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LESHP SG1449400/pt/WZ

LESHP Rolling Knife Sharpener Tool Instruction Manual

Brand: LESHP
Model: SG1449400/pt/WZ

1. Introduction and Overview

The LESHP Rolling Knife Sharpener Tool is a professional-grade sharpening kit designed to provide razor-sharp edges for various types of knives. Engineered for precision and ease of use, this compact and durable set includes a rolling tool, diamond stone, and a magnetic base, offering versatile sharpening options for both 15° and 20° angles. This manual provides detailed instructions for safe and effective use of your new sharpener.



Image 1.1: The LESHP Rolling Knife Sharpener Tool, featuring the cylindrical rolling sharpener and the magnetic angle base, presented with its product packaging.

2. Product Features

- **Versatile Sharpening Options:** This professional knife sharpener set is designed to cater to all your sharpening needs. It includes a rolling tool, diamond stone, and magnetic base, allowing you to sharpen various types of knives with precision and ease.
- **Effortless Sharpening Process:** Achieve razor-sharp edges with ease. Simply glide your knife through the rolling tool or use the diamond stone for a fine sharpening experience.
- **Compact and Portable:** The compact design of this sharpening kit makes it easy to store and carry. Whether you're at home, in the kitchen, or on the go, you can conveniently sharpen your knives anytime, anywhere.
- **Durable Construction:** Built to last, our knife sharpener set features high-quality materials. The diamond stone ensures long-lasting sharpness, while the magnetic base keeps everything securely in place during sharpening sessions.
- **Suitable for Various Knives:** From kitchen knives to pocket knives, this sharpening kit can handle them all. Whether you need to sharpen a chef's knife, a hunting knife, or precision scissors, this set has got you covered.



Image 2.1: A detailed view of the rolling sharpener, highlighting its diamond sharpening disc and ceramic honing disc for different stages of sharpening.

3. Setup

1. **Prepare Your Workspace:** Choose a stable, flat, and clean surface for sharpening. Ensure there is adequate lighting.
2. **Position the Magnetic Base:** Place the magnetic base on your chosen surface. The base has non-slip feet to prevent movement during sharpening.
3. **Select Sharpening Angle:** The magnetic base offers two fixed sharpening angles: 15° and 20°. Orient the base to use the desired angle for your knife. The angle is clearly marked on the base.
4. **Inspect the Rolling Sharpener:** Ensure the rolling sharpener is clean and free of any debris from previous uses.



Image 3.1: A visual representation of how the magnetic angle support ensures a constant and reproducible grinding angle for precise sharpening.

4. Operating Instructions

Follow these steps to sharpen your knives effectively and safely:

1. **Secure the Knife:** Place your knife blade flat against the magnetic base. The strong magnet will hold the blade firmly at the selected 15° or 20° angle, ensuring a consistent sharpening edge.
2. **Choose the Grit:** The rolling sharpener has two sides: a coarser diamond grit for initial sharpening of very dull blades and a finer ceramic honing disc for refining the edge and polishing. Select the appropriate side based on your knife's current sharpness.
3. **Begin Sharpening:** Position the rolling sharpener on the blade, ensuring the chosen grit surface is in full contact with the knife's edge.
4. **Roll Along the Blade:** Gently roll the sharpener along the entire length of the blade, from heel to tip, applying light and even pressure. Maintain a slow and controlled motion.
5. **Repeat for Both Sides:** After sharpening one side, flip the knife and repeat the process on the other side. Alternate

between sides, making an equal number of passes on each, until the desired sharpness is achieved. For optimal results, start with the coarser grit (if needed) and finish with the finer grit.

6. **Clean the Blade:** Once sharpening is complete, carefully remove the knife from the base and wipe the blade with a clean cloth to remove any metal filings.

Safety Note: *Always exercise extreme caution when handling sharp knives and the sharpener. There is no need to rush; proceed slowly and deliberately to prevent accidental injury. Keep fingers away from the blade edge during sharpening.*



Image 4.1: The rolling sharpener in action, demonstrating its use to maintain a sharp edge on a kitchen knife during food preparation.



Image 4.2: A chef utilizing the rolling knife sharpener to ensure their knife remains optimally sharp for professional culinary tasks.

5. Maintenance

- **Cleaning:** After each use, wipe down the rolling sharpener and the magnetic base with a damp cloth to remove any metal particles or dust.
- **Drying:** Ensure all components are thoroughly dried before storage to prevent rust or corrosion.
- **Storage:** Store the sharpener in a dry, safe place, away from excessive moisture or extreme temperatures.
- **Care Instructions:** The manufacturer recommends hand washing for cleaning the sharpener components. Do not put in a dishwasher.

6. Troubleshooting

- **Knife not sharpening effectively:** Ensure the knife is properly positioned against the magnetic base at the correct angle. Verify that the chosen grit surface on the rolling sharpener is making full contact with the blade edge. For very dull knives, more passes or starting with the coarser grit may be necessary.

- **Difficulty with small knives:** For smaller blades like pocket knives or paring knives, ensure the blade is positioned high enough on the magnetic base to make proper contact with the rolling sharpener. Adjusting the knife's position or using a support (e.g., a cutting board) might be helpful if the blade slides below the bevel.
- **Abrasive surface wearing out:** The diamond coating on the sharpening discs is designed for durability, but prolonged heavy use may lead to wear. Ensure proper technique and avoid excessive pressure to maximize the lifespan of the abrasive surface.
- **Magnetic base slipping:** The magnetic base is equipped with non-slip padding. Ensure the countertop surface is clean and dry for optimal grip. If the base still slips, check the condition of the padding.

7. Specifications

Attribute	Value
Brand	LESHP
Model Number	SG1449400/pt/WZ
Material	Stone (Diamond/Ceramic)
Color	Brown
Product Dimensions	3"L x 5"W x 6"H
Grit Type	Coarse (Diamond) and Fine (Ceramic)
Item Weight	1.06 pounds
Care Instructions	Hand Wash

8. Warranty and Support

For warranty information, product registration, or technical support, please refer to the documentation included with your purchase or visit the official LESHP website. Keep your purchase receipt as proof of purchase for any warranty claims.

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