

Before Sharpening - Please Read First

IMPORTANT ①

The Smart Sharp works on a huge range of kitchen knives - but **NOT all knives!** Before sharpening, please ensure that your knife is suitable by checking our guidelines below. Attempting to sharpen incompatible knives can damage them and/or your Smart Sharp.

What type of knives is the Smart Sharp suitable for?

Most kitchen knives in Europe & the USA are sharpened to an angle of approx. 20° (knives sharpened to this angle, we call 'western' style knives). The Smart Sharp is a fixed angle knife sharpener which sharpens to 20° so is therefore designed for use with western style knives of the following types:

✔
**Straight/Curved Edge
Steel Kitchen Knives**
(any length/shape)

✔
**Hardened
Steel
Knives**

✔
**Wide Serrated
Knives**
(Bread Knives)

What knives should I avoid using the Smart Sharp with?

Please ensure that you **DO NOT USE** the Smart Sharp for the following types of knives:

- ❌ **Ceramic knives, micro serrated knives or scissors.**
- ❌ **Japanese Style Knives.** We do not recommend that the Smart Sharp is used on specialist Japanese knives, including the knife brand 'Global' - this is due to the much narrower blade angle (around 12°) of these knives.
- ❌ **Steel or Whetstone Sharpened Knives.** May not be suitable for knives previously sharpened by long term use of whetstones or steels. Knives sharpened by these methods may have developed a different or uneven blade angle over time.
- ❌ **Visibly damaged knives.** Please inspect your knives before purchase to ensure that there are no visible notches or dents on the blade edges. The Smart Sharp will handle minor nicks and small areas of micro corrosion caused by day to day use, but it is NOT suitable for correcting more serious blade damage.

If you think your knives may not be suitable for the Smart Sharp, based on the guidelines above, please contact us at support@lantana-home.com - we can then advise you on your knives or find an alternative solution and assist with a full refund.

Using the Smart Sharp on knives previously sharpened by Other Sharpeners

If you have previously sharpened your knife with a different sharpener, it may have sharpened the blade edge to a different angle than that of the Smart Sharp. So, when sharpening for the first time, you may experience a short period where your knife appears to lose sharpness. This is perfectly normal; it will just take a little longer than usual and a few extra goes before your knife blade adapts fully to the Smart Sharp angle.

How your Smart Sharp works

1

PREPARE Diamond Rods

Smooths out any small nicks & imperfections that could cause the blade to 'catch' during the sharpening stage.

2

SHARPEN Tungsten Carbide Plates

Slot 2's precision angled plates then create the perfect sharpened 'V' edge even on the bluntest knife.

3

HONE Ceramic Rods

For final edge honing. Removes any burrs and gently polishes blade edges for a final honed finish.



Getting Started

Sharpening for the first time

The first time you use the Smart Sharp begins the process of introducing your knife to the 3 stages of the Smart Sharp system. As with any new partnership - your knife and Smart Sharp will need to get acquainted, so it's best to take things slowly and steadily to begin with.

It's also important to get a feel for the process first, so please use a light pressure for your first few attempts until you become accustomed with each stage of the sharpening process laid out on the next page. Like any new skill, you will get better at using your Smart Sharp with practise.

Some knives will see results very quickly, others may need a few further attempts before the blade feels sharp. This will depend on how blunt your knife was at first, how different the profile of the blade's edge is to that of the sharpener heads and also the hardness of the metal the blade is made from.



Watch our quick-start video here: lantana-home.com/videos
please use in conjunction with the more detailed instructions overleaf



Sharpening Your Knife

a) Setting Up

Place your Smart Sharp on a solid flat surface (as a precaution, we recommend using a chopping board to protect your kitchen work surface/table-top). Hold the handle firmly to keep the unit steady.

b) PREPARE (Slot 1 - Diamond Rods)

Using light pressure and a smooth motion, pull the knife through slot 1 approx. 5 times. The knife should move through the slot easily, you shouldn't feel too much resistance on this stage.



Before moving on to Stage 2, the blade should be pulling through Stage 1 smoothly and evenly. If you feel any isolated points of resistance along the blade as you pull it through, keep going a few more times until you feel the whole blade length pulling through evenly.

c) SHARPEN (Slot 2 - Tungsten Carbide Plates)

Using some additional downwards pressure to your stroke, pull your knife through slot 2 with the same smooth motion, approx. 5 times. If you're sharpening a knife for the very first time with your Smart Sharp, repeat this action a few extra times.



You should feel some resistance on this stage as you pull your knife through. If not, then try pulling the knife through at an increased upwards angle until you feel a definite 'tug' as it pulls through. You can also try adding a little more downwards pressure to your stroke if needed. (This is something you'll get a feel for over time so you may want to experiment a little at first to get this right)



d) HONE (Slot 3 - Ceramic Rods)

Using light pressure and a nice, smooth motion, pull the knife through slot 3 approx. 5 times. (As with stage 1, the knife should move through the slot easily)

e) Test Sharpness

Carefully wipe your knife with a dry cloth and then test sharpness. If necessary, repeat the steps b), c) & d). Knives that are very blunt or that have previously been sharpened by other methods may require extra sharpening to begin with.



Maintaining Knife Sharpness

Once your knife is sharp, you can maintain its sharpness for longer by using just Stage 3 (Hone) on every other use. Only use all 3 stages when it feels like your knife needs a full sharpen.

To prolong the sharpness of your knives, we recommend cutting food on a wooden or plastic chopping board. Cutting on a hard surface such as a plate or stone work top can cause knives to blunt much quicker.

Sharpening Wide Serrated Knives

Suitable for toothed and scalloped edge blades with wide serrations only (bread knives). Please do not attempt to sharpen any blades with micro serrations as this will damage your Smart Sharp.

Using the weight of the blade only, draw the knife through using the same 5 step process listed on the previous page. If the serrations catch too firmly then please stop - this will signal the serrations are too steep and not suitable for sharpening.



Cleaning your Smart Sharp

Wipe Clean Only - Not suitable for dishwasher. Do not submerge in water. The ceramic rods may discolour when used - this is normal.

NEED HELP?

You'll find a wealth of further information about your Smart Sharp at

lantana-home.com/help

including videos, troubleshooting tips, knife care advice, FAQs, technical specs and specific advice for sharpening different types of knives.

As a valued Lantana customer, you also have full access to our amazing customer service - we know our products inside out and we're always happy to take the time to help you get the most out of them. You can contact a Lantana product expert (7 days a week) for a fast & personal response to any questions you may have. We are always happy to help.

CONTACT US



via our website at **lantana-home.com**



or email us at **support@lantana-home.com**

Please keep these instructions safe for future use