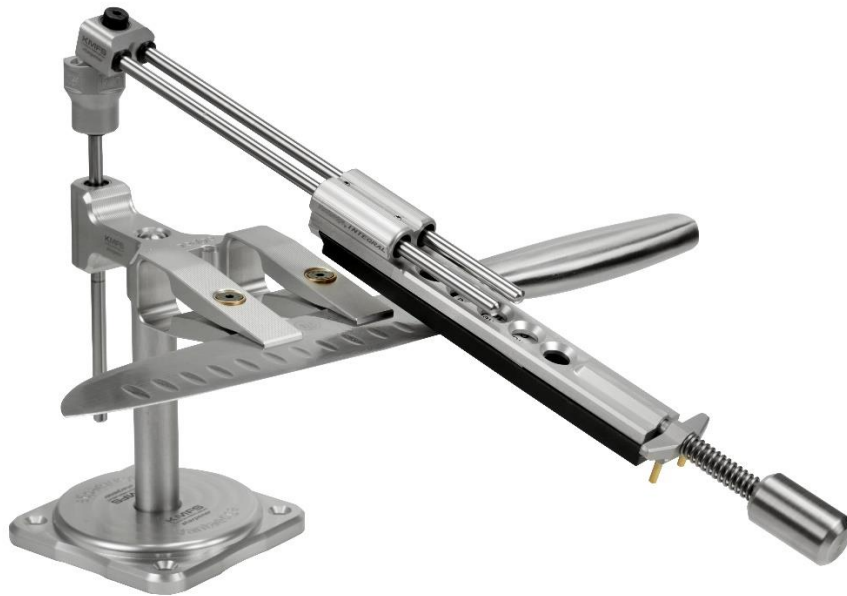


KMFS Vantaedge INTEGRAL



Thank you for purchasing our patented *reverse kinematic* sharpener. We hope, it brings you greath results of sharpening and you enjoy the sharpening process as well. Please read this manual before using or any manipulation with your **KMFS Vantaedge INTEGRAL** knife sharpener.

Maximum blade thickness for sharpening in Vantaedge INTEGRAL system is 7,5 mm.
Maximum blade lenght for comfortable sharpening in one clamping is ca 200 mm.

- Never use Water on any part of the sharpener or left it be in contact with water.
- During clamping knife, and during sharpening be extremely carefull, avoid any contact with edge for you and people around, danger of cutting or stabbing must be minimalised .
- You could use your sharpener holding by the clamp, placing it on stand and holding by the stand and clamp, or fasten the stand to the base ort he table.
- For maintanance use only dry wipe with soft cloth and use drop of added FP-10 Lubricant ellite to protect steel parts againt oxidation and put one drop of this oil in each linear bearing each 2 - 5 hours of sharpening, excessing oil wipe with paper towell.
- Diamond stones in package use without any lubrication and dry slean with brush after sharpening, Ruby 3000 stones use adding one drop of honing oil on the surface, wipe them to dry after sharpening with clean dry paper towell.

Chose angle you preffer to sharpen on your knife:

15° For fine Kitchen knives

17,5° For kitchen knives

20° For pocket knives

22,5° For outdoor knives

Then put screw from guide rods to hole in angle head with preferred angle and fasten the



screw with added 3 mm allen key from kit

Fasten the sharpening stone to stone holder and srew together stand plate and stand rod with 5 mm allen key from the set.



Fasten knife in clamp by using 3 mm allen key from set so itis firm no need use both of the clamp end, you could use only one if small knife, or unusual knife blade shape. Build up the sharpener together. **Try to clamp knife with edge on cyrcle around angle head for comfortable sharpening.**



Hold sharpener like on the picture with one of your hand



The other hand you push down the stainless holder and let jump up the angle head. Still push down the stone holder and make movement up and down the stone along all the edge, when one side is finished, take away the stone holder including angle head and turn the clamp around and sharpen the other side too. Start with coarse stones and go to fine stones.