

SHARPAL 118N

SHARPAL 118N 3000 Grit Ceramic Knife Sharpening Steel Instruction Manual

Model: 118N | Brand: SHARPAL

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1. INTRODUCTION

The SHARPAL 118N 3000 Grit Ceramic Knife Sharpening Steel is designed to refine and realign the edge of your knives, maintaining their sharpness without removing excessive metal. Constructed from high-quality pure ceramic with a 3000 grit, this tool is suitable for valuable high-hardness knives, offering a material hardness close to that of diamond. Key features include an ergonomic non-slip handle with an oversized hand guard for safety, and a removable rubber cap that protects surfaces and reduces damage from accidental drops.

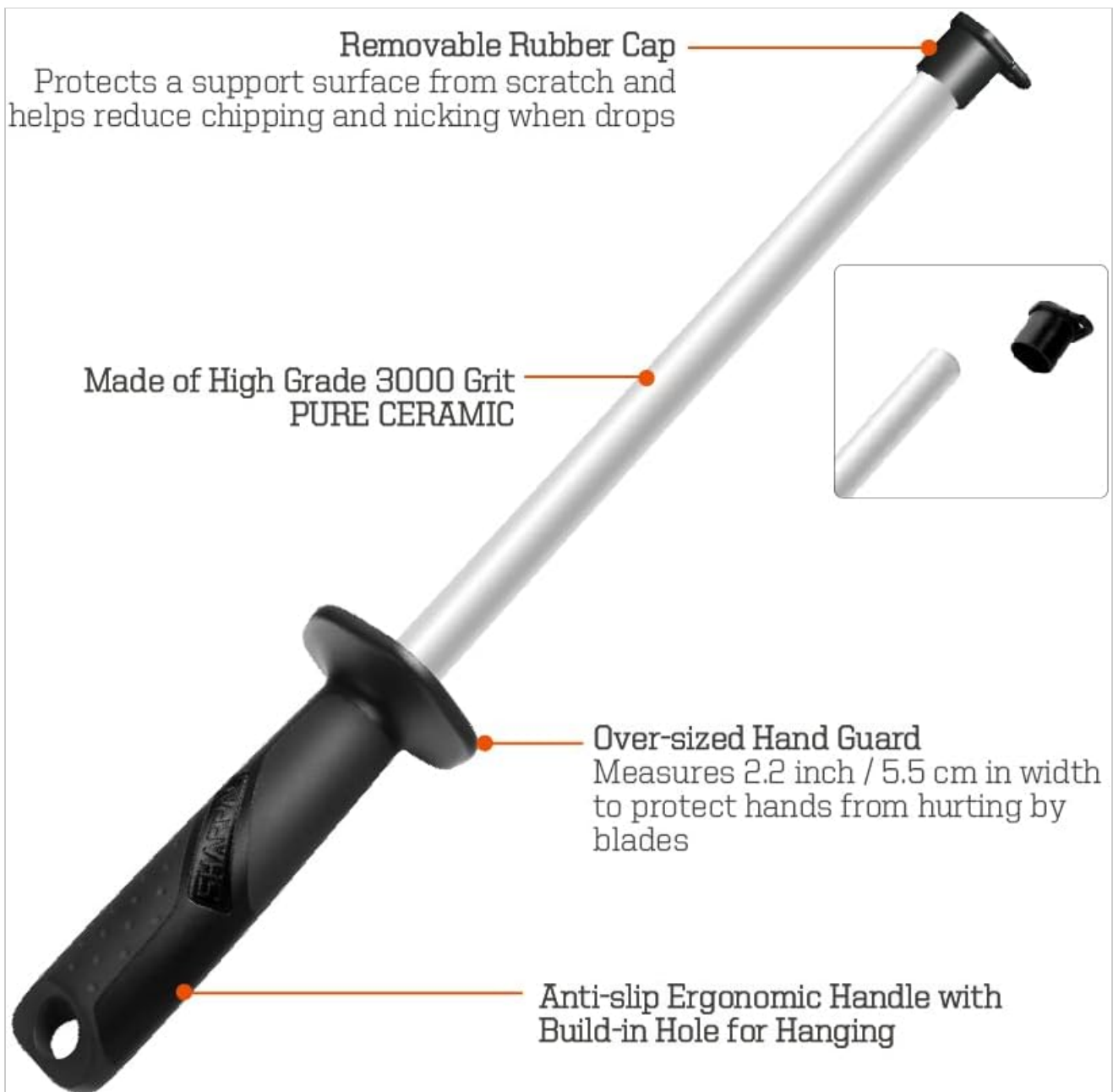


Image 1.1: SHARPAL 118N Ceramic Knife Sharpening Steel highlighting its features: removable rubber cap, 3000 grit pure ceramic rod, oversized hand guard, and anti-slip ergonomic handle with hanging hole.

2. SAFETY INSTRUCTIONS

- Always exercise extreme caution when handling knives. Blades are sharp and can cause serious injury.
- Ensure a stable and non-slip surface for sharpening.
- Keep fingers and hands away from the knife edge during the sharpening process. The oversized hand guard is designed for your protection.
- Do not apply excessive pressure, as this can damage the knife edge or cause the knife to slip.
- Store the sharpening steel in a safe place, out of reach of children.
- The ceramic material is durable but can be brittle. Avoid dropping the rod or striking it against hard surfaces to prevent breakage.

3. SETUP

Before using your SHARPAL 118N Ceramic Knife Sharpening Steel, ensure it is clean and free of debris. The sharpening

steel is ready for use directly out of the packaging.

1. Choose a stable and flat work surface.
2. If desired, place the removable rubber cap on the tip of the ceramic rod. This cap protects the rod and your work surface if you choose to sharpen with the rod tip resting on a surface.
3. Ensure your knife is clean before sharpening.

- Ceramic grit: 3000
- Rod diameter: 0.57 Inch
- Hardness: 9 Mohs

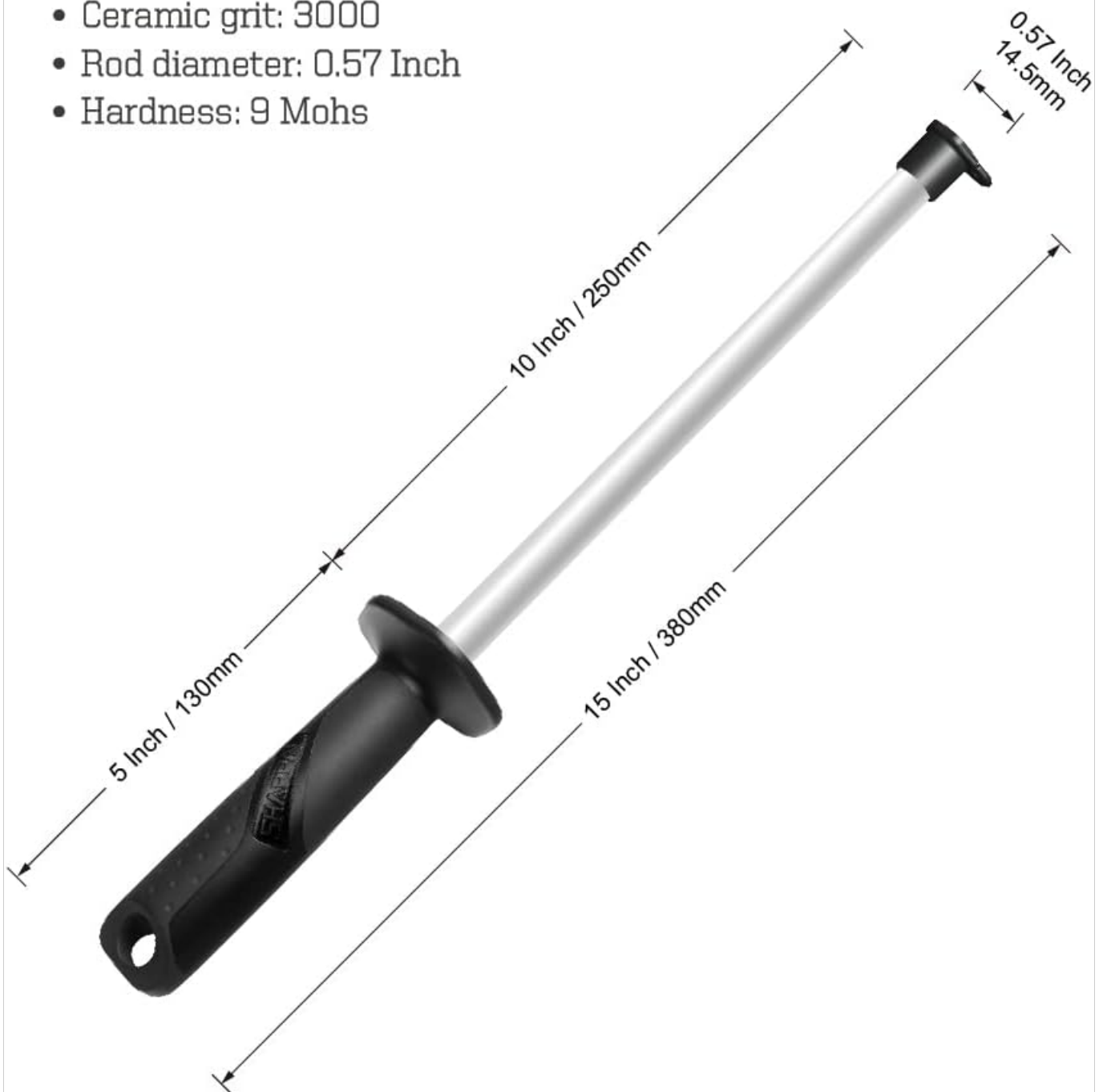


Image 3.1: Diagram showing the dimensions of the SHARPAL 118N Ceramic Knife Sharpening Steel, including the 10-inch (250mm) ceramic rod and overall length of 15 inches (380mm).

4. OPERATING INSTRUCTIONS

The SHARPAL 118N ceramic sharpening steel is used for honing and realigning a knife's edge, not for grinding a new edge. For best results, use regularly to maintain sharpness.

Method 1: Vertical Sharpening (Rod Tip Down)

1. Place the tip of the sharpening steel on a stable surface (e.g., a cutting board), ensuring the rubber cap is in place if

you wish to protect the surface. Hold the handle firmly with your dominant hand, keeping the rod vertical.

2. Hold the knife with your other hand. Position the heel of the knife blade against the top of the sharpening steel at a 15-20 degree angle. This angle is crucial for effective honing.
3. With light pressure, draw the knife blade down and across the steel, moving from the heel to the tip of the blade. The entire edge should make contact with the steel.
4. Repeat this motion 5-10 times on one side of the blade, then switch to the other side, maintaining the same angle. Alternate sides until the desired sharpness is achieved.



Image 4.1: A chef demonstrating the vertical sharpening technique, holding the ceramic steel upright with its tip on a surface and drawing the knife blade down.

Method 2: Horizontal Sharpening (Rod Held Horizontally)

1. Hold the sharpening steel horizontally in your non-dominant hand, with the hand guard protecting your fingers.
2. Hold the knife with your dominant hand. Position the heel of the knife blade against the steel at a 15-20 degree angle.
3. Draw the knife blade across the steel, moving from the heel to the tip of the blade, ensuring the entire edge makes

contact.

4. Repeat this motion 5-10 times on one side, then flip the knife and repeat on the other side, maintaining the same angle. Alternate sides until the desired sharpness is achieved.



Image 4.2: A chef demonstrating the horizontal sharpening technique, holding the ceramic steel horizontally and drawing the knife blade across it.



Image 4.3: A sharp knife effortlessly slicing a tomato, illustrating the effectiveness of proper honing with the SHARPAL 118N ceramic steel.

5. MAINTENANCE

Proper maintenance ensures the longevity and effectiveness of your SHARPAL 118N Ceramic Knife Sharpening Steel.

- **Cleaning the Ceramic Rod:** To clean the ceramic surface, rub it in warm water with a soft brush and a kitchen cleaning powder. Rinse thoroughly and allow to air dry.
- **Storage:** Store the sharpening steel in a dry place. The built-in hole in the handle allows for convenient hanging.
- **Handling:** While the ceramic is hard, it can be brittle. Avoid dropping or impacting the rod against hard surfaces to prevent chipping or breakage.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Knife edge not improving.	Incorrect sharpening angle or insufficient passes.	Ensure a consistent 15-20 degree angle. Increase the number of passes on each side. This tool is for honing, not for severely dull knives.
Knife feels duller after use.	Angle too steep or inconsistent, causing the edge to roll.	Practice maintaining a consistent, shallow angle (15-20 degrees). Use very light pressure.
Ceramic rod appears dirty or clogged.	Metal particles from knives accumulating on the surface.	Clean the ceramic rod as described in the Maintenance section (warm water, soft brush, kitchen cleaning powder).
Rod chipped or broken.	Impact or drop.	Ceramic is brittle. Handle with care and avoid dropping. Replace if severely damaged.

7. SPECIFICATIONS

Model: 118N
Material: Pure Ceramic
Grit: 3000 (Fine)
Color: White / Black
Rod Length: Approximately 10 inches (250 mm)
Overall Length: Approximately 15 inches (380 mm)
Rod Diameter: 0.57 inches (14.5 mm)
Hardness: 9 Mohs
Handle: Ergonomic, non-slip with oversized hand guard
Special Features: Removable anti-break rubber cap, hanging hole
UPC: 814744029902
Manufacturer Part Number: 8541906290

8. WARRANTY & SUPPORT

The SHARPAL 118N Ceramic Knife Sharpening Steel comes with a**3-Year Warranty**.
For warranty claims, product support, or inquiries, please contact SHARPAL customer service. SHARPAL is headquartered in CA, USA, with branches in Germany and Australia, dedicated to providing quality products and customer satisfaction.
Visit the official SHARPAL store for more information:[SHARPAL Brand Store](#)

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Model number, symptoms, what you tried, or the section of the manual you are using.

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