

BEFORE USE

POLISHING

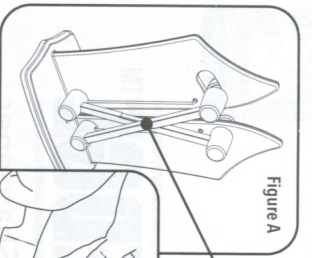


Figure A

Sharpening Arms

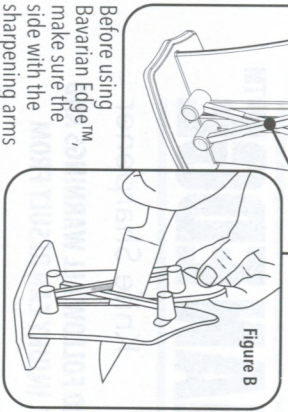


Figure B

Before using Bavarian Edge™, make sure the side with the sharpening arms is facing you. **(Figure A)** To prevent Bavarian Edge™ from becoming unstable and causing potential injury, hold Bavarian Edge™ steady with your other hand, taking care to keep steadying hand away from knife blade. **(Figure B)**

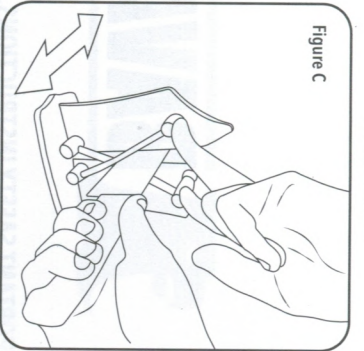


Figure C

To polish your knife's blade, giving it a very sharp, smooth edge, position the knife horizontally in your hand and through the opening of the Bavarian Edge™. Next, with your other hand, carefully separate the sharpening arms. Lightly move the blade in a back and forth sawing motion. **(Figure C)** Do not push knife down.

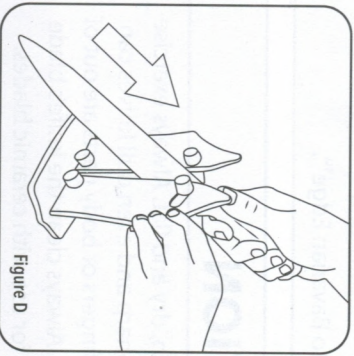


Figure D

To coarsely sharpen your blade, position the knife in your hand so that the knife's handle is higher than the tip of the blade. Next, gently pull the knife through the opening **(Figure D)** only applying a light amount of downward pressure. Do not forcefully push down. Only pull through 3-4 times. After you have coarsely sharpened your blade, make sure to then finely sharpen it. **(Figure E)**

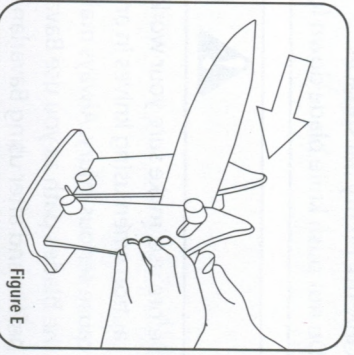


Figure E

To finely sharpen your blade, position the knife in your hand so the knife's handle is lower than the tip of the blade. Next, gently pull the knife through the opening **(Figure E)**, only apply a light amount of downward pressure. Do not forcefully push down. Repeat a few times.

JAPANESE STYLE KNIVES (SINGLE BEVELED EDGE)

Position your Japanese Style single beveled edge knife horizontally in your hand and through the opening of Bavarian Edge™. Next, position the knife to the left at a 35 degree angle, as shown in **Figure F-1**. Position the knife to the right instead if the bevel is on the right of the blade. Now gently pull the knife through the opening **(Figure F-2)** only applying slight downward force. Do this a few times. Do not push knife down forcefully.

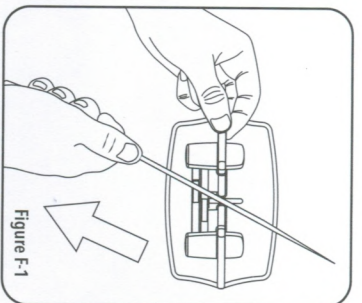


Figure F-1

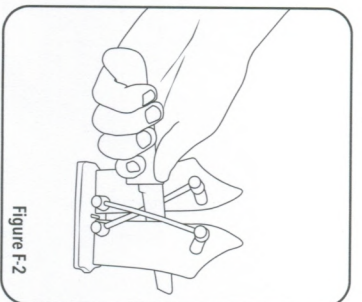


Figure F-2

SERRATED KNIVES

Position your serrated knife horizontally in your hand and through the opening of Bavarian Edge™. Next, position the knife to the right at a 35 degree angle, as shown in **Figure G-1**. Position the knife to the left instead if the serrations are on the left of the blade. Now gently pull the knife through the opening **(Figure G-2)** only applying slight downward force. Do this a few times. Do not push down forcefully. Do not do additional sharpening.

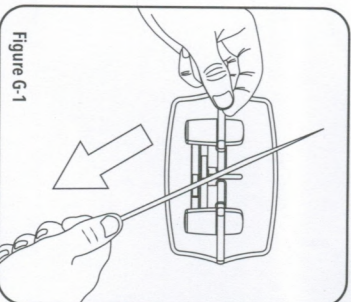


Figure G-1

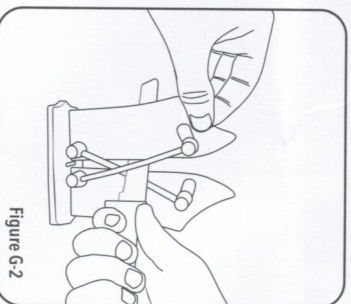


Figure G-2

COMBINATION KNIVES

You may have a knife where some areas of the blade are serrated and some areas of the blade have a double beveled edge. Refer to the "SERRATED KNIVES" instructions for the serrated areas, and refer to the "FINE SHARPENING"/"COARSE SHARPENING"/"POLISHING" instructions for the double beveled areas.

CLEANING

During use, some metal shaving might accumulate on the Bavarian Edge™ and the knife that you are sharpening. Make sure to periodically wipe down the Bavarian Edge™ with a soft damp cloth to remove shavings. Also, after each time you sharpen a knife with the Bavarian Edge™, make sure to remove all metal shavings from the blade. Bavarian Edge™ is not dishwasher safe; do not attempt to clean with any harmful or abrasive chemicals.