

MAKO PRECISION KNIFE SHARPENER

Specially designed for the MAKO Japanese Steel Knife range to maintain optimal sharpness and performance.

Our design lets you easily hone (realign the blade) and sharpen. Place the sharpener on a stable surface, hold it with one hand, and use the other to guide the knife.

HONING INSTRUCTIONS

Honing realigns a knife's edge, which can bend or misalign with regular use, even if the blade isn't dull.

You can hone your knife as often as you prefer. Chefs often hone their knives before or after each use.

STEP 1 – Place the knife into slot 3 and pull back towards you 5-6 times with moderate pressure.

STEP 2 – Clean your knife with water and dry with a soft cloth before use.

SHARPENING INSTRUCTIONS

Sharpening restores the sharp edge of a knife blade.

If your knife is very blunt, start with Step 1.

If your knife needs only maintenance sharpening, head straight to Step 2.

We recommend sharpening your knife after every 7-8 uses or as needed. Over-sharpening can cause damage.

STEP 1 – Place the knife into slot 1 and pull back towards you 3-4 times with moderate pressure

STEP 2 – Place the knife into slot 2 and pull back towards you 3-4 times with moderate pressure

STEP 3 – For the final polish/honing step, place the knife into slot 3 and pull back towards you 3-4 times with moderate pressure.

STEP 4 – Clean your knife with water and dry with a soft cloth before use.

