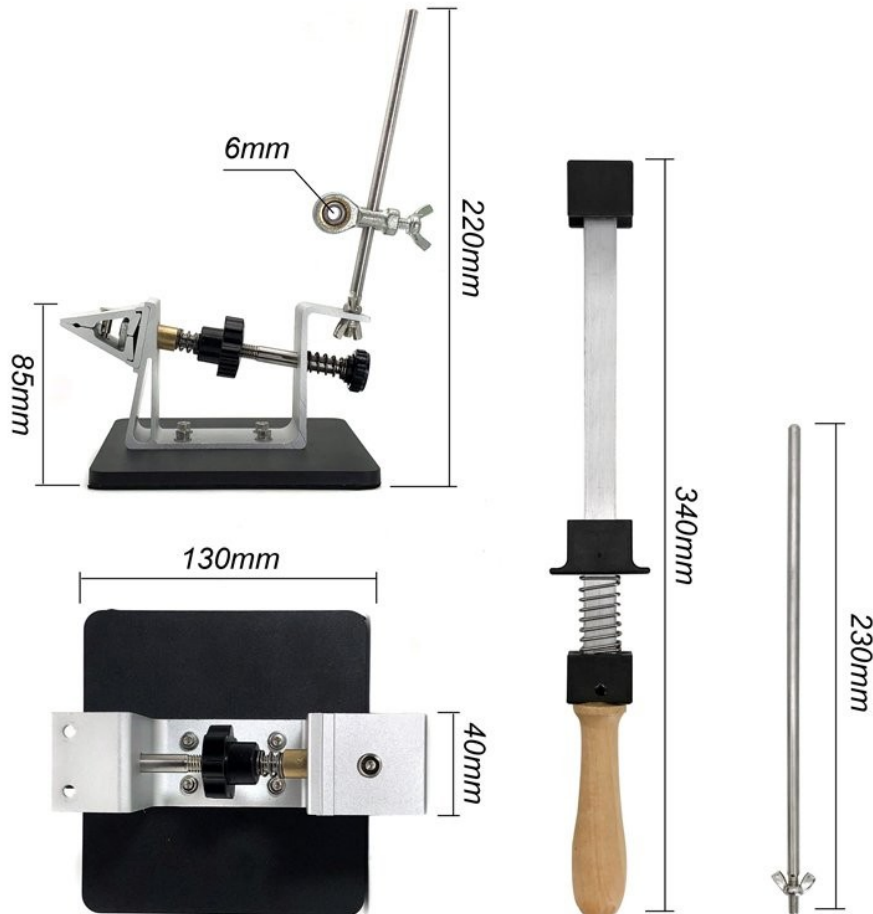


Instructions for Knife Sharpening System. PLEASE read before first use.



Basic assembly:

Screw in the longer of the 2 threaded rods to the end of the stone holder handle as shown above. Do not overtighten the rod. When rod is threaded in, tighten up the wingnut to lock it in place.

The other rod goes in to the top plate in one of the holes. Again, use the wingnut on the top to lock in place, and the wingnut underneath as shown in the circle below.

You can see how the gooseneck guide can be moved in height on the upright rod to adjust the angle of the sharpening. Simply loosen the wingnut and tighten again when done. Align the gooseneck so the rod on the end of the stone holder handle points straight through it and have the gooseneck on the left of the riser shaft as in the photo..



Getting ready to use the sharpener.

Do not slide the stone holder handle in to place yet.

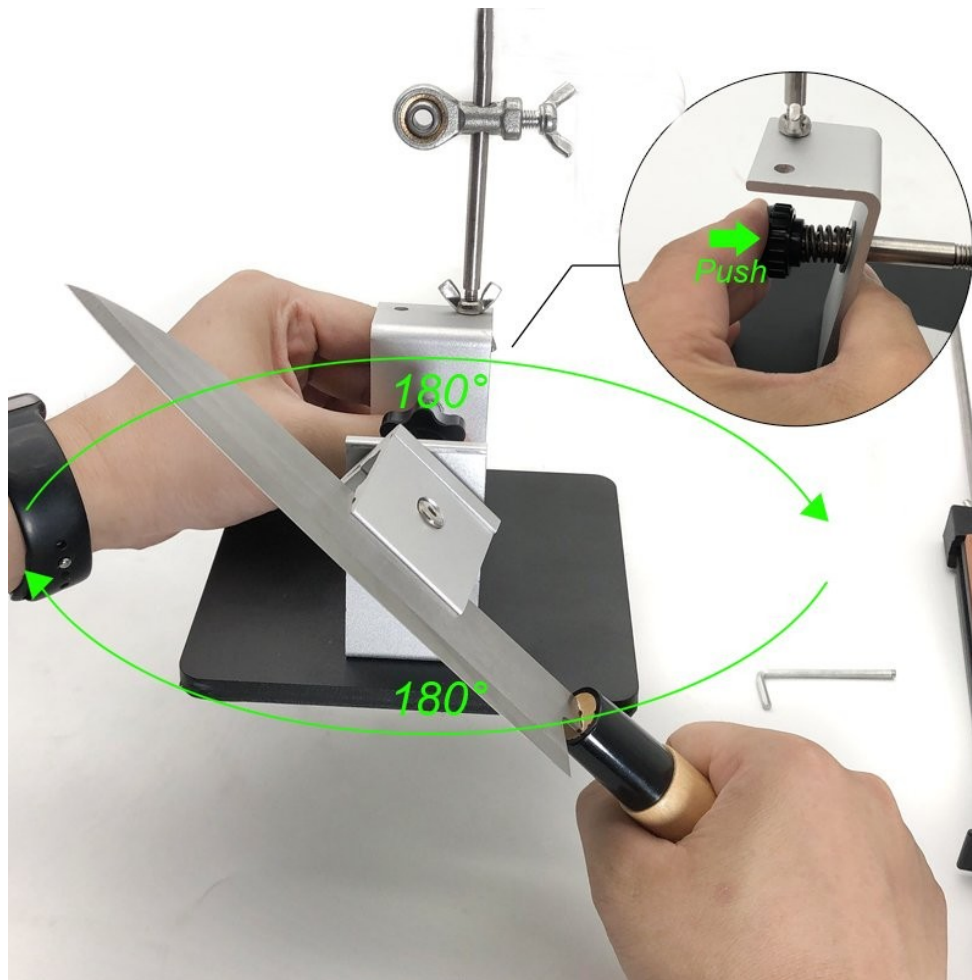
Place your sharpener on a smooth flat bench, table, or kitchen benchtop, being careful not to damage any surfaces.

The blade can be turned over without undoing the allen key, using the spring loaded center shaft.

To check before using for the first time.

Loosen the black knurled knob at the very back of the main threaded rod so the spring pressure is looser.

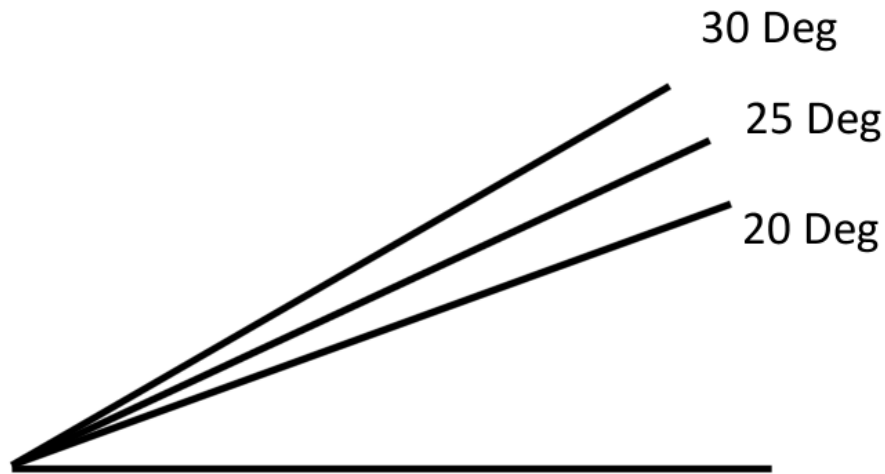
Loosen/unscrew the middle black knurled knob towards the back about 1cm so the front blade holder can move forwards easier.



Fix your knife in place in the holder, first loosen off the screw in the top piece of the holder with the allen key supplied. The jaws of the holder should be flat on the surface of the blade to hold it firmly and the blade should be centered lengthwise (left to right) in the holder for best balance and the blade should be as far in as possible. Tighten the screw with the allen key once you have blade positioned correctly. Tighten the middle black knurled knob (to the front) to tighten the blade holder. Once you have blade locked in, you can position the gooseneck at the right height to give approx angle required.

Here is a guide for blade angles. You may wish to print or trace these or take a photo with your phone to hold up and align as you are adjusting. Angles are not critical, but basically, the finer the blade angle, the quicker it will dull off. I would not try sharpening to 20 degrees until you have some good practice at 25-30 deg.

- 30 degrees general purpose knives
- 25 degrees for pocket, hunting, vegetable & kitchen knives
- 20 degrees skinning, filleting



Remember that the angle is from the blade flat to the sharpening stone. Some phones have an App to find levels and angles which may be a help.

Operation.

While I'm not an expert, there are many videos on youtube that are well worth looking at before you start. Just search for how to sharpen knives or knife sharpening system and have a look.

When sharpening for the first time, start with a medium stone eg 320. Work your way up to the finer grades. If your knife is very dull or has a damaged edge, you may want to start with a very coarse stone.

You will notice that the stone holder can grip on each side, so you can have 2 different stones mounted at the same time, which make it a simple matter to turn over the holder when wanting to change stones.

After you have worked on one side, turn the rear knurled knob to adjust the spring pressure so you can move the knife and holder forward to unlock the locator pins, and turn the knife around 180 deg to work on the other side.

IMPORTANT: As shown above, hold the handle of your knife while sharpening, don't use too much force, and be CAREFUL.