



Diamond Steels
DWS/DS10/F
DWS/DS12/F



trend[®]
 routing technology

INST/DWS/DS v1.0

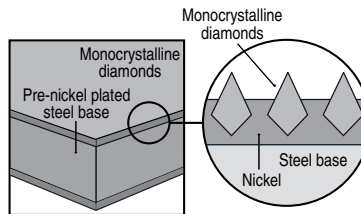
Please
 read carefully
 before use

DIAMOND STEELS
DWS/DS10/F - 10 inch
DWS/DS12/F - 12 inch

Thank you for purchasing this product.

Diamond steels sharpen blunt knives easily in seconds with little pressure applied. They have an exceptional life span and will sharpen both professional and domestic type blades. Unlike a traditional steel which merely re-aligns the edge (eventually leaving the blade rounded and blunt) a diamond steel removes material from the blade in each stroke maintaining a sharp edge.

- Ideal for domestic, butchery, catering and fishing.
- Diamond steel tools have a fine grade with 600 grit (nom. 25 micron).
- Clean with a damp cloth or a cleaning block.



The monocrystalline diamonds are bonded through an electroless process to a precision ground pre-plated nickel stainless steel base.

⚠ IMPORTANT:
All cutting edges are very sharp and care must be taken to prevent injury.

Never sharpen blades towards the hand or body.

All Trend Diamond Whetstones are guaranteed against any defects in either workmanship or material, except if damaged due to improper use or maintenance.

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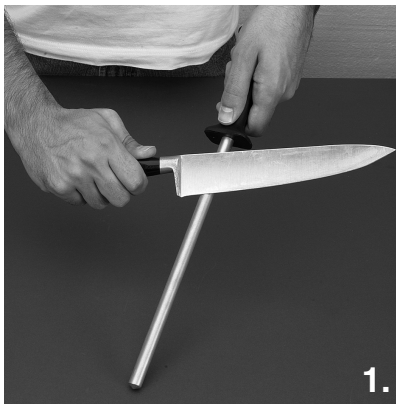
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Correct Method of Sharpening



- Alternate strokes on either side of the blade, slowly and softly at 20°. Bring the knife down the length of the steel as shown in the diagrams.
- Use a shallow angle for a fine or filleting edge. Use a steeper angle to achieve a boning edge.
- Clean with a damp cloth or a cleaning block. **Order Ref. DWS/CB/A**
- Serrated/scallop edged knives can be sharpened by running the serrated edge up and down the length of the steel. Turn the blade over and wipe once on the flat side to remove any burr created.

