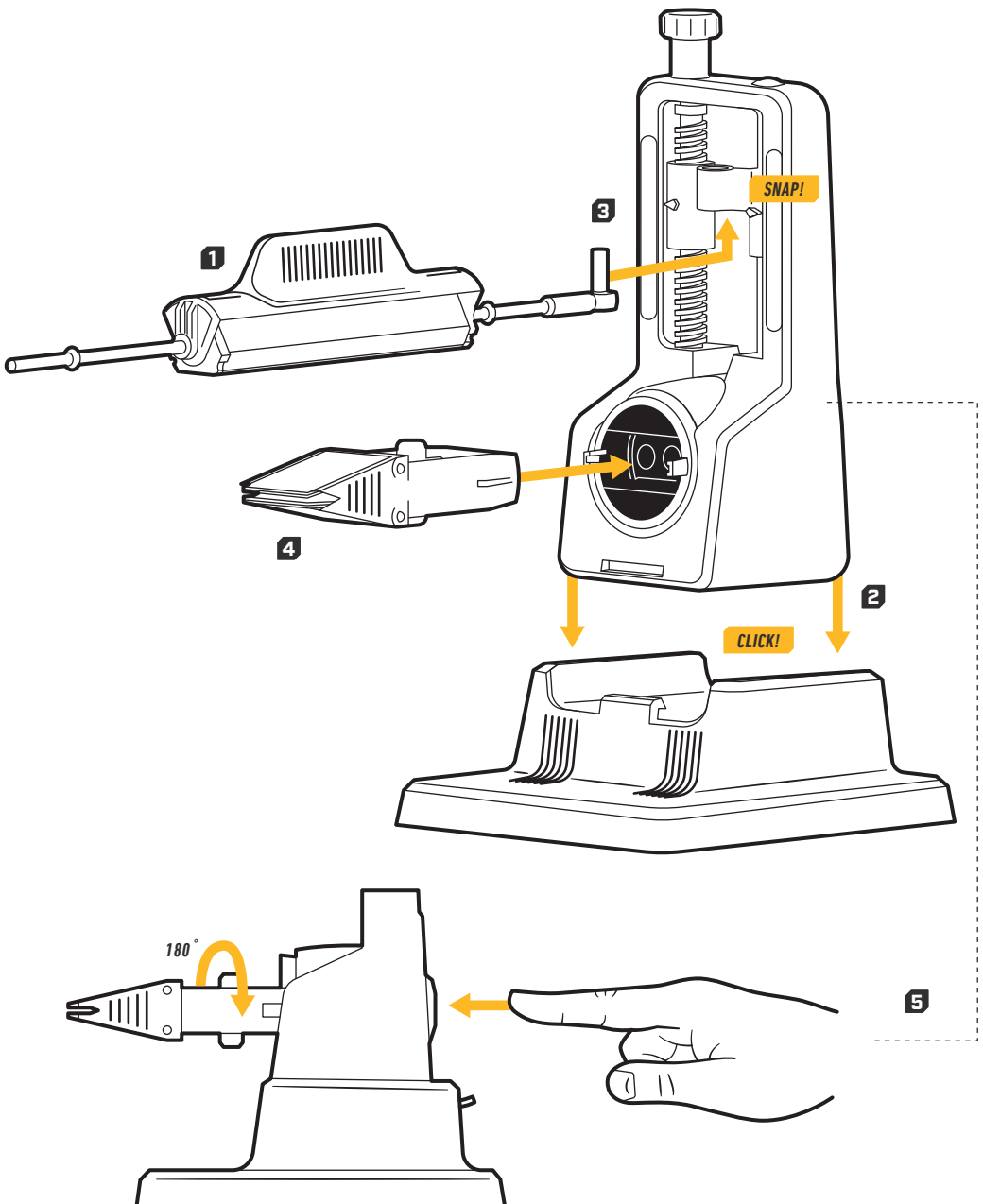


PRECISION ADJUST KNIFE SHARPENER

SET UP - KNOW YOUR PARTS

- 1 Tri-Brasive™ and the Sharpening Rod
- 2 Sharpening Chassis snaps into the Sharpening Base
- 3 Insert Sharpening Rod Pin into Angle Selection Mechanism until magnet engages
- 4 Blade Clamp: Rotate knob to loosen jaws. Push Blade Clamp firmly into the Sharpening Chassis.
- 5 Push the Spring-Loaded Button on the back of the Sharpening Chassis to rotate / index clamp 180°



GETTING READY TO SHARPEN

1. CHOOSE YOUR ANGLE

GENERAL

Low Edge Angles (15° to 22.5°):
Highest Sharpness, Lower Durability

High Edge Angles (23° to 30°): Functional
Sharpness, Higher Durability

OUTDOOR KNIVES



Hunting Knife (light use / detail cutting): 20°
Hunting Knife (heavy use / hard cutting): 25°
Fishing / Filet Knife: 20°
Camp Knife (heavy use fixed blades): 30°

KITCHEN



Western Style: 20°
Eastern Style: 15°

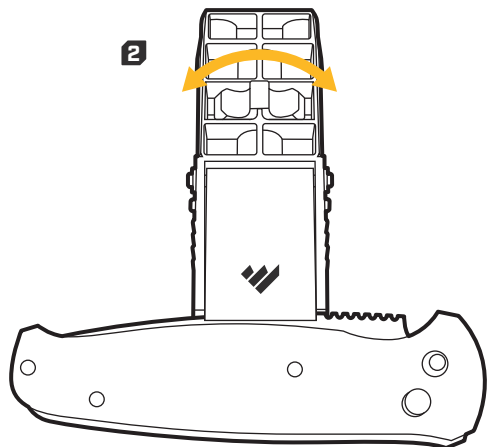
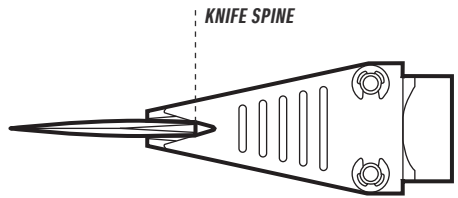
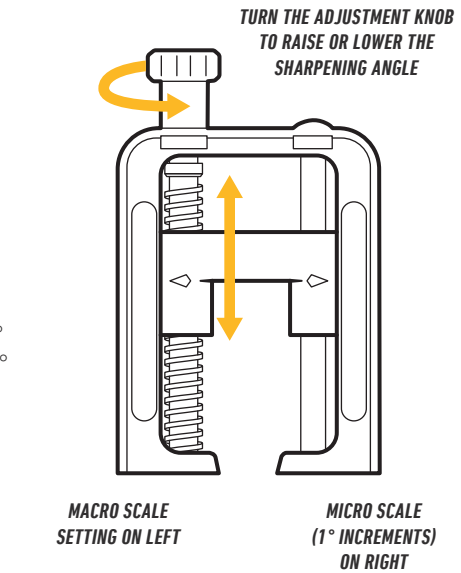
POCKET KNIVES / EDC KNIVES



Heavy Use: 25°
Light Use: 20°

2. CLAMPING YOUR KNIFE

- 1 Remove the Blade Clamp from the Sharpening Chassis, loosen knob to open jaws.
- 2 Turn knob to secure the center of the knife blade in the clamp jaws.
 - ▶ **TIP:** For safest clamping, keep folding knife closed when securing knife in clamp. May not work on all knives based on blade / handle design.
- 3 Insert the Blade Clamp into the Sharpening Chassis – press firmly to secure onto magnets.



3. CHOOSE YOUR GRIT

- 1 320 Coarse Grit Diamond Plate for Shaping.
- 2 600 Fine Grit Diamond Plate for Sharpening.
- 3 Fine Ceramic Stone for Honing.

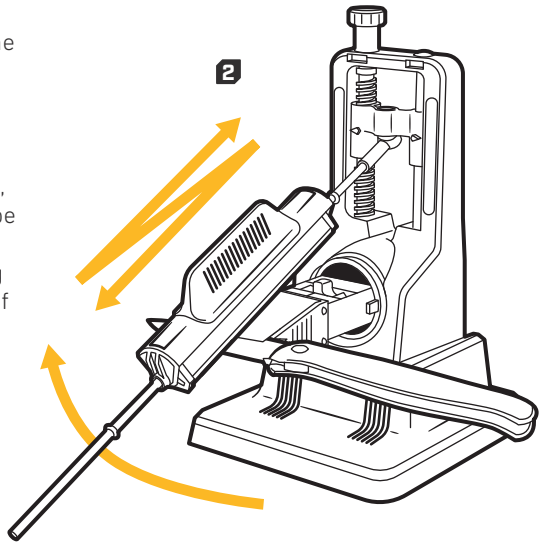


SHARPENING

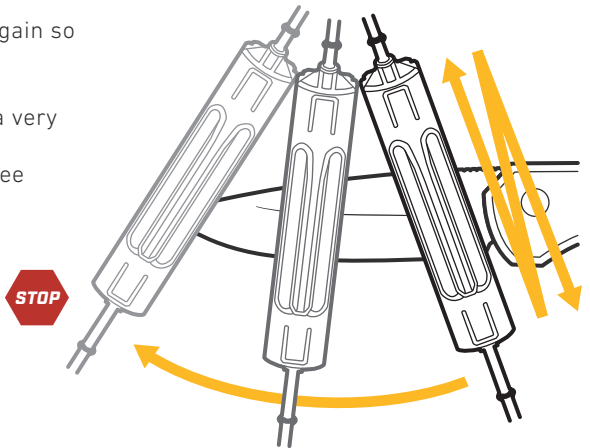
STEP 1: SHAPING

- 1** Start the sharpening process using the coarse 320 grit diamond. Index the Tri-Brasive™ so the 320 grit diamond is placed onto the cutting edge.
- 2** Using light pressure and long strokes, start at the heel of the blade and swipe the abrasive back and forth while moving along the length of the cutting edge toward the tip. STOP on the tip of the blade.
- 3** Continue until you feel a burr along the entire length of the edge (on the opposite side you are sharpening). Keep an estimated stroke count so you can evenly sharpen the other bevel.
- 4** Once you have created a burr, press the spring loaded button on the back of the Sharpening Chassis and rotate the Blade Clamp 180° to sharpen the opposite side.
- 5** Sharpen the same number of strokes on this side of the blade to establish an even bevel.
- 6** Rotate the Blade Clamp 180° again so the burr is now face up.

- ▶ **TIP:** You should be able to feel a very clear burr at this point. Do not continue until you can feel or see the burr.



2 CONT.



STEP 2: SHARPENING

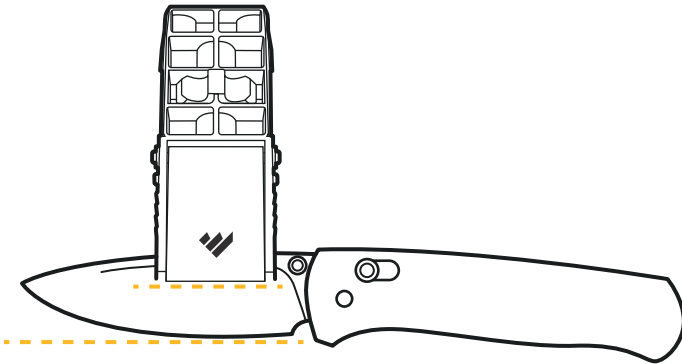
- 1** Rotate the Tri-Brasive™ so the Fine 600 Grit Diamond is now face down onto the cutting edge.
 - 2** Using the same technique in STEP 1, sharpen blade for 8-10 strokes. Rotate the Blade Clamp again to sharpen the other side of the blade and repeat 8-10 strokes.
- ▶ **TIP:** Light strokes and rotating the blade clamp every other stroke as you finish this step will remove the burr quickly and produce the keenest edge.

STEP 3: HONING

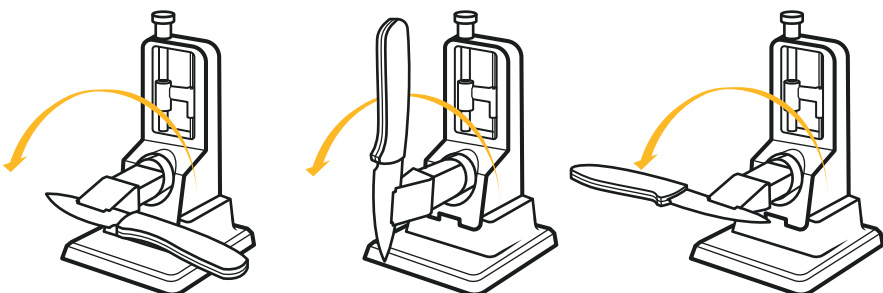
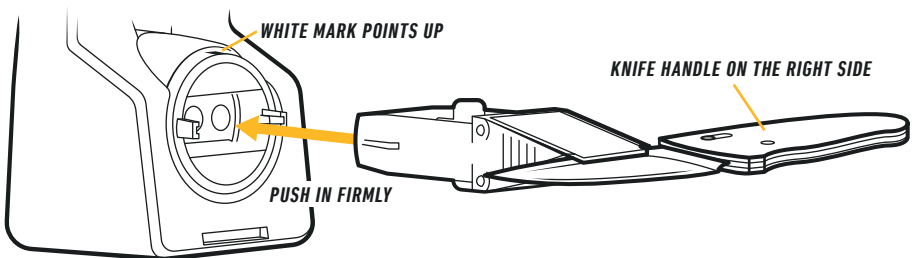
- 1 Rotate the Tri-Brasive™ so the Fine Ceramic is now face down onto the cutting edge.
- 2 Using the same technique in STEP 2 above, sharpen blade for 8-10 strokes. Rotate the Blade Clamp again to sharpen the other side of the blade and repeat 8-10 strokes.
- 3 Check your edge for sharpness by ensuring the burr has been completely honed away.
- 4 Safely remove the Blade Clamp from the Sharpening Chassis, then loosen the knob to remove the knife from the Blade Clamp.

TIPS AND TECHNIQUES

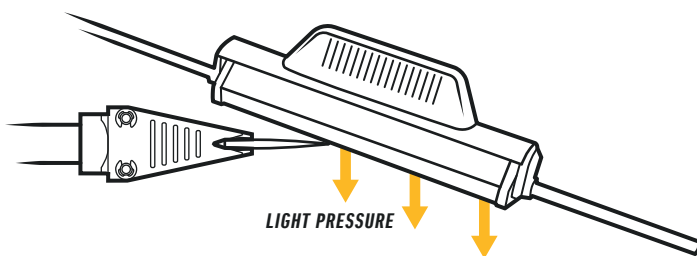
- ▶ **CLAMPING A KNIFE:** Seat the spine into the V Block Clamp™ and align the cutting edge parallel to the clamp jaws if knife design allows.



- ▶ **STARTING POSITION:** Note the white alignment mark on the sharpening chassis. Make sure it is pointing up. Insert the V Block Clamp into the sharpening chassis so the knife handle is on the right side. This will make it easier to flip the blade over while sharpening smaller knives.



- ▶ Use light pressure when sharpening (weight of the blade). Let the abrasive do the work and take your time. You'll get a better edge and you will have more fun doing it!



- ▶ Light Pressure will yield the sharpest and most consistent edges.
- ▶ First Time Sharpening: Use all three Tri-Brasive™ grits to ensure you establish a consistent edge angle along the entire length of the blade and remove any edge damage.
- ▶ Re-Sharpenting: Use only the Ceramic Hone for frequent touch ups, the Fine Diamond may be required to restore the edge after extended use.
- ▶ Light strokes as you finish sharpening and honing will remove the burr quickly and produce the keenest edge.
- ▶ Creating a Micro-Bevel of 2-3° can make re-honing your knife even faster.
- ▶ Edge Refinement Choices: For a durable 'toothy' edge , use the coarse diamond abrasive and lightly finish with the fine diamond. For a highly refined cutting edge, use all three abrasive grits and use light pressure as you finish each step before progressing to a finer grit.
- ▶ Sharpening Chassis can be bench mounted or used by hand.
- ▶ Sharpening Rod can be removed at any point in the process to optimize safety or ergonomics.
- ▶ Keep a Sharpening Log to document what edge angles you sharpen onto your knives.
- ▶ Dry Sharpening System – Do Not Use Oil or Water When Sharpening.
- ▶ Rubber O-Ring can be moved to adjust the amount of Tri-Brasive™ 'slide' you desire when sharpening different knife types (EDCs versus kitchen knives).
- ▶ Do not drag the Tri-Brasive™ down onto or up onto the blade face or you risk scratching the surface.
- ▶ NEVER leave a knife mounted in the sharpener when not in use. Always store knives safely.
- ▶ Abrasives can be replaced individually, visit WorkSharpTool.com to learn more.

WARRANTY

3 YEAR WARRANTY

This sharpener is covered by Work Sharp's 3-year warranty. We stand behind and support our products – contact us if you need assistance, parts, or service. Warranty for consumer not industrial or commercial use, excludes abrasives.

Register your warranty online at WorkSharpTools.com

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