

SHARPENING INSTRUCTIONS

WARNING!

Lubricate with water. **Do not use oil.**
 Keep sharpened tools away from children.
 Do not oversharpen.
 Keep your hands away from the cutting edge while in use.
 Do not test the sharpened edge on body.

Sharpening Knives

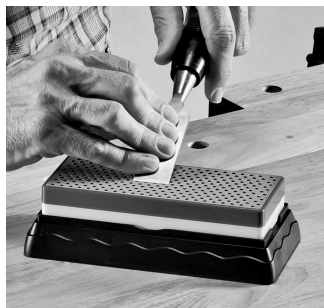
Pull the blade toward you from base to tip, making sure to keep the same angle for each stroke. To find the exact angle of the bevel, color the beveled portion of the knife with a marking pen before pulling the knife across the stone. If the knife was held at the proper angle, the marker color will be gone. If any marker remains, try sharpening again at a slightly different angle. (Most knives have a 20-25° angle.)



Use the fine grain stone if knife just needs a touch-up sharpening; use the medium grain stone if the knife is dull. Make sure you take the same number of strokes on each side. This will keep the bevel even. Do not oversharpen.

Honing Chisels

Press down on the beveled end of the chisel and pull toward you, keeping the edge pressed flat to the medium stone. Lift the chisel at the end of each stroke. After a light burr forms on the cutting edge, drag once over the fine stone to remove.



The chisel may also be finished by dragging the chisel edge, bevel-side up, across a piece of leather.

FOR BEST RESULTS:

- Hone in one direction only.
- Wipe bevel off after every other stroke.
- Add another drop of water before each pass.

Sharpening Scissors

Do not hold the scissors by the blade. Always hold by the handle.

Set the back edge of the scissors against a table or workbench and tilt the blade until the bevel reflects back at you. The bevel will be level at the point where the bevel reflects most brightly. Drag the two-sided pocket sharpener up the length of the scissor blade from hinge to point. It may be helpful to use the marker method described in the **Sharpening Knives** section to make sure the entire length of the blade is sharpened. Once one blade is sharpened, flip the scissors over and repeat the procedure on the second blade.



Sharpening Shears

Do not hold the shears by the blade. Always hold by the handle. Set the back edge of the shears against a table or workbench and tilt the blade until the bevel reflects back at you. The bevel will be level at the point where the bevel reflects most brightly.

Drag the two-sided pocket sharpener up the length of the shear blade from hinge to point. It may be helpful to use the marker method described in the **Sharpening Knives** section to make sure the entire length of the blade is sharpened. Once one blade is sharpened, flip the shears over and repeat the procedure on the second blade.



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