



Instructions for Sharpening

Using the Sharpening Arm on the Utility, Master, and Professional



Figure 1: Component Diagram

Item	Name
#1	Long rod assembly
#2	Pivot coupling
#3	Short rod
#4	Shaft Collar
#5	4mm Hex Key
#6	Knife Holder
#7	Utility converter – Note: Only used for the SharpWorx Utility Sharpener

Video Instructions:

https://youtu.be/E_PwllsmowE?si=YF9bg74fXoDKMt1w

Written Instructions



Figure 2: Master with Adjustable Stone Holder (left) and Utility with Sharpening Arm (Right)



Figure 3: Set the angle

1. Set the angle – Loosen the two thumb screws and adjust the angle to the desired angle; then retighten them. The angle indications have increments of 5 on one side and 10 on the other side.
 - Kitchen knives: are usually sharpened to 15°
 - Hunting and pocket knives: are sharpened to 20° to 25°
2. Adjust the spine support – Using the 4mm hex key loosen the spine support plate. Set the knife on the magnet so that edge of the knife is past the edge of the plastic. Then move the spine support forward and retighten it.

NOTE:

- The knife is being directly attached to the magnet. Debris between the magnet and knife can cause the knife to have blemished. To prevent this, masking tape can be used to cover the magnet
- Do not over tighten the screw which can cause damage to the plate.

3. Assembly – Assemble the sharpening arm as shown in above figure.
 - a. The pivot coupling should have a shaft collar above and below it on the shorter rod.
 - b. The long rod should be inserted through one of the pivot coupling.
4. Knife attachment – Attach the knife to the sharpener where the spine of the knife is up against the spine support.



Figure 4: Adjust shaft collars

5. Adjust the shaft collars – Adjust the shaft collars so that the long rod is horizontal. This will ensure the knife stays at the same angle the entire stroke of the knife.
6. Sharpening
 - a. Edge Formation – Install the 400 grit stone into the sharpener. Sharpen from the heel to the tip of the knife until a burr is formed the entire length of the blade. Then turn the knife to the other side and form a burr.
 - b. Edge Polishing - Install the 1000 grit stone into the sharpener. Sharpen from the heel to the tip of the knife until a burr is gone or minimized the entire length of the blade. Then turn the knife to the other side and remove/minimize the burr.
 - c. Stropping – Apply compound or the diamond spray to the rough side of the strop. Stroke the entire edge of the blade against the strop 10 times on each side.

NOTE:

- When stropping move the edge away from the strop to avoid cutting the strop.