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> Longzon 4-in-1 Knife and Scissors Sharpener Instruction Manual (Model: MPA-SAS-00049)

Longzon MPA-SAS-00049

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Model: MPA-SAS-00049

PRODUCT OVERVIEW

The Longzon 4-in-1 Knife and Scissors Sharpener is designed to provide a versatile sharpening solution for various blades. It features four distinct sharpening stages, including dedicated slots for knives and scissors, to restore and maintain optimal sharpness.

This sharpener is suitable for stainless steel, hard steel, kitchen knives, large knives, pocket knives, and scissors. It is not suitable for ceramic knives or serrated knives (except for the dedicated scissor slot).

Longzon



Image: Detailed view of the Longzon 4-in-1 Knife Sharpener, highlighting its four sharpening slots: Tungsten steel for

scissors, Tungsten steel blade for coarse sharpening (Stage 2), Diamond slot for further polishing and repair (Stage 3), and Ceramics slot for fine sharpening, finishing, and polishing (Stage 4).

SAFETY INFORMATION

Customer safety is a top priority. The sharpener features a non-slip base for stable use. A cut-resistant glove is included with your purchase for additional protection during the sharpening process. Always exercise caution when handling sharp objects.

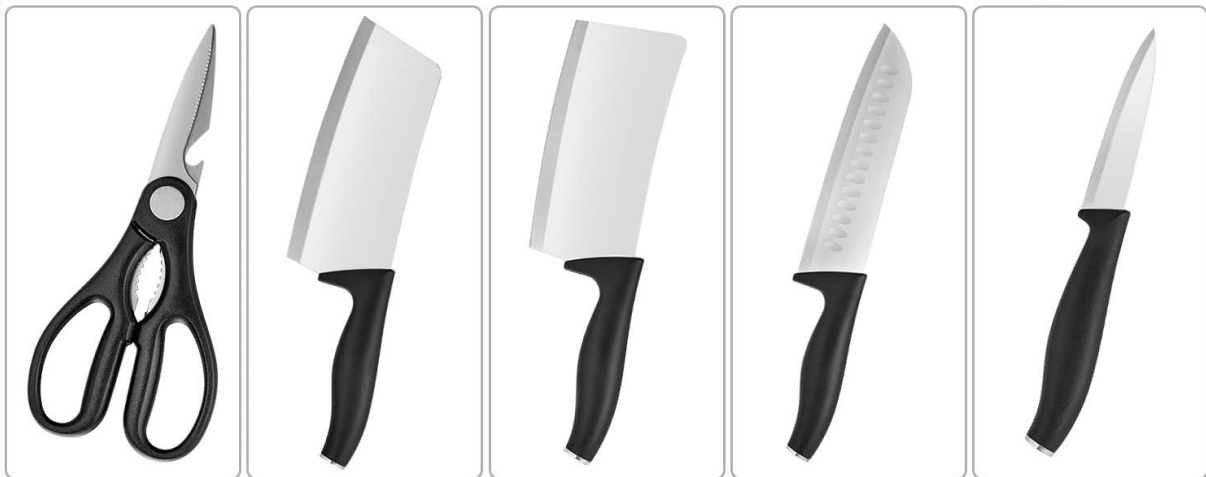


Image: The Longzon 4-in-1 Knife Sharpener with its dimensions (9.06"L x 1.73"W x 3.07"H) and visual guides indicating suitable items (scissors, fruit knife, kitchen knife, Santoku knife, boning knife, chop bone knife) and unsuitable items (shears, ceramic knife, serrated knife) for sharpening.

SETUP

Before first use, ensure all packaging materials are removed. Place the sharpener on a stable, flat surface. The non-slip base will help secure it during use. Wear the provided cut-resistant glove for safety.

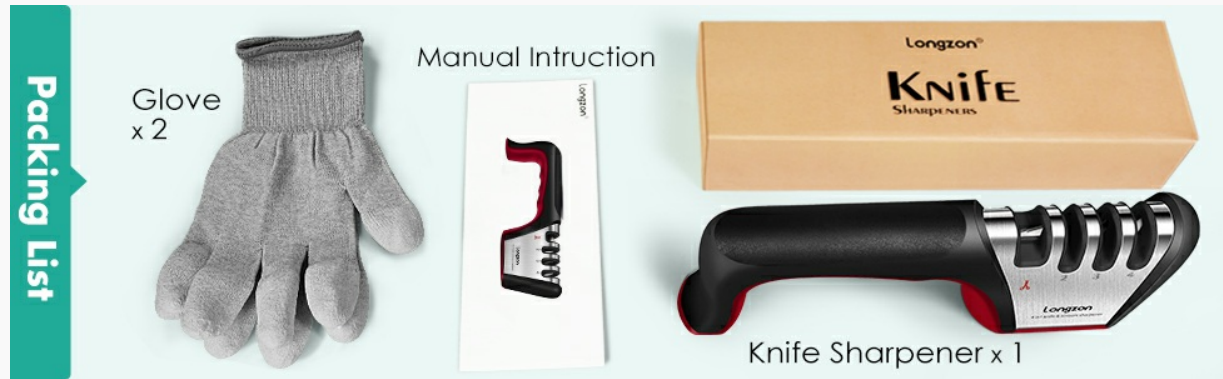


Image: The product packaging list, showing one Longzon Knife Sharpener, two cut-resistant gloves, and the instruction manual.

OPERATING INSTRUCTIONS

Follow these steps to sharpen your knives and scissors effectively:

Sharpening Knives (Stages 2, 3, 4)

1. **Stage 2 (Coarse Sharpening):** For very dull or damaged blades. Place the knife blade into slot 2. Apply slight downward pressure and pull the knife straight back towards you, from heel to tip. Repeat 3-5 times. Do not push the knife forward.
2. **Stage 3 (Diamond Polishing):** For further refining the edge. Move the knife to slot 3. Apply lighter pressure than Stage 2 and pull the knife straight back towards you, from heel to tip. Repeat 3-5 times.
3. **Stage 4 (Fine Finishing):** For a razor-sharp finish. Move the knife to slot 4. Apply very light pressure and pull the knife straight back towards you, from heel to tip. Repeat 3-5 times.

Important: Always pull the knife towards you in one direction. Never push it back and forth.

How to use the Knife Sharpener correctly?



Image: Demonstrates the correct method of pulling the knife through the sharpener (towards you) and the incorrect method (pushing back and forth).

Sharpening Scissors (Scissor Slot)

1. Open the scissors and insert one blade into the scissor slot.
2. Apply gentle pressure and pull the scissor blade straight back towards you.
3. Repeat for the other blade. Perform 3-5 pulls per blade.

Official Product Video: How to Use Longzon 4-Stage Knife Sharpener

Your browser does not support the video tag.

Video: A detailed demonstration by KYFmall-AMUS on how to properly use the Longzon 4-stage knife sharpener for both knives and scissors, covering each stage of the sharpening process.

MAINTENANCE

After sharpening, wipe the knife blade with a damp cloth to remove any metal shavings. It is recommended

to wash the knife under running water to ensure all debris is removed before use. Clean the sharpener with a dry cloth; do not rinse with water as metals can oxidize or discolor.



Image: A hand wiping the Longzon Knife Sharpener with a towel, emphasizing the importance of dry cleaning to prevent metal oxidation.

TROUBLESHOOTING

If your knives are not sharpening effectively, ensure you are using the correct sharpening stage for the blade's condition (starting with coarse for very dull blades). Verify that you are pulling the knife in one direction only, applying appropriate pressure for each stage. If the sharpener feels unstable, ensure it is placed on a clean, dry, flat surface and apply firm downward pressure on the handle.

SPECIFICATIONS

- **Material:** Ceramic, Tungsten Steel
- **Color:** Black+Red
- **Product Dimensions:** 9.06"L x 1.73"W x 3.07"H
- **Item Weight:** 300 Grams (10.6 ounces)
- **Grit Type:** Fine (for finishing stage)
- **Number of Items:** 1 (Sharpener)
- **Model Number:** MPA-SAS-00049

WARRANTY AND SUPPORT

Longzon Professional Kitchen Knife Sharpener offers premium quality. Should you have any inquiries or require support, please do not hesitate to reach out to us. We guarantee an exceptional purchasing experience with a focus on high-quality standards.

