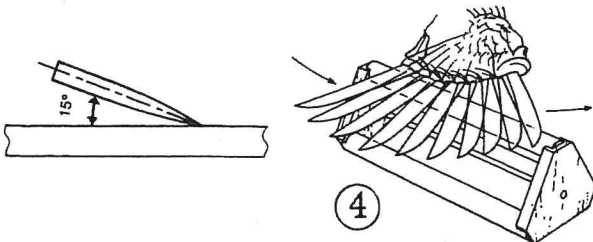
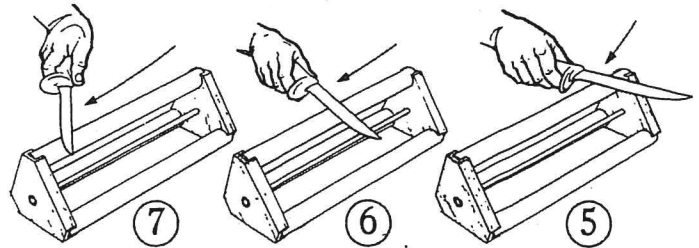


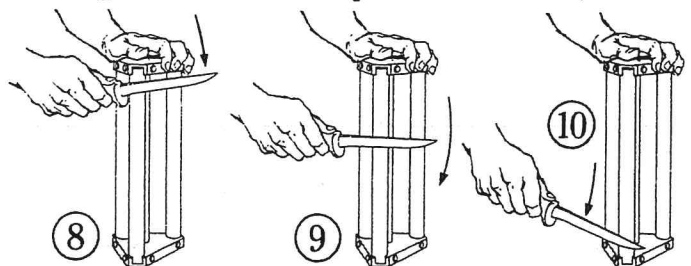
Illustration 4 portrays the full sweeping motion of one smooth continuous stroke for the full length of the blade.



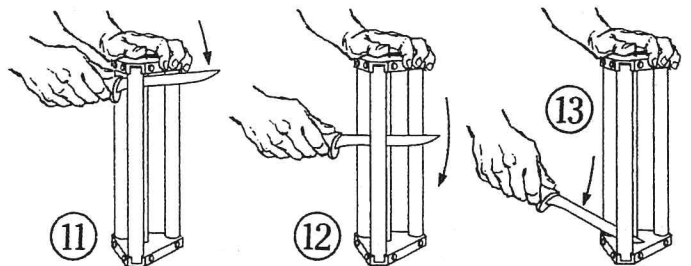
To sharpen the other side of the blade, turn the knife over in your hand as in illustration 5 and use the same continuous stroking motion starting from opposite end of ceramic rod as shown in illustrations 5, 6 and 7.

Sharpening with 3-WAY standing on end

Place 3-WAY Sharpener™ with end piece on flat surface. Hold sharpener firmly with your hand on top of the upper end piece. Following the same instructions as in the previous position, start your stroke at the top of ceramic rod (the rod you've selected for sharpening) on your right if you're right handed, or left if you're left handed and begin your first sharpening stroke. Always maintaining a 15° angle, draw the blade smoothly down and across full length of rod from heel to tip as in illustrations 8, 9 and 10.



To sharpen the other side of the blade, place the blade on the inside and top of the ceramic rod under the upper end piece. Follow the same continuous stroking motion as used on the opposite side. See illustrations 11, 12 and 13.



How many strokes are necessary?

The answer to this question depends on the condition of the knife you are resharpening. On an already sharp knife, only a few light pressured strokes are necessary on the white ceramic rod to maintain the sharp edge before each use. If you do not wish to use the 3-WAY Knife Sharpener™ frequently, additional strokes will be necessary to re-establish a keen cutting edge.

On a very dull knife, perhaps as many as 15 to 20 strokes on each side of the blade will be needed with a

heavier pressure of blade against the brown ceramic rod before the edge is restored. Once the blade's edge has been restored to sharpness and honed on the white rod, no sharpening device other than the Dexter®/Russell® 3-WAY Knife Sharpener™ will be necessary to maintain the ultimate edge.

The ceramic rods can be rotated for a clean, new surface by loosening bolt screws on each end piece. To clean the ceramic rods, use a soap pad or detergent.