



FireStone or DiamondStone

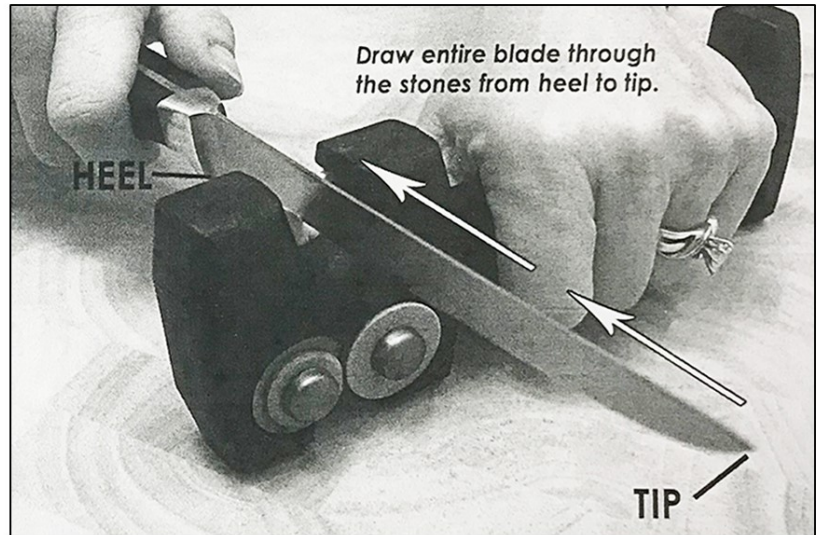
2-Stage Knife Sharpener with fired ceramic stones

Knives have never been so sharp. Sharpening has never been so easy.

Directions:

STAGE 1 - Tan or Blue/Gray Fired Ceramic Stones SET A NEW EDGE

1. Place the FireStone/DiamondStone sharpener on a flat sturdy surface and grasp the sharpener handle firmly.
2. Draw the entire knife blade through the colored stones in one direction from the heel to the tip. Repeat as many times as needed until you get a sharp edge.



STAGE 2 - White Ceramic Stones POLISH THE EDGE

To polish the blade to the highest level of sharpness, repeat steps 1 & 2 using the white stones.

Maintenance:

Clean stones occasionally with a small brush, scouring powder and water.

With extensive use, the stones on the sharpener can become worn and lose their effectiveness. Replacement stones are simple to install and can be purchased through your retailer or by contacting the manufacturer.

So Sharp. So Easy.

McGowan
GIFTS & TOOLS FOR THE HOME