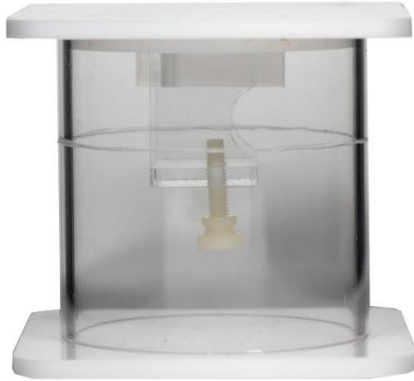


INSTRUCTIONS

DIAMOND KNIFE CLEANER

SPI Supplies
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SPI Supplies Diamond Knife Cleaner 09891-AB



This novel approach to washing diamond knives uses a magnetic stirring action (special stirring bar is included). The result is a fast, safe and clean method for removing particles adhering to the knife edge after sectioning. The diamond knife cleaning is designed to be used with your existing in-house magnetic stirrer. If you do not have a magnetic stirrer, SPI Supplies offers a number of products from our [Benchmark](#) line.

The diamond knife cleaner can be used with all brands, sizes, and styles of [diamond knives](#). Please note if you use a magnetic stirrer with an optional heat setting always turn the heat off while using the diamond knife cleaner.



Instructions for Diamond Knife Cleaner

1. Put the knife washer on a Magnetic Stirrer. [NOTE: Stirrer only, NO heat]
2. Fit the Diamond Knife into the holder and tighten the screw making sure that the screw meets the rear of the boat.
3. Fill the wash to the indicated line with distilled or deionized water. Some users have added a couple drops of a very mild liquid detergent.
4. Put the lid on the container, being careful in seating it.
5. Turn the magnetic stirrer on at a low speed for 5 minutes.
6. Remove lid and take knife out.
7. Rinse the knife with distilled water. This is particularly true if you have used a detergent.
8. Allow the knife to dry at room temperature.

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