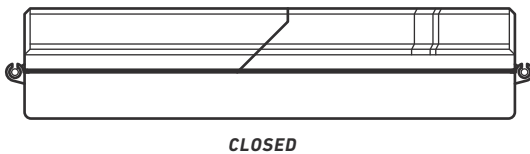


INSTRUCTIONS

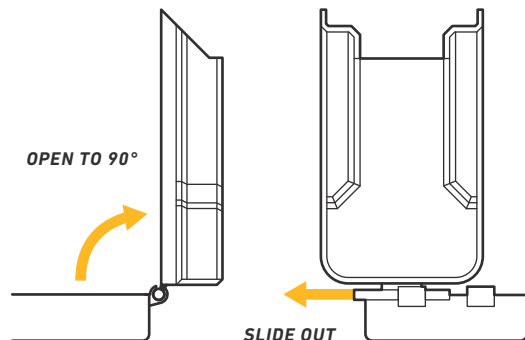
ANGLE SET KNIFE SHARPENER

SET UP

- 1 Open the carry case, rotate and remove the lid. Use the left side cover as a hand guard.

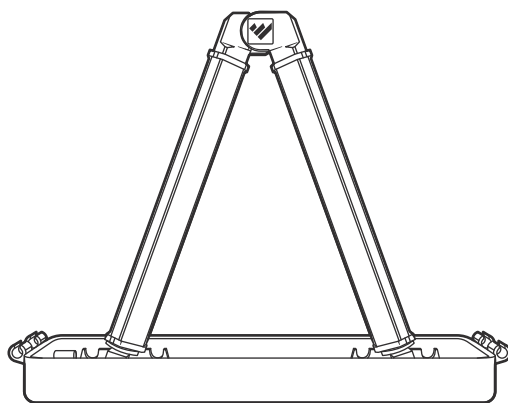


CLOSED



OPEN TO 90°

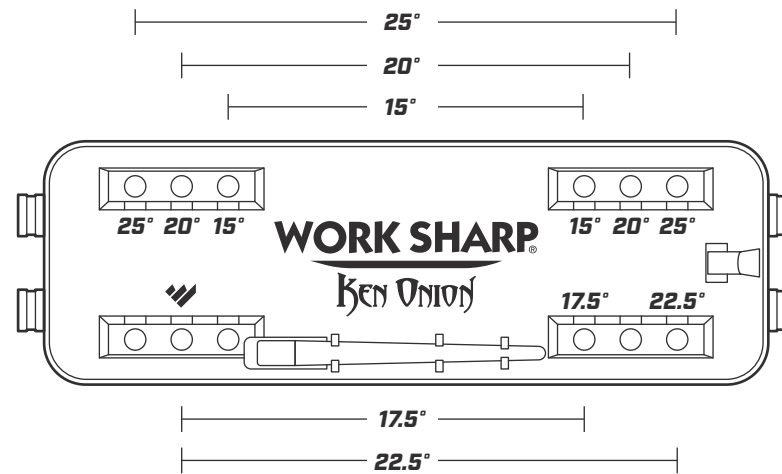
SLIDE OUT



READY TO SHARPEN!

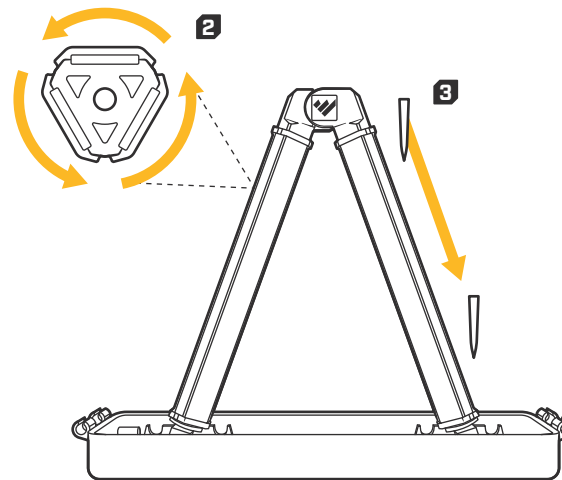
SHARPEN

- 1 Select desired sharpening angle (15°, 17.5°, 20°, 22.5°, 25°).



- 2 Rotate both abrasive rods so that the coarse grit diamond abrasive is facing outward.

- 3 Hold knife vertical at top of abrasive rod, then use light pressure to slide edge from heel to tip. Continue alternating strokes until a burr is formed (8-10 strokes).

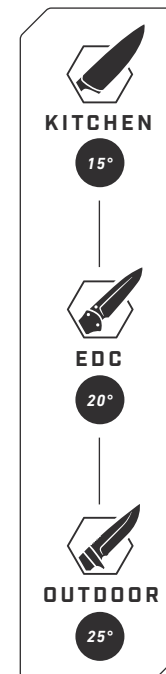


- 4 Rotate abrasive rods to the medium grit diamond. Refine edge by alternating strokes (8-10 strokes).

- 5 Rotate abrasive rods to the fine grit ceramic. Refine edge by alternating strokes (8-10 strokes).

PRO TIP

- ▶ Keep knife vertical when sharpening.
- ▶ Edge angle changes or chip repair will require more strokes.
- ▶ No water or oil is required.
- ▶ Not getting sharp? Be sure to raise a burr before progressing to finer grits.



KITCHEN

15°

EDC

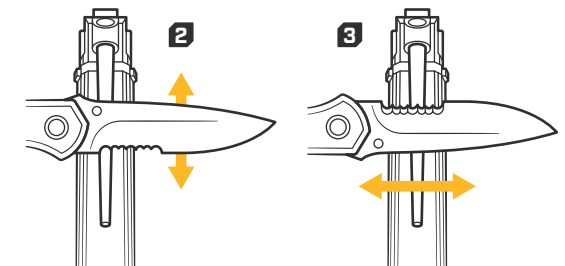
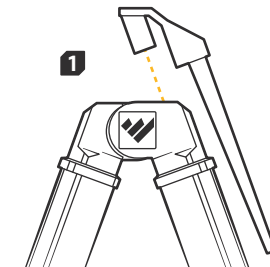
20°

OUTDOOR

25°

SERRATIONS

- 1 Connect tapered ceramic rod to sharpener.
- 2 Place the serration onto the ceramic rod so that the serration nests onto the rod.
 - A. Using light pressure, slide the knife up and down in short strokes.
 - B. Repeat until all serrations are sharpened.
- 3 Lay flat side of serration on ceramic rod and swipe with light pressure until burr is removed.



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