

GREEN ELEPHANT

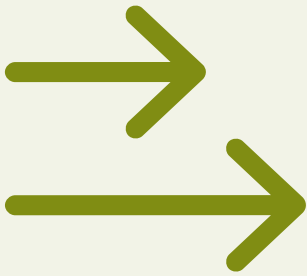
USER MANUAL

How to use and take care of your new Green Elephant honing rod.



How to use Green Elephant ceramic honing rod?

Knowing how to properly use your ceramic sharpening rod is of great importance if you want to get the best results. Here's how you can properly hone your knives with a ceramic rod:



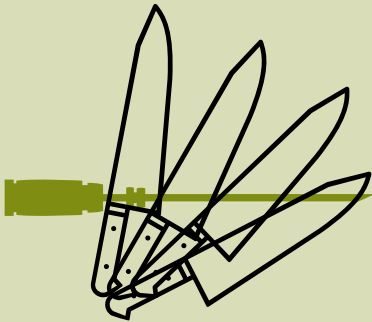
Step 1

Hold the ceramic sharpening rod parallel to the ground.



Step 2

Place the base (heel) of your knife on the base of the rod at a 15 to 20-degree angle. For German steel knives 20 degrees works best, and for Japanese knives, a 15 degrees angle is better.



Step 3

Slide the knife down the rod (not the other way round, so the rod should stay still) with a firm grip, but not too much pressure, maintaining the same angle until the tip of the knife touches the tip of the sharpening rod.



Step 4

Start by making 5 or 6 strokes on one side, and if it's not enough later you can do more.



Step 5

Repeat the same on the other side of the blade.

Bonus Tip

If you're new at honing and this seems too hard for you, especially holding the rod still in the air, or maintaining the right angle, then you can try the following procedure which might be easier:

– Place a cutting board on your kitchen counter, place the tip of the ceramic rod on the cutting board, and hold the rod vertically, straight up. The next steps are basically the same – place the heel (or base) of the knife at the base of the ceramic rod (now the base will be up), find and maintain your angle as you slide the knife down and towards you, until the tip of the knife and the tip of the rod meet. Repeat this for 5 or 6 times, and do the same with the other side.

Click on the picture for Instructive video by ChefSteps on our site:



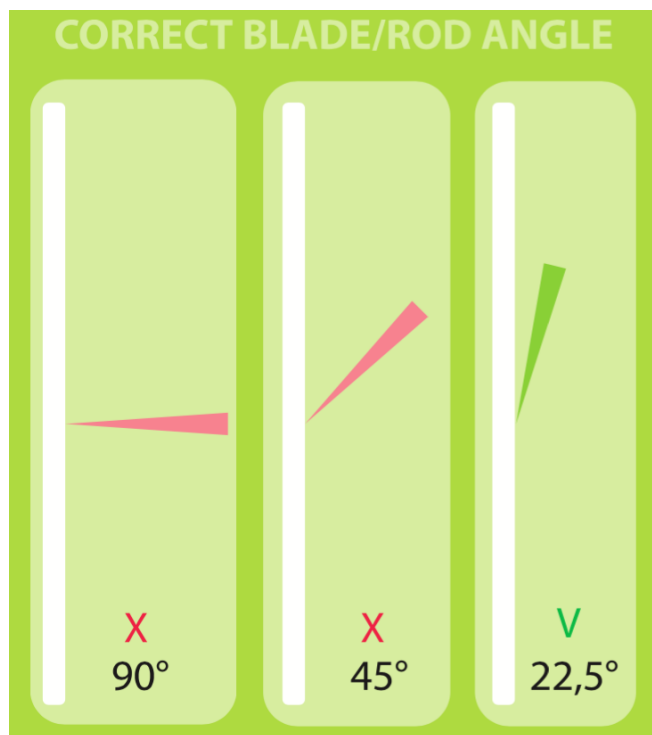
When to use Green Elephant ceramic honing rod?

This is a question that mostly depends on how much you use that knife. The best time to hone your knife is after every 2 or 3 hours of use.

For professional cooks, this means that they might have to hone their knife twice a day while for home use this is probably after every use or every 2nd use.

Important thing that should be mentioned is that the knife should be completely clean and dry before you hone it. The reason for this is because you want the blade to be honed evenly throughout all its length, plus you want to keep your ceramic honing rod as clean as possible.

What if you see NO RESULTS: 2 possible problems



1st possible problem: Your angle is too steep/narrow! In this case, the cutting edge of the knife won't even touch the ceramic rod, so you'll be left only with a scratched knife and nothing else. In this case, try to put your knife at a wider angle.

2nd possible problem: Your angle is too wide! This is worse than the first problem, because if you put your knife at an angle that's too wide you can actually dull the blade instead of repairing it. Always start at a more narrow angle and then go wider if needed!

The final step in honing with a ceramic sharpening rod is cleaning both your knife and your rod.

- Knife cleaning: After honing, your knife should be washed with a sponge and soapy hot water. Avoid using scrub sponges because they can damage the blade.

- Your ceramic honing rod will also require cleaning after a while. After each use, you can clean it with just water and a cloth, and after two or three weeks you can scrub it with hot soapy water. When you scrub your ceramic honing rod, don't use steel wool or something that can scratch and destroy the rod.



**Last Step:
Cleaning**

THANK YOU for choosing Green Elephant, we know that there are a lot of brands out there for you to choose from!



Best wishes,
Jurgen
Founder - Green Elephant Kitchen
www.greenelephantkitchen.com