

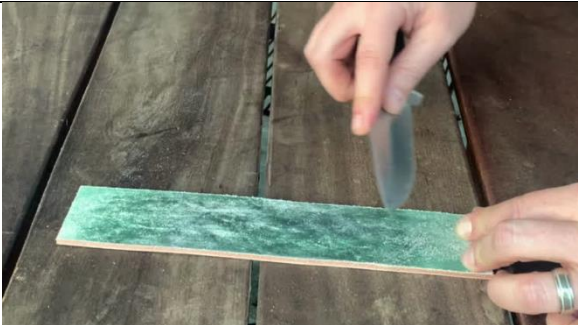








Instructions for sharpening with the **SharpWorx Utility** sharpener: Sharpening with **the sliding angle**:

Instructions	Utility
<p>Setup</p> <ol style="list-style-type: none">1. Secure stone into the base with the 400-grit side faceup.2. Set the angle. Loosen the thumb screw and adjust the angle, then retighten the angle.<ul style="list-style-type: none">• Kitchen knives: 15° to 20°• Hunting Knives: 20° to 25°• Chisels: 25°3. Adjust the gate to the proper distance so that the knife's edge can touch the stone.	 A close-up photograph showing a person's hands adjusting the angle of the SharpWorx Utility sharpener. The sharpener is a metal frame with a stone mounted inside. The person is using a thumb screw to adjust the angle of the stone.
<p>Edge Formation</p> <p>Using both hands guide the knife along the stone. Continue until a burr forms on the edge. Then switch to the other side and form a burr.</p> <p>Notes:</p> <ul style="list-style-type: none">• Feel for a Burr: After several strokes, feel for a slight burr on the opposite side of the edge. This indicates the edge is forming.• Equal Strokes: Ensure an equal number of strokes on each side of the blade to maintain balance.• Water can be used to lubricate the stone. <p>Edge Polishing</p> <p>Switch to the 1000 grit stone and use both hands to guide the knife along the stone. Switch to the other side of the knife and remove the burr.</p> <p>Notes:</p> <ul style="list-style-type: none">• Less Pressure: Use lighter pressure than with the 400-grit stone.• Rinse and Wipe: Rinse the knife and wipe it clean before moving to the finer stone.	 A photograph showing a person's hands sharpening a knife on the SharpWorx Utility sharpener. The knife is held against the stone, and the person is using both hands to guide it. The sharpener is mounted on a wooden surface.
<p>Stropping</p> <p>Apply compound to the rough side of the strop. Stroke the knife's edge away from the edge 10 times on each side.</p> <p>Notes:</p> <ul style="list-style-type: none">• Prepare the Strop: If you have compound, apply it to the strop; otherwise, use it plain.• Stropping Motion: Hold the knife at the same angle and drag it across the strop, edge trailing. Move from heel to tip.• Diamond spray can be used on the smooth side of the strop for an extra sharp edge.	 A photograph showing a person's hands stropping a knife on a green strop. The knife is held at an angle and dragged across the strop. The strop is mounted on a wooden surface.
<p>Testing and Maintenance</p> <p>Test the Sharpness: Test the sharpness on a piece of paper or food item. If the knife cannot smoothly cut the paper along the entire edge of the knife the sharpening process can be repeated.</p> <p>Safety: Always work away from your body and keep your fingers clear of the blade's path.</p>	



Instructions for sharpening with the SharpWorx Utility sharpener using **the guide arm**:

Instructions	Master 2
<p>Setup</p> <ol style="list-style-type: none">1. Secure stone into the base with the 400 grit side faceup. If it is an aluminum oxide stone, the stone should be soaked for 5 minutes in water.2. Set the angle<ul style="list-style-type: none">• Kitchen knives: 15° to 20°• Hunting Knives: 20° to 25°	 A close-up photograph showing a person's hands adjusting the angle of the guide arm on the SharpWorx sharpener. The guide arm is a black metal piece with a silver-colored adjustment screw. The sharpener is mounted on a wooden workbench.
<p>Adjust the spine support so that the knife's edge is past the edge of the holder then tighten the screws.</p>	  Two photographs showing the adjustment of the spine support. The first photo shows a hand holding a black metal block with a silver-colored adjustment screw, which is part of the spine support mechanism. The second photo shows a hand holding a knife with a black handle and a silver blade, positioning it on the sharpener's stone. The knife's edge is past the edge of the holder.
<p>Set the knife on the stone and adjust the shaft collars so that the long rod is horizontal.</p>	 A photograph showing a hand adjusting the shaft collars of the sharpener. The sharpener is mounted on a wooden workbench. The hand is turning a black knob on the side of the sharpener to adjust the position of the long rod.

Edge Formation

Using both hands guide the knife along the stone. Continue until a burr forms on the edge. Then switch to the other side and form a burr.

Notes:

- **Feel for a Burr:** After several strokes, feel for a slight burr on the opposite side of the edge. This indicates the edge is forming.
- **Equal Strokes:** Ensure an equal number of strokes on each side of the blade to maintain balance.
- **Water can be used to lubricate the stone.**

Edge Polishing

Switch to the 1000 grit stone and use both hands to guide the knife along the stone. Switch to the other side of the knife and remove the burr.

Notes:

- **Less Pressure:** Use lighter pressure than with the coarse stone.

Rinse and Wipe: Rinse the knife and wipe it clean before moving to the finer stone.

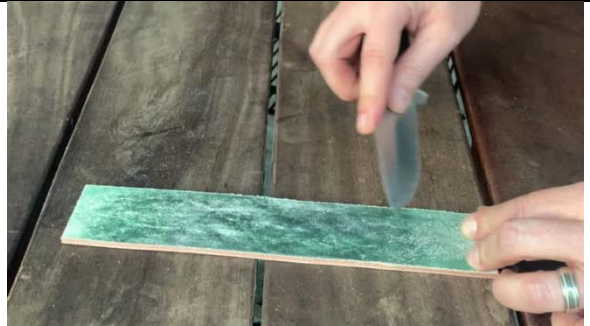


Stropping

Apply compound to the rough side of the strop. Stroke the knife's edge away from the edge 10 times on each side.

Notes:

- **Prepare the Strop:** If you have compound, apply it to the strop; otherwise, use it plain.
- **Stropping Motion:** Hold the knife at the same angle and drag it across the strop, edge trailing. Move from heel to tip.
- **Gentle Pressure:** Use very light pressure, letting the weight of the blade mostly do the work.
- **Diamond spray** can be used on the smooth side of the strop for an extra sharp edge.



Testing and Maintenance

Test the Sharpness: Test the sharpness on a piece of paper or food item. If the knife cannot smoothly cut the paper along the entire edge of the knife the sharpening process can be repeated.

Safety: Always work away from your body and keep your fingers clear of the blade's path.