

Instructions

Cold Steel® Knife Sharpener Instructions:

This is the ONLY sharpener that will sharpen the proprietary serrations on Cold Steel® brand knives. The special grooved panel exactly matches the vertical mini serrations.

For Sharpening Serrations:

Step 1 – Grip the sharpener firmly by the Guide Guard on one end using your dominant hand.

Step 2 – Holding the knife firmly with the other hand (with the edge facing away from you!) bring the corner of the sharpener to the serration.

Step 3 – While maintaining a consistent angle and with even pressure, gently push, while using a rolling motion to sweep the sharpener's corner from one side of the serration or scallop to the other. A single stroke will remove any burrs on the reverse side of your blade.

For Sharpening a Plain Edge:

Step 1 – Place the thumb on one Guide Guard and the tip of the second or third finger of the same hand on the other guide guard.

Step 2 – Place the blade's edge against the flat side of the sharpener. While maintaining a consistent angle and with even pressure gently push the entire edge across the sharpener in a single stroke, much like attempting to slice a thin layer off the side.

Step 3 – Stroke 3–5 times and repeat this on the reverse side of the blade.

Step 4 – Continue this process until the blade is sharp.

For Sharpening Mini Serrations:

Step 1 – Place the thumb on one Guide Guard and the tip of the second or third finger of the same hand on the other guide guard

Step 2 – Line up the mini serrations on your Cold Steel blade with the specialty groove panel on the sharpener.

Step 3 – While maintaining a consistent angle and with even pressure, gently push the mini serrations into the sharpener's grooves.

Step 4 – Repeat 3–4 times. A single stroke will remove any burrs on the reverse side of your blade.

Cleaning Instructions:

When the alumina ceramic sharpening rod becomes dark with metal particles from the sharpening process, use the **Lansky® EraserBlock®** or household cleanser. The alumina ceramic sharpening rod will never wear out.

Be Smart, Be Safe and Stay an Edge Above the Rest!

CAUTION: *Knife sharpening is an inherently dangerous activity. Used properly this sharpener cannot hurt you but a carelessly handled blade or pointed object can.*