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› Longzon 6-in-1 Knife Sharpener AMUSB-00100202 User Manual

## Longzon AMUSB-00100202

# Longzon 6-in-1 Knife Sharpener User Manual

Model: AMUSB-00100202 | Brand: Longzon

## INTRODUCTION

Thank you for choosing the Longzon 6-in-1 Knife Sharpener. This manual provides essential information for the safe and effective use of your new kitchen tool. Designed for versatility, this sharpener features a 5-stage system to restore, sharpen, and polish various types of blades, including straight knives, serrated knives, bread knives, and scissors. Please read these instructions carefully before first use and retain them for future reference.

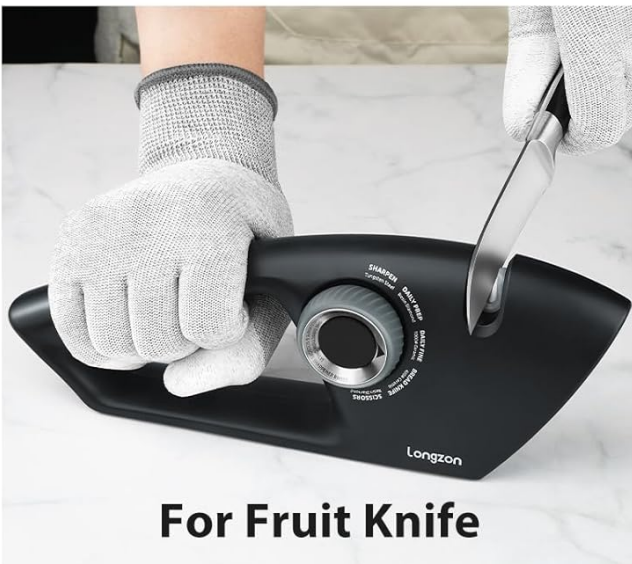
# FITS KNIVES OF VARIOUS SIZES EASILY



**For Kitchen Knife**



**For Bread Knife**



**For Fruit Knife**



**For Scissors**

*Image: Visual comparison of a knife's cutting performance before and after using the Longzon sharpener.*

## PRODUCT FEATURES

The Longzon 6-in-1 Knife Sharpener is engineered with multiple functionalities to cater to all your sharpening needs:

- **5-Stage Sharpening System:** Equipped with tungsten and ceramic slots for coarse sharpening, daily preparation, fine polishing, and dedicated slots for bread knives and scissors.
- **Versatile Compatibility:** Suitable for chef knives, paring knives, santoku knives, fruit knives, kitchen knives, serrated knives, boning knives, chop bone knives, and household scissors.
- **Safety First Design:** Includes a cut-resistant glove for hand protection and a non-slip rubber base for stability during use.
- **Ergonomic Handle:** Designed for comfortable and secure grip, suitable for both left and right-handed users.
- **Durable Construction:** Made with high-quality, sturdy materials for long-term reliability in daily kitchen use.



**Before**



**VS**

**After**



*Image: Key features of the Longzon 6-in-1 Knife Sharpener.*

## PACKAGE CONTENTS

Upon unpacking, please ensure all items are present:

- 1 x Longzon 6-in-1 Knife Sharpener
- 1 x Cut-Resistant Glove
- 1 x Instruction Manual

## SETUP

1. **Unpack:** Carefully remove the knife sharpener and all accessories from the packaging.

2. **Placement:** Place the sharpener on a stable, flat surface. Ensure the non-slip rubber base is securely gripping the countertop to prevent movement during sharpening.
3. **Safety Gear:** Always wear the provided cut-resistant glove on the hand holding the knife or scissors during the sharpening process.

## OPERATING INSTRUCTIONS

The Longzon 6-in-1 Knife Sharpener features an adjustable knob to select the appropriate sharpening slot for different tools. Always pull the blade through the slot in **one direction only**, from heel to tip, applying light, consistent pressure. Never move the blade back and forth.



Image: Overview of the 5-stage sharpening system.

### Sharpening Stages:

**1. SHARPEN (Tungsten Steel - Coarse):**

Use this slot for very dull or damaged knives to restore the edge. Pull the blade through 5-10 times. This stage rebuilds the knife's edge.

**2. DAILY PREP (Resin Diamond - Medium):**

Ideal for daily maintenance and preparing moderately dull knives. Pull the blade through 5-10 times. This stage refines the edge after coarse sharpening or for regular upkeep.

**3. DAILY FINE (1000# Ceramic - Fine):**

For fine polishing and finishing the blade to a razor-sharp edge. Pull the blade through 5-10 times. Use this weekly to maintain sharpness.

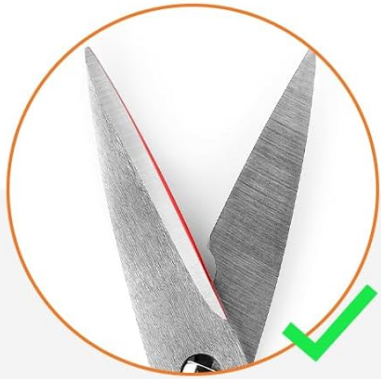
**4. BREAD KNIFE (400# Ceramic):**

Specifically designed for serrated bread knives. Position the back of the knife angled slightly to the right, close to the stainless steel honing surface. Pull the blade through 5-10 times in one direction. Ensure your bread knife is a right-hand or left-hand version before sharpening.

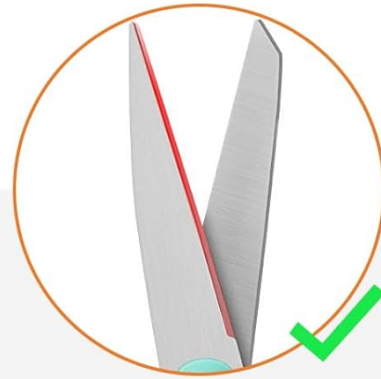
**5. SCISSORS (Resin Diamond):**

For sharpening household scissors. Insert one blade of the scissors into the slot, keeping it parallel to the slot. Pull through 5-10 times. Do not sharpen the serrated side of scissors or the side that is not meant to be sharpened, as this will damage them.

# HOW TO SHARPEN SCISSORS CORRECTLY



For kitchen scissors we should sharpen this edge (Marked in red) and keep it parallel



For daily scissors we should sharpen this edge (Marked in red) and keep it parallel



Don't sharpen the serrated side of the scissors (Marked in red) otherwise, it will ruin the scissors



This side of the scissors (Marked in red) should not be sharpened otherwise, it will ruin the scissors

*Image: Correct knife sharpening technique (one direction only).*



**Notice**  
Keep the scissors  
**blade parallel** to  
the slot



**Notice**  
Keep the scissors  
**away from the**  
**bottom** of the  
scissors slot



Keep Parallel and  
Sharpen the  
Scissors in the  
Same Direction

Image: Correct scissors sharpening technique.

# How to use the Knife Sharpener correctly?



Image: Types of knives suitable and unsuitable for sharpening.



Image: The sharpener is compatible with various knife and scissor types.

#### Instructional Videos:

Your browser does not support the video tag.

Video: An overview of the Longzon 5-in-1 knife sharpener, demonstrating its features and different sharpening modes.

Your browser does not support the video tag.

Video: Detailed instructions on how to correctly use the Longzon 5-in-1 knife sharpener for various blades.

## MAINTENANCE

- After each use, wipe the sharpener with a damp cloth to remove any metal shavings or debris.
- Do not rinse the sharpener under running water or immerse it in water.
- Store the sharpener in a dry place, away from direct sunlight and moisture.

## SAFETY PRECAUTIONS

- Always wear the provided cut-resistant glove when sharpening knives or scissors.
- Keep fingers away from the sharpening slots during operation.
- Ensure the sharpener is placed on a stable, non-slip surface before use.
- Do not apply excessive force when pulling the blade through the slots; light, consistent pressure is sufficient.
- Keep out of reach of children.
- This sharpener is not suitable for ceramic knives or very thick blades.

## TROUBLESHOOTING

If you encounter any issues with your Longzon Knife Sharpener, please consider the following:

- **Knife not sharpening:** Ensure you are using the correct slot for your blade type and pulling the knife through in one direction only with consistent, light pressure. Very dull knives may require more passes through the 'SHARPEN' slot.
- **Sharpener sliding:** Verify that the non-slip base is clean and placed on a dry, stable surface. Apply firm downward pressure on the handle during sharpening.
- **Damage to blade:** Ensure you are not moving the blade back and forth, and that you are using the appropriate slot. Avoid sharpening ceramic knives.

For further assistance, please contact Longzon customer support.

## SPECIFICATIONS

Feature	Detail
Brand	Longzon
Model Number	AMUSB-00100202
Material	Ceramic, Tungsten Steel, Resin Diamond
Color	Black+Grey
Product Dimensions	10.23"L x 3.74"W x 2.16"H
Item Weight	350 Grams
Grit Type	Fine (1000# Ceramic), Medium (Resin Diamond), Coarse (Tungsten Steel)
Included Components	Knife Sharpener, Cut-Resistant Glove

## **WARRANTY AND SUPPORT**

For any questions, concerns, or support regarding your Longzon 6-in-1 Knife Sharpener, please refer to the contact information provided with your purchase or visit the official Longzon website. Please retain your proof of purchase for any warranty claims.