

Chikara Knife Series

Thank you for purchasing our knives. We appreciate your business!

A sharp knife is safer than a dull one because it requires less pressure in cutting. The knife will not slip as easily and your hand will not tire as quickly. Every time you use your Chikara Series knife the blade edge is slightly dulled so we recommend using our Stainless-Steel Honing rod on your knife each time before use.

“READ THESE INSTRUCTIONS BEFORE SHARPENING YOUR KNIFE. FAILURE TO FOLLOW THE INSTRUCTIONS MAY RESULT IN SERIOUS INJURY. KEEP THIS INSTRUCTIONS FOR FUTURE REFERENCE.”



This is the safety alert symbol. It is used to alert you to potential personal injury hazards. The meaning of this safety alert symbol is as follows: Attention! Become alert! Your safety may be at risk. The message that appears next to the warning which can be either written or pictorially presented.



Knife Care and Safety Precautions

Keep out of reach of children.

Keep knives sharp. Hold the knife by the handle when sharpening

Never test the sharpness of a knife by running your finger along the edge!

Store the knife blade down

Never try to catch a falling knife

Honing:

There are many ways to hold a honing rod, but the easiest way is to hold it vertically with the point down, resting securely on a flat, solid surface. This position allows you to see the angle you are using and provides you with the most control.

Step1. Start with the blade contacting the honing rod as close to the bolster (the end of the sharpened edge closest to the handle) as possible with the tip pointing straight out

away from you. The blade edge should be at about a 15° angle from the shaft of the honing rod.

Step 2. Pull the blade back towards you while sliding the blade down the shaft of the honing rod towards the resting surface. Gentle pressure is all that is needed. Do not grind your knife deeply into the honing rod. The motion should end with the tip of the blade in contact with the steel towards the bottom of the shaft.

Step 2. Switch sides and repeat Step 1-2 with the other side of the knife blade. Because you are holding the honing rod vertically you can see that you are using the same angle on both sides.

Step 3. Repeat about 4-5 times.

Sharpening:

When honing the blade is not enough, sharpening is required. We recommend the following two options for knife re-sharpening:

1. A professional sharpening service that can sharpen Asian angle cutlery may be used.
2. If you wish to sharpen your own cutlery we offer suggestions on the most efficient way to sharpen our knives below.

The use of power-driven sharpening devices is not recommended. The use of power-driven sharpeners on Chikara knives will void your warranty.

Equipment for sharpening at home:

WARNING: NEVER sharpen the blade using a small stone in your hand. Failure as this could cause serious injuries. Always sharpen the blade on a bench type stone.



Please note that Chikara knives are at a 15° angle.

Some recommended stones are:

1. Fine (3000 Grit) and Extra-fine (7000 Grit) Japanese Water Stones with water only, never use oil as the oil will degrade the stones.
2. Fine (1000 Grit) and Extra-fine (1200 Grit) Natural Whetstones such as Hard and Black Hard Arkansas Stones with water or water based honing oil.
3. Fine (4000 Grit) and Extra-fine (8000 Grit) Diamond Stones with water or water based honing oil and may be used dry.
4. Fine (3000 Grit) and Extra-fine (7000 Grit) White Ceramic “V” Rods, dry only.
5. Fine (4000 Grit) and Extra-fine (8000 Grit) Diamond Tapered Round Rod with water

or water based honing oil and may be used dry or a small White Ceramic Rod, dry only.

NOTICE: When honing oils are used on natural or diamond stones, you cannot switch to using water; you must continue using honing oil.

Sharpening Procedure:

Edge of the Blade: Typically Dull Blade (Fine)

Step 1. Lubricate the surface of the Fine stone with either water or water-based honing oil. For Water Stones, you need to soak the stone first and then lubricate with water only as needed. For Natural stones, you lubricate with water, water-based honing oil or petroleum-based oils can be used but it is not recommended. For Diamond Stones, you lubricate with water, water-based honing oil only. A mixture of water and liquid dishwashing soap will also work.

Step 2. Match the angle of the edge bevel angle to the surface of the stone. The Chikara Series knife blade edge angle is set at a 15° angle on each side of the blade.

Step 3. Stroke the blade across the stone from the bolster (the end of the sharpened edge closest to the handle) to the tip of the blade with even control, then repeat this step 10-20 times before flipping the blade over.

Step 4. Flip the blade to the other side and stroke the blade across the stone from the hilt (the end of the sharpened edge closest to the handle) to the tip of the blade with even control, then repeat this step 10-20 times.

Step 5. If the desired sharpness is not achieved, repeat Step 3 and Step 4 until desired sharpness is achieved.

Step 6. Wipe the excess lubricant from the surface of the stone and wipe the knife dry.

Edge of the Blade: Slightly Dull Blade (Extra-Fine)

Step 1. Lubricate the surface of the Extra-Fine stone with either water or water-based honing oil. For Water Stones, you need to soak the stone first and then lubricate with water only as needed. For Natural stones, you lubricate with water, water-based honing oil or petroleum-based oils can be used but it is not recommended. For Diamond Stones, you lubricate with water, water-based honing oil only. A mixture of water and liquid dishwashing soap will also work.

Step 2. Match the angle of the edge bevel angle to the surface of the stone. The Chikara Series

knife blade edge angle is set at a 15° angle on each side of the blade.

Step 3. Stroke the blade across the stone from the bolster (the end of the sharpened edge closest to the handle) to the tip of the blade with even control, then repeat this step 5-10 times before flipping the blade over.

Step 4. Flip the blade to the other side and stroke the blade across the stone from the hilt (the end of the sharpened edge closest to the handle) to the tip of the blade with even control, then repeat this step 5-10 times.

Step 5. If the desired sharpness is not achieved, repeat Step 3 and Step 4 until desired sharpness is achieved.