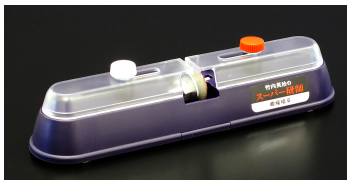


砥師

TOGISHI

Diamond coating whetstone
made by a Japanese knife craftsman



User Manual

Thank you for purchasing this product. Read this User's Manual before using this product, and make sure to use the product correctly.

Save These Instructions.



► The sharpening method is simple. Put your kitchen knife into the gap, and push and pull it several times without water. The gap can be adjusted by the transparent guide below the red and white screws, but adjustment is needed when a thick kitchen knife such as a broad-blade kitchen knife is sharpened.



► Kitchen knife that can be sharpened

- Stainless kitchen knife
- Kitchen knife made of iron and steel
- Titanium kitchen knife
- Broad-blade kitchen knife
- Slender kitchen knife for sashimi cutting

* Do not use this sharpener for a ceramic knife.

► Usable knife blade shape



double-edged



Single-edged

► Unusable knife blade shape



double-edged



Single-edged

►When a thin kitchen knife or a stainless knife (all-purpose kitchen knife) is sharpened / Double-edged type

- 1 Use the product without moving the screws as delivered.
- 2 Put your kitchen knife into the gap such that you are facing the sharpener with the red screw on the right side and push and pull it a few times.
- 3 Turn the kitchen knife sharpener by 180 degrees to set the red screw on the left side. Push and pull it a few times again.

►When a thick kitchen knife such as a broad-blade kitchen knife is sharpened (single-edged type)

- 1 Loosen the red and white screws and widen the transparent cover slightly.
- 2 Put your kitchen knife into the gap, adjust the width, and tighten the screws.
- 3 For a single-edge type such as a broad-blade kitchen knife, put your knife into the gap such that you are facing the sharpener with the red screw on the right side, and push and pull it five to six times.
- 4 Turn the kitchen knife sharpener by 180 degrees to set the red screw on the left side to remove "burrs", and slightly pull the kitchen knife from the knife base part once.

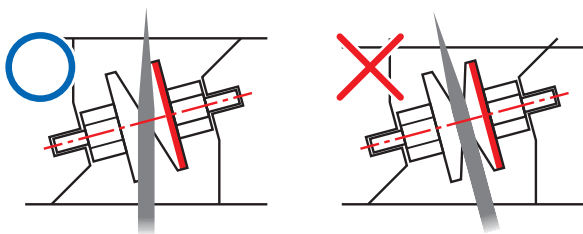
* For a kitchen knife for left-handed people, follow these steps for the opposite side.

►Maintenance

Remove the cover on the rear side, and completely remove any dirt that has adhered to the whetstone with use of a toothbrush or dry cloth.

⚠ Caution

-Tighten the screws firmly, and put a kitchen knife in the gap between the guides in a straight line as shown in the drawing.



-If a dirty or wet kitchen knife is sharpened, wash and dry the knife and then sharpen it.

-Do not sharpen a kitchen knife with a nick using this sharpener. Failure to observe this may result in the diamond coating peeling off.

-If a rusty kitchen knife is sharpened, rub the rust off completely and then sharpen it using this sharpener.

 **Asahi Industry Co., Ltd.**

1-11-22, YONBAN, ATSUTA-KU, NAGOYA, AICHI, JAPAN

TEL : 81-52-671-5193 FAX : 81-52-671-5196

E-mail : trading@asahi-sg.co.jp Website : www.asahi-sg.co.jp