

INSTRUCTION MANUAL

**PROFESSIONAL & CLASSIC**  
**KNIFE SHARPENER**



**Precision carbide sharpeners last for years**

**Sharpen standard, serrated and Japanese-style blades**

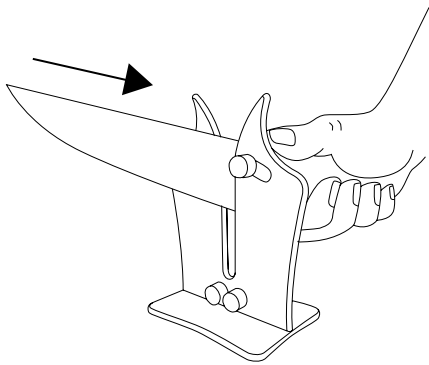
**Coarse sharpen, hone (fine sharpen) and polish in seconds**



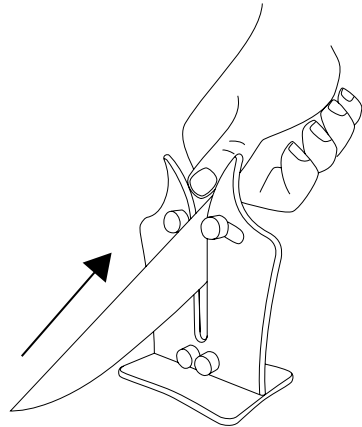
**brodandtaylor.com**

**800-768-7064**

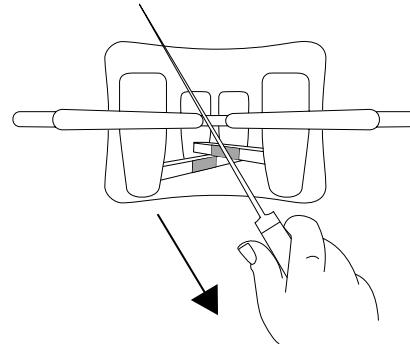
# QUICK START GUIDE



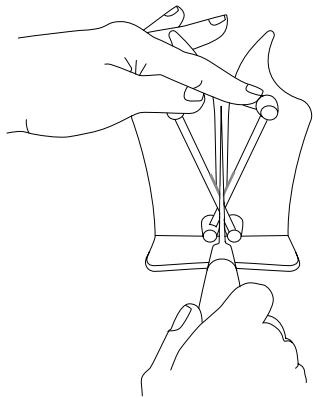
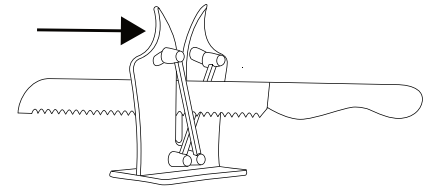
Honing (Fine Sharpening)



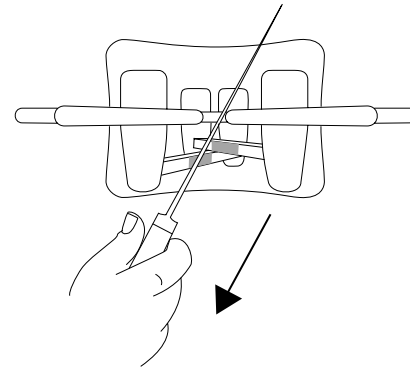
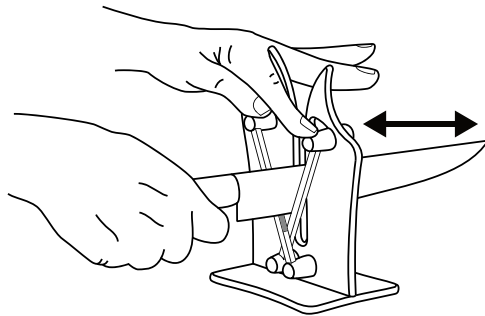
Coarse Sharpening



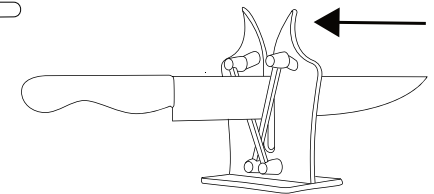
Serrated



Polishing (Non-Serrated)



Single-bevel Japanese



## ENGLISH

**FOR YEARS OF SUCCESSFUL SHARPENING, PLEASE SPEND A FEW MINUTES READING THESE INSTRUCTIONS CAREFULLY.**

This knife sharpener is unlike any other. Precision ground ultra-hard carbide sharpeners on patented spring-action bars will coarse sharpen, hone (fine sharpen) and polish any knife blade in seconds. Simply adjust the angle of the knife in the sharpener to achieve professional results.

### CAUTION

Sharp knives may cause serious injury. Pay close attention when working with knives. Keep hands away from moving blade or serious injury could result. Follow instructions carefully and use the sharpener only on a flat, stable surface, as shown in the figures. Carefully clean the knife blade before and after sharpening. Brød & Taylor is not responsible for improper use of the sharpener.

### FEATURES

- Fast and easy to use.
- Sharpen all types of knives: standard, serrated knives and Japanese-style knives (one beveled edge), even knives with high-quality Damascus blades.
- Will not damage your knife. Unlike most sharpeners, it is safe for all types of metal blades.
- No electricity needed.
- Patented spring-action sharpeners accommodate multiple blade angles.
- Proprietary ultra-hard carbide sharpeners: sharpen and polish all types of metal knife blades.

**NOT suitable for ceramic blades!**

### SHARPENING TERMS

- **Coarse sharpening:** ONLY for very dull or damaged blades. Creates an optimum beveled edge and prepares the blade for fine sharpening. Removes a small amount of metal from the blade.
- **Honing (Fine sharpening):** Best for regular maintenance of blade with a proper bevel. Removes burrs and aligns blade to form a very sharp edge. Does NOT remove metal from the blade.
- **Polishing:** Creates a razor sharp edge. Best for maintenance of high-quality chef's knives and Damascus blades but does NOT remove metal from the blade.

### SHARPENING TIPS

- Do NOT oversharpen. Use only light downward pressure.
- Use other hand to hold sharpener steady (see Fig. **A**)
- Repeat honing until the knife pulls through the sharpener smoothly.

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## HOW TO USE

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### STANDARD KNIVES (EDGE BEVELED ON BOTH SIDES)

**Honing (Fine Sharpening):** Hone standard knives as often as necessary to maintain a sharp edge. To hone a standard knife blade, start with the knife handle lower and the blade tip higher. (see Fig. **B**). Pull the knife smoothly through the central "V" (see Fig. **C**), using just enough downward pressure so that the upper knobs move slightly apart. The spring-action sharpeners will adjust to match the blade. Repeat several

times. Regular fine sharpening will maintain a very sharp blade without removing metal. Standard knives that are especially dull, worn or nicked may need coarse sharpening before fine sharpening.

**Coarse Sharpening:** Standard knives that have become especially dull, worn or nicked may need coarse sharpening. To coarse sharpen a standard knife blade, start with the blade tip lower and knife handle higher (see Fig. **D**). Pull the knife smoothly through the central "V", using just enough downward pressure so that the upper knobs move slightly apart. As the blade becomes sharp, you will feel the knife pull more smoothly through the

**Polishing:** Polishing creates an extremely smooth and sharp blade in standard (double bevel) knives and Japanese Style (single bevel) knives. It is also safe for maintaining high-quality Damascus knives. Polishing does not remove metal from the blade. Before polishing, the blade should already be quite sharp. To polish a knife, start by holding it horizontally (not tipped up or down). Place the knife in the central "V". Using your other hand, spread the upper knobs of the sharpening bars fully apart. Gently glide the knife back and forth, allowing only the weight of the knife to exert pressure on the flat sides of the sharpening surface (see Fig. **E**). Do not apply downward pressure on the knife.

### **SERRATED KNIVES (BREAD KNIVES)**

To sharpen a serrated knife, start by holding it horizontally. Place the knife in the central "V", then angle it approximately 45 degrees as viewed from the top (see Fig. **F**). Serrated knives usually have serrations on the right side of the blade while the left side is flat. In this case, your hand should move right, while the tip of the blade moves left (see Fig. **F**). Pull the knife smoothly through the central "V", using just enough downward pressure to move one upper knob slightly to the side. The knife blade should touch only one of the carbide sharpeners, on the

side with the serrations. Use the left inner vertical edge of the central "V" slot of the sharpener as a guide edge to keep the knife from twisting (see Fig. **G**). Repeat several times. No other sharpening is necessary.

### **JAPANESE-STYLE KNIVES (EDGE IS BEVELED ON ONE SIDE ONLY)**

To sharpen a Japanese single-bevel knife, start by holding it horizontally. Place the knife in the central "V", then angle it approximately 45 degrees as viewed from the top (see Fig. **H**). Single-bevel knives usually have a bevel on the left side of the blade while the right side is flat. In this case, your hand should move left, while the tip of the blade moves right (see Fig. **H**). Pull the knife smoothly through the central "V", using just enough downward pressure to move one upper knob slightly to the side. The knife blade should touch only one of the carbide sharpeners. Use the right inner vertical edge of the central "V" slot of the sharpener as a guide edge to keep the knife from twisting. Repeat several times. For the sharpest edge, now follow the instructions for Polishing.

### **COMBINATION KNIVES**

Some knives have a portion of the blade with serrations and a portion with a non-serrated standard double bevel. Sharpen the serrated portion of the blade following the instructions for Serrated Knives. Then sharpen the non-serrated portion of the blade following the instructions for Standard Knives.

### **DAMASCUS KNIVES**

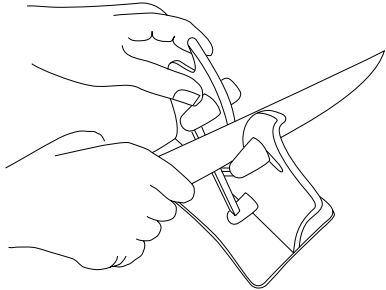
Top-quality knives should always be maintained at a high level of sharpness. Follow the instructions for Polishing to maintain a razor sharp edge on Damascus and other high-quality knives without removing metal from the blade.

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**Master knife maker Harald Stallegger has been handcrafting and sharpening fine blades in Austria for over twenty years. He invented this innovative and easy-to-use sharpener so that anyone can achieve professional sharpening results in seconds.**

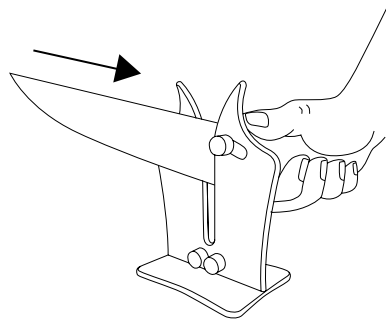
KEY TO FIGURES • GUÍA DE FIGURAS • LÉGENDE DES FIGURES

**A**



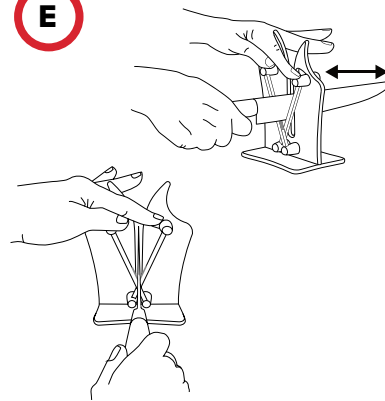
Hand Position

**B**



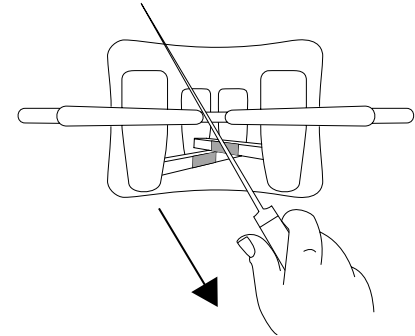
Honing (Fine Sharpening)

**E**



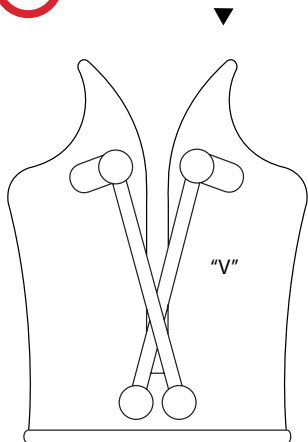
Polishing (Non-Serrated)

**F**

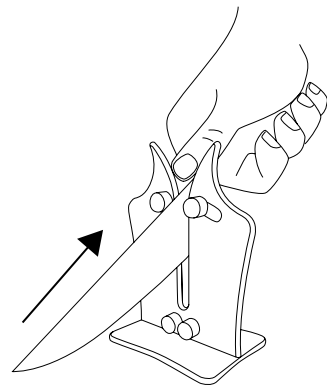


Serrated

**C**

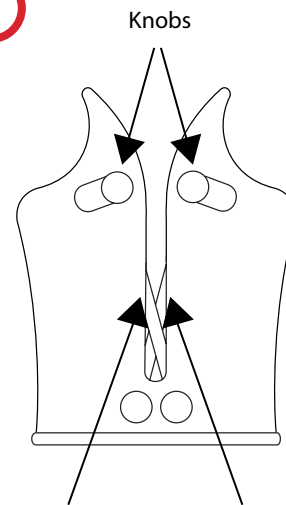


**D**



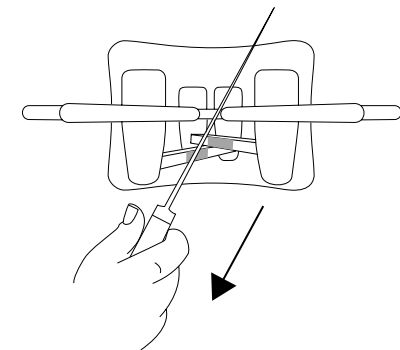
Coarse Sharpening

**G**

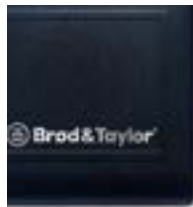


Guide Edges

**H**



Single-bevel Japanese



**Basic**  
KS-530



**Professional**  
KS-500



**Classic**  
KS-510



**Pocket**  
KS-520

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Designed by Harald Stallegger  
Austria

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U.S. Patent 6 905 403 B2  
Patent number 100 52 439  
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Made in P.R.C.



## A Guide to Knife Sharpening

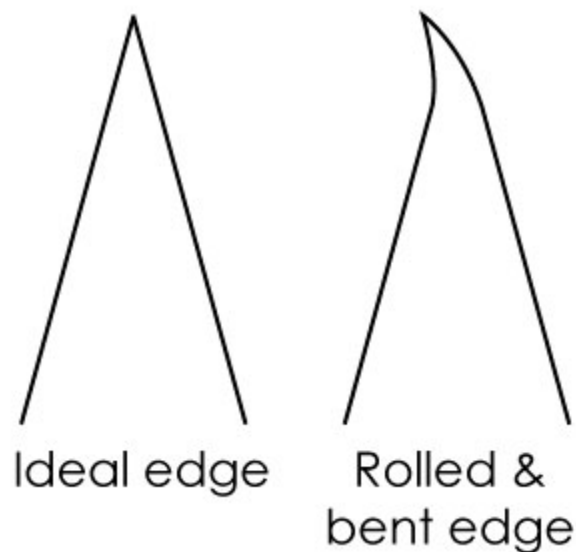


Brød & Taylor Knife Sharpeners offer a new approach - regular home maintenance of knives is fast and easy, while sharpening of truly dull blades is foolproof. Cooks get to enjoy sharp knives every day. Fine knives are well cared for and last longer.

Read on for our full guide to knife sharpening.

## A Dull Subject

A sharp knife is a cook's best friend. It is a joy to use and safer as well. High-quality knives are increasingly popular, but even the best blades will dull with use if not maintained regularly. Lacking a convenient maintenance method, many people tolerate their knives becoming increasingly dull, waiting until they are nearly useless before taking steps to restore their edges. Often they will send them out to be professionally sharpened. The knives are sharpened by grinding away the knife edge with abrasives, which removes metal and shortens the life of the blade. What actually happens to a blade as it becomes dull?



A sharp knife is a simple concept. Two planes form a bevel with a microscopically thin edge. Regular use puts enormous pressure on this edge. Although thin, the edge is still very hard and will not simply flatten like a pounded lump of clay. Instead, the edge will bend or roll to the side. When an edge just begins to bend, it is possible to press it back into shape and realign the edge. Traditionally this is done with a hardened steel rod (Chef's steel). Considerable skill is required and improper use can further dull the blade. If left unchecked, the bend will become worse and eventually fold over or flatten, and may even break. Eventually the damage becomes so severe, the only remedy is to remove metal to restore the correct bevel and create a new edge.

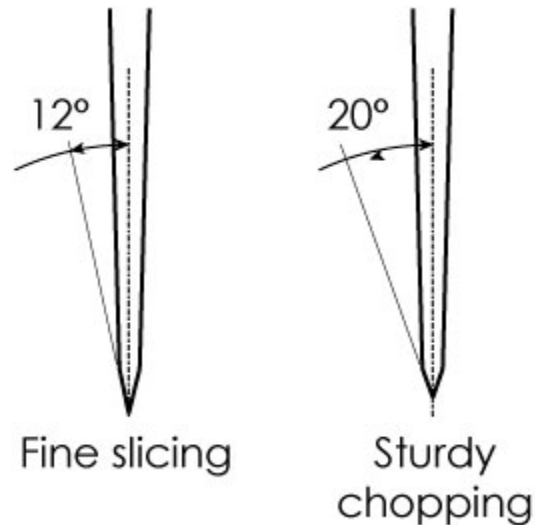
## Grind Away?

Traditional knife sharpening techniques involve grinding with an abrasive: natural or man-made stone, industrial diamonds or even sandpaper. Abrasive sharpening machines can be effective if used properly, but it is easy to over sharpen and even damage knives. These systems don't have the ability to realign a blade without removing metal. Freehand sharpening is difficult to perform precisely and takes a lot of practice. Coarse abrasives are used to remove metal quickly but leave a rough edge. A succession of finer abrasives or stones are then used to refine the edge, but it is slow work. With an expert hand and the correct materials, sharpening with stones can produce an



extremely sharp edge, what insiders call “scary sharp”. This is actually not appropriate for most kitchen knives, unless you happen to be a high-end sushi chef. The best sharpening achieves a balance of sharpness, durability and is fast and easy enough to encourage regular maintenance.

## A Quick Look at Knife Characteristics



The composition and characteristics of steel for knife blades is a broad and complex subject, but two of the more basic characteristics are hardness and toughness. Hardness is the resistance of a metal to changing shape or deforming. A hard steel can be sharpened to a very keen edge. Seems like a great choice for a knife blade, but it comes with a price - hard metals tend to be brittle. Toughness is the ability of a metal to absorb a blow without fracturing. Hardness and toughness don't usually come together, you can have one or the other, but not both. Much of the secret in great knife making is balancing these two characteristics either with exotic specialty metals, or by physically sandwiching different materials together. The most important thing to know is that all metal blades benefit from regular steeling or polishing to keep the hard blade aligned so it doesn't break. This is especially critical with harder steels (as found in some high-end Japanese knives) as they tend to be more brittle and can break while honing (pushing the edge back into alignment) if allowed to become significantly bent.

Knife blade angles are also important. What is the best angle for a specific blade and task? Opinions vary, but the range can be from 12 degrees for the sharpest filleting knives, to 20 degrees for a blade that will hold up better to rough chopping. Clearly, the larger the blade angle, the more durable the blade will be, although perhaps not quite as sharp. A good knife sharpening system needs to accommodate a variety of blade angles for both sharpening and honing.

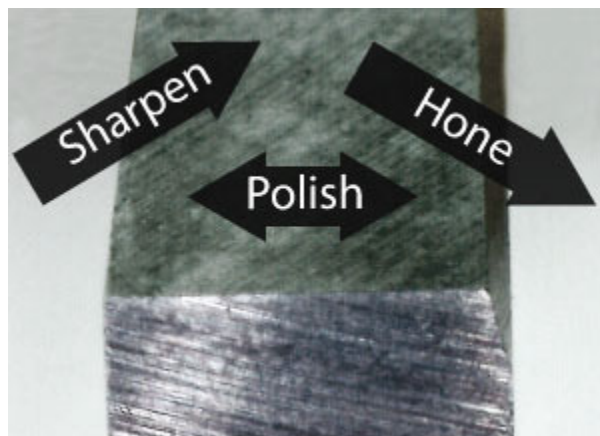


Precision-ground, ultra-hard tungsten carbide sharpening surface

## A New Approach to Knife Sharpening

Brød & Taylor sharpeners use a completely different sharpening technique, borrowed from the high-technology metal machining industry. Two extremely hard man-made tungsten carbide sharpeners are ground to a precision, specialized shape. Mounted on a spring-action bars, the patented system functions as three distinctly different sharpeners, with the function determined by the angle of the knife as it is pulled through. They are unique in their ability to perform three knife sharpening functions:

- **Coarse Sharpening** – quickly restore the correct bevel shape to very dull or damaged knives.
- **Honing/Steeling** – realign a bent edge without removing metal. Great for daily maintenance.
- **Polishing** – create a super-smooth and sharp edge.

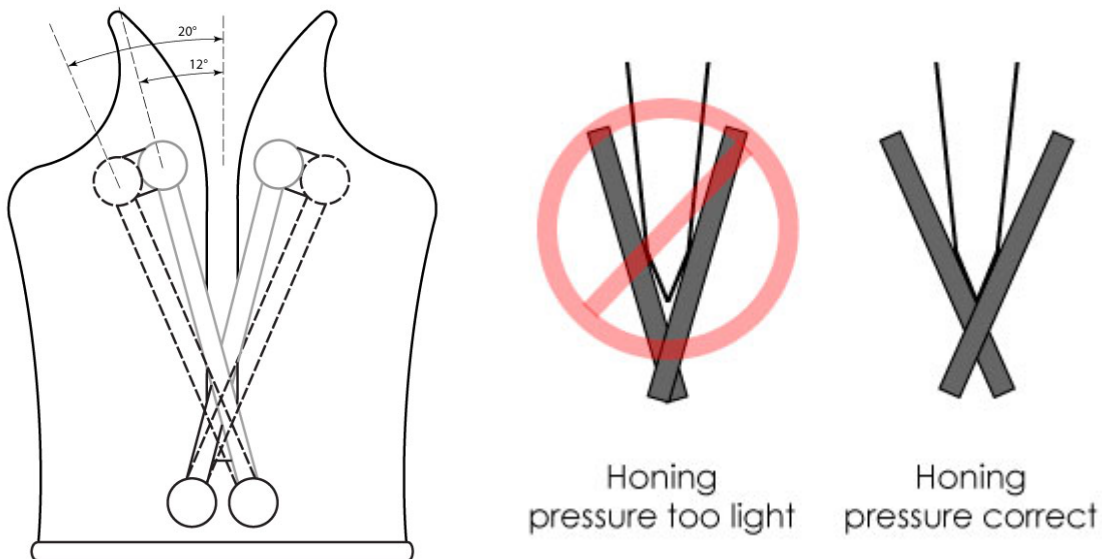


The upper left corner cuts a new bevel, the beveled surface at the upper right hones the edge to a perfect V shape, and the top flat surface polishes.

The figure to the right shows a cross-section of the tungsten carbide sharpener in the Brød & Taylor Professional and Classic sharpeners. The “leading edge” of the sharper is ground to a sharp corner. This actually sharpens by cutting a correct bevel on a metal blade with a few quick strokes. This coarse sharpening is done only rarely, when the edge is too dull to restore by honing alone. The “trailing edge” is ground with a small, smooth bevel. The beveled corner pushes, re-aligns and smooths the edge into shape. It only takes seconds to realign a blade and maintain a sharp knife. No special skills are required. The honing process (drawing the knife through the sharpener with the tip up) works just like a well-controlled chef’s steel. Proper angle and pressure are maintained by the spring-action bars. Finally, the flat surface of the carbide is finished to a mirror surface, allowing very fine edges of knives to be polished to ultimate sharpness. Holding the sharpeners bars spread wide, the sharp blade is guided back and forth across the flat surfaces of the sharpeners without pressure. The metal at the extreme edge of the blade is polished – or burnished – and becomes extremely sharp. Regular honing and polishing will greatly extend the life of the blade, keeping it sharp while removing virtually no metal. See our [How It Works](#) page for descriptions and videos of each technique.

## What’s the Best Angle?

The Brød & Taylor sharpener also allows control of the bevel angle. With light pressure the sharpener will cut a more delicate but sharp 12 degree angle bevel. Fully compressing the springs will cut at a sturdy 20 degrees. Note: always hone the knife with at least as much pressure as was used to cut the bevel. If in doubt, use a bit less pressure when sharpening a bevel, and a little more when honing. More pressure when honing will never damage the blade, but if too little pressure is used the honing may not reach the very tip of the edge. In all cases, polishing with the sharpener bars spread wide will burnish the very edge.



## How to Sharpen a Knife

Begin by restoring the bevel with Coarse Sharpening. Pull the knife through with the tip down (usually just 3-4 pulls). Use only moderate pressure and let the sharpener do the work. A very light touch will create a finer and sharper edge, while heavier pressure will create a sturdier chopping edge. Next, hone the edge by pulling through with the tip up until the knife pulls through smoothly. The number of pulls may vary, normally 6-12. It is not possible to over-hone a blade. If desired, finish with polishing for an even sharper edge.



## Regular Knife Maintenance

Hone knives each time you use them with 6-8 pulls through the sharpener (tip up). It only takes a few seconds. If you need that extra degree of sharpness, polish the edge with a few strokes back and forth. Let the sharp edge glide across the smooth flat surfaces of the sharpener with no more downward pressure than the weight of the knife. Wipe the blade clean with a damp cloth and you are ready to enjoy using a truly sharp knife. After use, wash promptly, wipe clean and store carefully. If storing knives in a drawer, cover with a blade protector.

## Sharpening Serrated Knives

Serrated knives present a real challenge to nearly every sharpening technique. It's the reason that your serrated knife is probably not nearly as sharp as it used to be. Traditional techniques require the use of cone shaped hand sharpeners. Motorized sharpeners only touch the tips of the serrations and worse, may damage the blade by sharpening both sides of the blades with a fixed angle. Look carefully at your serrated knife and you will see that one side is flat. The scalloped bevels are formed into one side only, usually the right-hand side. The Brød & Taylor sharpener is able to hone the entire knife edge, because the spring-loaded sharpening surface hugs the surface of each serration, both curve and tip. See [How It Works](#) for a quick video demonstration, or

[Compare Models](#) for the full line of sharpeners that work on both serrated and smooth edges.



## Resisting Rust

It is convenient for a knife to resist discoloring or rusting in normal use. But it was not that many years ago that chefs had to make a difficult choice. Choose a great sharpening performance with a knife that corrodes and discolors easily (high carbon steel) or a stainless steel knife that is easy to care for but would never be as sharp or hold a keen edge. Things have changed dramatically with the development of high carbon stainless steels. For a price, you can purchase knives that possess both corrosion resistance and good sharpening performance. Just like the name, these materials stain “less”. It is always good practice to hand wash knives carefully and wipe them dry to avoid spots.



## Final Thoughts

Keeping knives sharp does not have to be complicated or time-consuming. Use the Brod & Taylor sharpener to hone before each use. Polish when you need that extra degree of sharpness. Always hand wash and wipe dry. Don't put good knives in a dishwasher where corrosive detergents can eat away at the thin metal edge, and don't pile them in a sink or drawer where delicate edges can be damaged. After a week with a wonderfully sharp knife, you will never believe you survived all those dull years.

<http://brodandtaylor.com/knife-sharpening/>