

Fig. 2

FOR BREAD KNIVES (SERRATED BLADES) (Fig 2)

Bread knives may be right-handed or left-handed. Before sharpening, determine which side of the blade has the serrations.

1. Turn the dial to BREAD KNIFE
2. Hold Croco Dial™ firmly on a flat surface
3. Insert the blade with the serrated side aligned correctly
4. Pull from heel to tip in **ONE DIRECTION ONLY**, towards you.
5. Pull in one direction only
6. Repeat as needed using light pressure

Do not sharpen the flat side of a serrated blade.

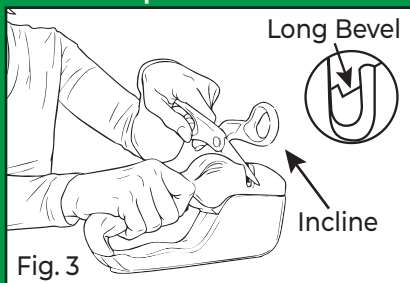


Fig. 3

FOR SCISSORS (Fig 3)

Sharpen one blade only. Do not alternate sides.

1. Turn the dial to SCISSORS
2. Fully open the scissors
3. Insert one blade only into the slot
4. Pull the blade in **ONE DIRECTION ONLY**, towards you.

Repeat as needed

Do not sharpen serrated scissors or attempt to sharpen both blades at once.

Scissor results may vary depending on scissor condition and blade design.



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5-in-1 Dial Knife Sharpener

Croco Dial™ is preset to the "Sharpen" setting — the setting most people should use.

Always clean the knife and/or scissor blades before and after using Croco Dial™.



Important Safety Instructions, Read and follow all warnings and instructions before using this product.

Serious injury or property damage can result from improper use.

Save these instructions.

Product may vary slightly from images shown.

LIMITATION OF LIABILITY

Liability limited to the purchase price of this product. Telebrands Corp. shall not be liable for any incidental or consequential damages or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages so the above limitation or exclusion may not apply to you.

If your Croco Dial™ does not meet your expectations, please contact Customer Service for assistance before returning the product at: www.CrocoDial.com/support

IMPORTANT — READ THIS FIRST

Always pull the blade in **ONE DIRECTION ONLY**.

Do NOT use a back-and-forth sawing motion.

Use SHARPEN for most kitchen knives.

This is the correct starting point for everyday use.

⚠ WARNING

Important Safety Warnings and Instructions

- **For adult use only. KEEP OUT OF REACH OF CHILDREN. THIS PRODUCT IS NOT A TOY.**
- **STORAGE BAG POTENTIAL STRANGULATION HAZARD:** keep cords away from children.
- To avoid injury, use care when handling knives.
- Only use on dry, flat surfaces.
- Do not push knife down forcefully onto Croco Dial™.
- Do not use a back and forth sawing motion; pull in one direction only.
- To avoid damage, do not oversharpen knives.
- Do not put Croco Dial™ in the dishwasher or submerge in water.
- Always review the documentation that came with your knife or visit the manufacturer's website for care guidelines.

CAUTION: Before use, make sure work area is clean, dry and flat. Always exercise caution when using knives in any manner. Sharp and even dull knives or scissor blades can cause serious injury. Always make sure fingers and body parts are out of the blade's path as you use Croco Dial™. Always clean the knife and/or scissor blades before and after using Croco Dial™.

CAUTION: Wiping knife or scissor across finger to gauge sharpness may result in unintended cuts and injury. To determine if knife or scissor is sharp, use on test material.

CAUTION: Keep fingers away from blade when sharpening. Handle sharpened knives with care to avoid cutting yourself or others and causing injury.

SAVE THESE INSTRUCTIONS

PACKAGE INCLUDES

Croco Dial™ 5-in-1 Dial Knife Sharpener, Storage Bag & Instruction Manual

HOW TO USE — QUICK START

1. Place Croco Dial™ on a clean, dry, flat surface.
2. Turn the dial to the desired setting.
3. Insert the blade into the slot.
4. Pull the blade from heel to tip in **ONE DIRECTION ONLY**, towards you.
5. Repeat as needed using light pressure.
6. Clean blades before and after sharpening for best results.

FOR MOST KITCHEN KNIVES — START HERE

SHARPEN (Preset Setting)

Croco Dial™ is designed for speed, safety, and consistency — no skill required.

Croco Dial™ restores everyday cutting performance quickly and safely. It is not intended to replace

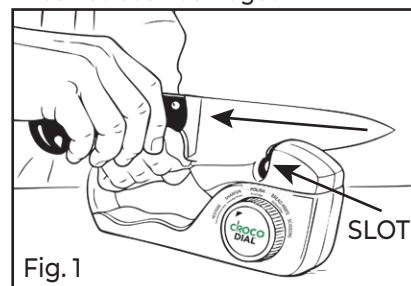
professional sharpening services.

This is the correct setting for most kitchen knives.



Use SHARPEN if your knife:

- Cuts poorly
- Feels dull
- Has not been damaged



INSTRUCTIONS (Fig 1)

1. Place the blade into the slot.
2. Pull the blade from heel to tip in **ONE DIRECTION ONLY**, towards you.
3. Use light pressure.
4. Repeat 3–6 times as needed.

Most users only need SHARPEN.

ONLY USE THESE SETTINGS IF NEEDED

RESTORE — Very Dull Or Damaged Knives

Use only if the knife is extremely dull or damaged.

- Use sparingly
- Apply light pressure
- After restoring, switch back to SHARPEN

POLISH — Final Edge (Optional)

- Use after sharpening if you want a smoother finish.
- Removes fine burrs
- Improves edge smoothness
- Not required for everyday use

Quick Success Check

After sharpening, test your knife on:

- Paper
- Tomato or onion skin

If it cuts cleanly, you're done. **DO NOT test on fingers.**

IMPORTANT NOTE

These settings are for special blades. Most users will never need them. For everyday kitchen knives, use SHARPEN.