

# 3View Diamond Knife Cleaning Procedure

## Method 1

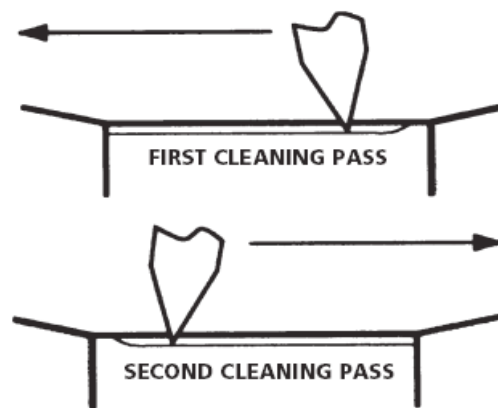
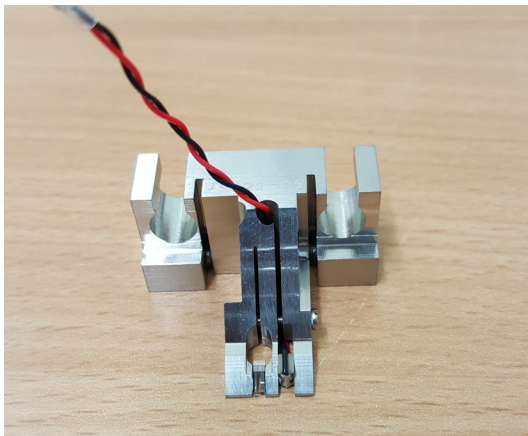
Remove all unused sections from the knife with a hair curl or an eyelash.

Proceed to clean the knife-edge as follows:

- Remove the knife from the cutting arm and remount it in the knife support stage
- Take one of the cleaning sticks supplied in the accessory kit and bevel it to an angle of approximately 45° using an oil-free razor blade
- Dip the stick into 100% ethyl alcohol and shake off the excess
- Pass the stick over the cutting edge without applying pressure

You may repeat this procedure, if necessary, until the edge is clean. The pass should be uniform in one direction across the edge. Do not scrub back and forth. Damage may occur if excess pressure to the thin cutting edge is applied.

*Mechanical cleaning, as explained above, is absolutely necessary after cutting poorly polymerized blocks due to the epoxy sticking to the edge.*



## Method 2

This is an alternative cleaning procedure for Method 1.

Immediately after cutting sections, proceed as follows:

- Remove all unused sections with a hair curl or an eyelash
- Remove the knife from the cutting arm and remount it in the knife support stage
- Rinse the knife thoroughly with distilled water
- Take a can of clean pressurized air and blow the water off of the knife

If the knife is tended to immediately after sectioning, there is no need for any elaborate cleaning.

