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Wüsthof 3059730101

WÜSTHOF 2-Stage Hand-Held Knife Sharpener Instruction Manual

INTRODUCTION AND OVERVIEW

The WÜSTHOF Two-Stage Hand-Held Knife Sharpener provides a safe and straightforward method for maintaining professionally sharpened knives at home. It features hard carbide steel blades for a coarse sharpening stage and fine ceramic rods for the honing stage, allowing you to keep your knives razor sharp or restore dull blades effectively. Please review these instructions before use to ensure optimal performance and safety.

SAFETY INFORMATION

- Always place the sharpener on a stable, flat work surface to prevent accidental movement during use.
- Keep fingers and hands away from the sharpening slots and knife blade during the sharpening process.
- Exercise caution when handling sharpened knives, as they will be extremely sharp.
- Store the sharpener and knives out of reach of children.
- Do not attempt to sharpen serrated blades in the coarse or fine slots, as this can damage the sharpener and the knife.

SETUP

Place the WÜSTHOF 2-Stage Hand-Held Knife Sharpener on a clean, dry, and stable work surface. The non-slip base ensures secure handling during the sharpening process.



Image: The WÜSTHOF 2-Stage Hand-Held Knife Sharpener positioned on a kitchen counter, ready for use.

OPERATING INSTRUCTIONS

The WÜSTHOF 2-Stage Hand-Held Knife Sharpener features two distinct stages for optimal knife sharpening:

1. Stage 1: Coarse Sharpening (Carbide Wheels)

This stage utilizes hard carbide abrasive wheels designed for sharpening blunt knives or restoring a severely dull edge. Hold the E-Z grip handle with one hand and the knife handle with the other. Insert the knife blade fully into the "COARSE" slot at a 90-degree angle to the sharpener. Pull the knife back towards you a few times (typically 3-5 pulls) with light, consistent pressure. The preset angle (34°) of the carbide slats guides your blade precisely.

2. Stage 2: Fine Honing (Ceramic Rods)

After setting the knife's edge with the coarse side, proceed to this stage for fine honing. This stage uses fine ceramic rods to nicely finish the edge, making it razor sharp. Insert the knife blade fully into the "FINE" slot at a 90-degree angle. Pull the knife back towards you a few times (typically 3-5 pulls) with very light pressure. This process polishes the edge and removes any burrs.

For best results, alternate between the coarse and fine stages as needed, always finishing with the fine honing stage. Wipe the blade clean with a damp cloth after sharpening to remove any metal particles.



Image: A detailed view of the WÜSTHOF 2-Stage Hand-Held Knife Sharpener, highlighting the clearly labeled "COARSE" and "FINE" sharpening slots.

Your browser does not support the video tag.

Video: An official WÜSTHOF video demonstrating the use of their sharpening tools, including the 2-stage hand-held sharpener, for both home cooks and professional chefs.

Your browser does not support the video tag.

Video: A review of the WÜSTHOF 2-Stage Hand-Held Sharpener, showcasing its features and effectiveness in sharpening knives.

MAINTENANCE

- After each use, wipe the sharpener with a damp cloth to remove any metal filings or debris. Do not immerse the sharpener in water.
- Ensure the sharpening slots are clear of obstructions.
- Store the sharpener in a dry place.

TROUBLESHOOTING

- **Knife not sharpening:** Ensure you are applying consistent, light pressure and pulling the knife through the slots at a 90-degree angle. Make sure to use the coarse stage first for very dull knives.
- **Uneven edge:** This may indicate inconsistent pressure or angle. Practice with an old knife to refine your technique.
- **Sharpener moving:** Ensure the sharpener is placed on a stable, non-slip surface. The ergonomic handle and non-slip base are designed for stability.

SPECIFICATIONS

Feature	Detail
Brand	Wüsthof
Model Number	3059730101
Material	Synthetic (housing), Carbide Steel (coarse stage), Ceramic (fine stage)
Color	Black
Product Dimensions	9"L x 1"W x 1"H
Item Weight	238 Grams (8.4 ounces)
Sharpening Stages	2 (Coarse and Fine)
Preset Angle	34°

WARRANTY AND SUPPORT

For information regarding product warranty, returns, or technical support, please refer to the official WÜSTHOF website or contact their customer service directly. Details are typically provided with the product packaging or on the manufacturer's website.