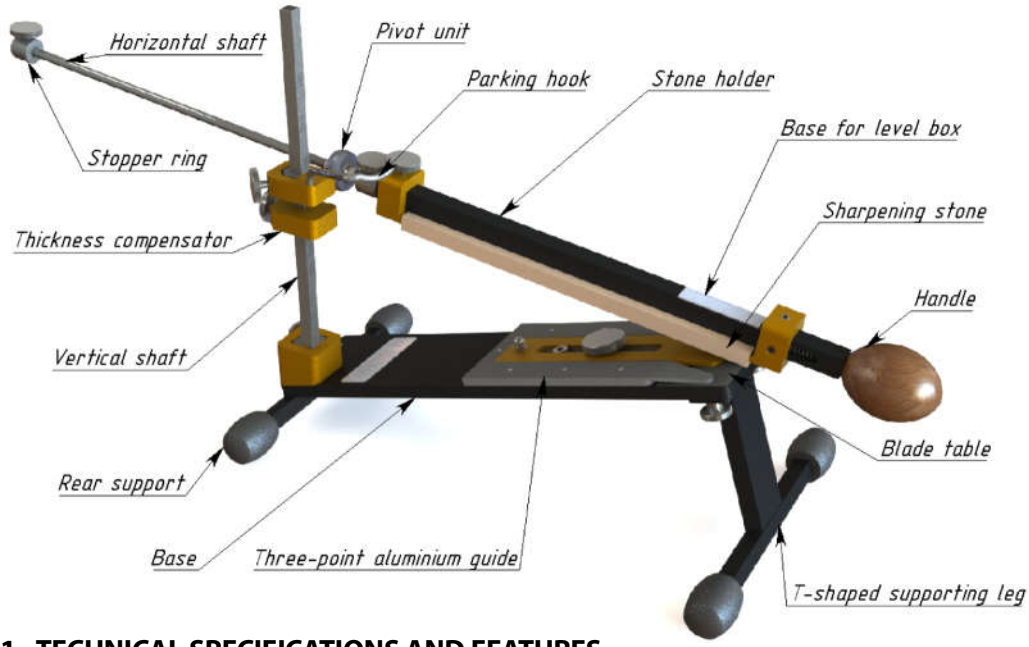
HAPSTONE

KNIFE SHARPENER

MANUAL GUIDE



1. TECHNICAL SPECIFICATIONS AND FEATURES

Dimensions and weight:

- Knife sharpener dimensions (ready to work) 60.6 x 19 x 26.5 cm
- Knife sharpener weight 2.5 kg (6 lbs)

Features of the Hapstone knife sharpener:

- High-precision universal stone holder and pivot rod of new "square" design
- Pivot unit and pivot rod holder with "zero wobble" inserts.
- Anodized coating for extra durability
- All parts including thumbs made of metal
- Suitable for sharpening stones up to 210 mm
- Full compatibility with Edge Pro and KME stones
- Thickness compensator allowing for sharpening stones of different thicknesses
- Rubber covered blade table to protect your knives from scratches
- Strong neodymium magnet to facilitate knife fastening
- Rubber coated supporting legs that can be used on any surface
- No-tool assembly for fast deployment and mobility
- Any sharpening angle in a range from 11 to 43 degree
- Three Point Guide for a high-precision knife positioning
- Light-alloy horizontal shaft for better pressure control during the sharpening process
- Parking hook for horizontal shaft

- Metal pivot unit with PTFE insert provides smooth shaft movement and requires no lubrication or cleaning
- Spring for quick changes to the sharpening stone
- Stopper rings to limit the movement of the horizontal shaft
- Wooden handle to make time-consuming work a little easier

2. STANDARD CONFIGURATION

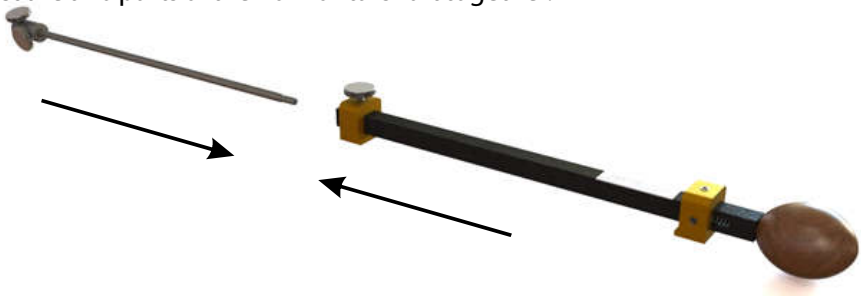
- Hapstone V7 knife sharpener (disassembled)	1 pc.
- Black marker	1 pc.
- Sharpening stone set	1 pc.
- Manual	1 pc.
- Carton box	1 pc.

3. SETUP INSTRUCTIONS

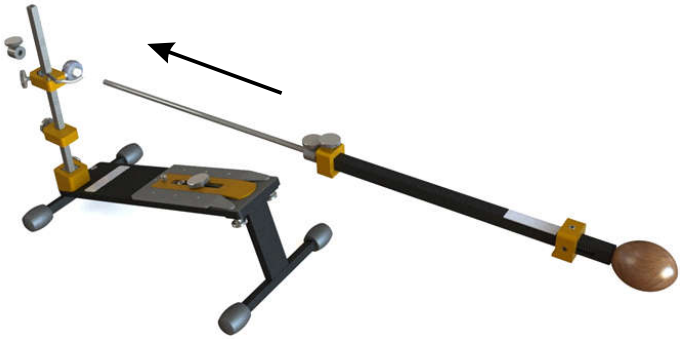
Attach the T-shaped supporting leg to the base of the knife sharpener and secure with 2 thumb screws. The thumb screws of the T-shaped supporting legs should be tightened only when the sharpener is positioned on the surface.

Install the pivot rod on the back side of the base, as shown in the figure. Secure all thumb screws.

Connect the two parts of the horizontal shaft together.



Insert the horizontal shaft into the pivot unit. The pivot unit should be installed between two stopper rings. Remove a stopper ring if necessary. Stopper ring is a safety feature that limits the movement of the shaft.



4. PRE-OPERATION INSTRUCTIONS

4.1. Setting the sharpening angle

Before sharpening a knife, it is the necessary to choose the sharpening angle. The sharpening angle chosen depends on the type of knife steel or purpose for which the knife is to be used. The smaller the sharpening angle, the thinner the cutting edge on the knife and, consequently, the sharper the blade that is obtained. But it should be remembered that sharp blades are easier to damage when used, especially if hard surfaces are cut. Thus, you have to find an optimum angle that makes the knife sharp enough for your needs, but not too easily damaged. Recommendations for the choice of sharpening angle (in accordance with the type of the knife) are given in the chart below:

Type and purpose of the knife	Sharpening angle
Razors, scalpels	From 10 to 15 degrees
Knives for vegetables, bread, filleting	From 15 to 20 degrees
Professional kitchen knives of different types	From 20 to 25 degrees
Hunting knives and all-purposes knives	From 25 to 30 degrees
Dagger type knives, axes	From 30 to 40 degrees

Note: When you read about knife sharpening, you may come across the term "full sharpening angle." This means the sum of the two angles used to sharpen both sides of a blade (e.g. 15 one side + 15 the other side = 30 full sharpening angle). As a result, when using the Hapstone, you need to divide the value of the full angle by 2 to get the value of the angle you need to set on the Hapstone.

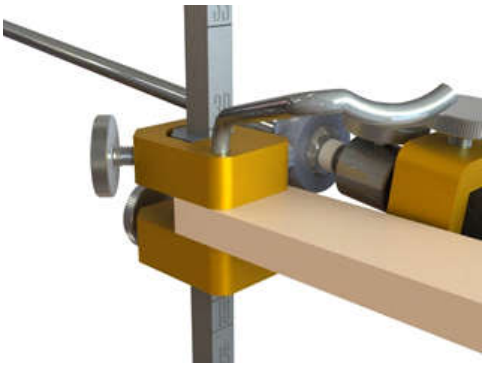
You'll see angle marks for knife sharpening (at 15, 18, 20, 25, 30, 35 and 40 degrees) on the pivot rod of the Hapstone knife sharpener. On the lower part of the pivot rod, there is a mark with the smallest angle value, on the upper part, the largest.

Note. The actual sharpening angle also depends on the thickness of the knife spine. The thicker the knife spine is, the less the actual angle is. For example, if the knife thickness is 3 mm, the knife sharpening half angle is reduced by about 2 degrees. Keep this in mind when sharpening.

4.2. Using the thickness compensator

Because the sharpening stones vary in size and thickness, the sharpening angle varies as well. The thicker the sharpening stone is, the smaller the sharpening angle you get. The thickness compensator helps to keep sharpening angle the same.

After choosing a sharpening angle, lift the thickness compensator on the pivot rod up to the necessary angle indicator mark. The upper side of the thickness compensator should be on the level of the chosen angle indicator mark. Next, fasten the compensator on the pivot rod with the thumb screw. When setting the angle of sharpening, the thickness of the sharpening stone should be taken into consideration. To do this, before setting the sharpening stone, put it with its horizontal surface down onto the surface of the thickness compensator. Lower the pivot to securely fasten the sharpening stone between the thickness compensator and pivot.

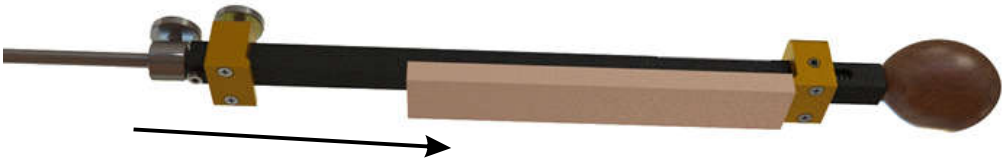


After you clamp the pivot with the thumb screw, the sharpening stone can be removed. The distance you get between the thickness compensator and the pivot is to compensate for the variance in sharpening angle created by the sharpening stone. Now, the sharpening angle is set with the utmost precision.

4.3. Attaching the sharpening stone

The sharpening stone should be fastened on the horizontal shaft in the stone holder. Because sharpening stones can be of different lengths, the clamp with the fixing screw is movable. It moves along the entire length of the horizontal shaft and this allows a sharpening stone of any length to be attached.

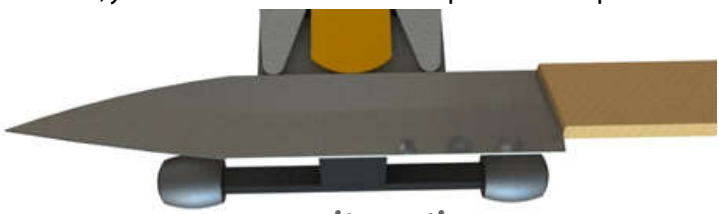
With two fingers press the nearest side of the stone holder through the spring and get it as close as you can to the wooden handle. Put the sharpening stone into the stone holder and fasten it with the thumb screw.



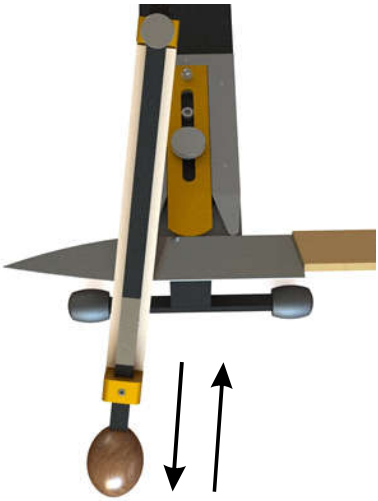
Note: When changing sharpening stones of different thicknesses, control the angle of sharpening of the knife. It should remain unchanged. Every time a sharpening stone is changed the procedure for measuring the sharpening stone (between the thickness compensator and the pivot) described in section 4.2. should be repeated. If the sharpening stones are of the same size/thickness, there is no need to measure again.

4.4. Fastening the knife

Position the knife on the rubber mat at the base of the knife sharpener. The edge of a knife with a blade should be directed outwards (towards you). You will immediately feel the magnet located in front part of the base. The cutting edge of the knife must slightly overlap the edge of the base (approximately 1-3 mm). Attach the three point guide tightly to the knife and secure it with the large thumb screw. The three-point guide allows the knife to be precisely positioned on the working plate – both before and after being flipped over – ensuring a smooth and symmetrical cutting edge. You need not worry about the safety of your blade, because the guide is made of aluminum. For additional protection, you can cover the blade with protective tape.



5. KNIFE SHARPENING RECOMMENDATIONS



You should use the coarsest sharpening stone to begin sharpening the knife. You should move the sharpening stone away from you along the blade, and then return it to the initial position without touching the blade. This is especially important when working with fine sharpening stones.

The whole blade should be worked until you see burrs (fractured stripes of metal along the whole length of the cutting edge). These can be felt by slowly drawing your nail along the lower part of the edge. After you've sharpened the first side, flip the knife and repeat the procedure for the second side.

Change the sharpening stones from the coarsest to finer and sharpen both sides of the knife again. Finer sharpening stones have less granularity and will eliminate the burrs.

While changing sharpening stones, remove metal filings from the blade and the knife sharpener to prevent cross contamination of sharpening stones.

6. OPERATION CONDITIONS AND PRECAUTIONS

Hapstone knife sharpener is made of steel and covered with high-quality coating. It can be used in any conditions. It can be conveniently placed on any surface and its rubber-tipped legs prevent it from sliding while sharpening.

While sharpening a knife, observe all safety measures. Be careful that your hand does not to slide down the sharp part of a knife.

During the sharpening process, magnetized metal shavings usually accumulates on the blade of the knife. Use the wipe periodically to clean the blade and remove the accumulated shavings.

Thank you for choosing HAPSTONE. We wish you sharp knives!