

Caring for your John Weiss diamond knife – how to use a diamond knife cleaning block

John Weiss diamond knives have the finest surgical cutting edge currently available, however they are extremely delicate and should be handled with great care.*

Normal use does not cause any deterioration of the cutting edge, only incorrect handling, such as letting the knife come into contact with other instruments, may damage it. Take care never to touch the cutting edge as it is extremely sharp. Always keep the diamond retracted in the handle when not in use and during sterilisation.

The use of a diamond knife cleaning block is recommended to remove sticky residue from the blade such as viscoelastic. This should be done as soon as possible after use as it may be difficult to remove once it has dried – a 'dirty' blade may seem blunt.

Moisten one end of the diamond knife cleaning block with demineralised or sterile water, leaving one half dry. Carefully stab the diamond blade vertically into the moistened portion several times. Take great care **not to apply any side ways pressure** as that might snap the blade, particularly when cleaning an angled blade. The diamond is now clean and should be gently stabbed vertically several times into the dry portion of the block to dry and polish it – again take care **not to apply any sideways pressure**. Finally retract the diamond into the handle and replace in its tray.

For full guidelines including Ultrasonic Cleaning & Disinfection and Sterilisation, please refer to the '**Care, Maintenance & Reprocessing Guidelines for John Weiss Diamond Knives**' supplied with each new diamond knife and also available to view on www.johnweiss.com

* Please note that the advice given here is intended as a quick guide only and does not replace the validated '**Care, Maintenance & Reprocessing Guidelines for John Weiss Diamond Knives**' supplied with each new diamond knife and available to view at www.johnweiss.com

