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> Navaris Diamond Sharpening Steel (Model KNIFE_SHARPENER) User Manual

Navaris KNIFE_SHARPENER

Navaris Diamond Sharpening Steel (Model KNIFE_SHARPENER) - User Manual

Brand: Navaris

1. INTRODUCTION

This manual provides instructions for the safe and effective use of your Navaris Diamond Sharpening Steel. This tool is designed to maintain and restore the sharpness of various kitchen knives, ensuring optimal cutting performance.



Image: The Navaris Diamond Sharpening Steel, featuring a wooden handle and a metal rod.

2. PRODUCT FEATURES

- **Ergonomic Design:** Features a rounded, ergonomic handle for a secure and comfortable grip, reducing the risk of slips during use.
- **Stylish Wooden Handle:** Enhances kitchen aesthetics with its natural wood design.
- **Diamond Sharpening Surface:** The oval sharpening steel is coated with industrial diamonds to hone and sharpen knife blades effectively.
- **Versatile Application:** Suitable for a wide range of chef knives, including paring knives, carving knives, and Japanese kitchen knives.

- **Space-Saving Storage:** Includes an easy-to-hang hook for convenient and safe storage, keeping your kitchen organized.



Image: Diagram illustrating the key features of the sharpening steel: convenient hang ring, non-slip ergonomic handle, special diamond coating, and a plastic tip to protect countertops.

3. SETUP

1. **Unpack:** Carefully remove the sharpening steel from its packaging.
2. **Inspect:** Check the sharpening steel for any signs of damage. Do not use if damaged.
3. **Clean:** Before first use, wipe the sharpening steel with a damp cloth to remove any manufacturing residues. Dry thoroughly.
4. **Placement:** Ensure you have a stable and non-slip surface for sharpening. The plastic tip at the end of the steel can be placed on a countertop to provide stability.

4. OPERATING INSTRUCTIONS

Proper technique is essential for effective and safe knife sharpening. Always exercise caution when handling sharp objects.

Sharpening Technique:

1. **Position the Steel:** Hold the sharpening steel vertically with the tip resting firmly on a stable surface (e.g., a cutting board or countertop). Hold the handle securely.
2. **Position the Knife:** Place the heel of your knife blade against the top of the sharpening steel at an angle of approximately 20 degrees. Maintain this angle consistently throughout the sharpening process.
3. **Downward Stroke:** With light pressure, draw the knife blade downwards and across the steel, moving from the heel to the tip of the blade. The entire edge should make contact with the steel.
4. **Alternate Sides:** Repeat the stroke on the other side of the blade, maintaining the same 20-degree angle. Sharpen each side 2-3 times.
5. **Check Sharpness:** After a few strokes on each side, carefully test the knife's sharpness. Repeat the process if necessary, always maintaining a consistent angle and light pressure.

Important: The Navaris Diamond Sharpening Steel removes a small amount of metal to sharpen the blade. It is designed to maintain an already sharp edge or to restore a moderately dull edge. For severely dull or damaged blades, professional sharpening may be required.

HOW TO USE

Sharpen each side 2–3 times at a 20° angle, sliding tip to end



Image: Visual guide demonstrating how to sharpen a knife: hold the steel vertically, position the knife at a 20-degree angle, and slide the blade from heel to tip.

Instructional Video:

Your browser does not support the video tag.

Video: An official demonstration of the Navaris Diamond Sharpening Steel, showing its features and proper usage for maintaining knife sharpness.

5. MAINTENANCE AND CARE

- **Cleaning:** After each use, wipe the sharpening steel with a damp cloth to remove any metal particles. Dry thoroughly to prevent rust. Do not immerse the wooden handle in water.
- **Storage:** Store the sharpening steel in a dry place. Utilize the integrated hanging hook for convenient and safe storage, keeping it away from children.

- **Longevity:** The diamond coating is durable, but excessive force or improper use can reduce its lifespan. Use light, consistent pressure.

6. TROUBLESHOOTING

- **Knife not sharpening:** Ensure you are maintaining a consistent 20-degree angle. Apply light, even pressure. For very dull knives, more strokes may be needed, or consider professional sharpening.
- **Blade feels rough after sharpening:** This can indicate a burr. Perform a few very light strokes at a slightly higher angle (e.g., 25 degrees) to remove the burr, or use a leather strop if available.
- **Damage to the sharpening steel:** If the diamond coating appears worn or damaged, the effectiveness of the sharpener will be reduced. Replace the unit if significant damage occurs.

7. SPECIFICATIONS

Brand:	Navaris
Model Number:	KNIFE_SHARPENER (NAV0000448X001C)
Material:	Stainless Steel (rod), Wood (handle)
Color:	Wood Handle
Product Dimensions (L x W x H):	17.6"L x 1.77"W x 1.14"H (approx. 44.7cm L x 4.5cm W x 2.9cm H)
Item Weight:	160 Grams
Grit Type:	Medium
Manufacturer:	KW-Commerce

8. WARRANTY AND SUPPORT

For information regarding warranty, returns, or product support, please refer to the retailer's policy where the product was purchased or contact Navaris customer service directly. Keep your proof of purchase for any warranty claims.

Manufacturer: KW-Commerce

