

How It Works

STEP 1: Place the base on the countertop or the edge of the table, then clamp securely.

STEP 2: Screw in the vertical rod with butterfly nut. Tighten the butterfly nut securely. On the vertical rod, place the limit or angle memory positioning stopper on, then place the pivot on.

STEP 3: Place the knife in the middle of the clamp. The knife should only be about 1/4 inch into the clamp. Make sure the knife's edge is parallel with the countertop/table. Tighten clamp securely. Do not over-tighten.

- Screw on the stone holder rod (with the brass nut) on the stone holder. Secure brass nut securely.

- Insert stone holder rod into the pivot hole.

STEP 4: Pull the spring blade stop, and insert the whetstone. The tension of the stone hold can be adjusted by loosening the hex screw at the bottle of the handle and moving it forward or backward. Re-tighten hex screw. That's Important! Make sure the whetstone lays flat/flush against the stone holder prior to sharpening.

* Use lowest grit if you're putting a new edge on the knife.

* Use 1500 grit if you're touching up an already sharpened edge.

* If you're trying to match the knife's current bevel angle, you should use the marker method instructed in the manual.

STEP 5: Using an angle finder app/ inclinometer, place the device on the base/datum. Set to Zero. While the stone holder and whetstone is resting on the knife, place the device on top of the stone holder (aluminum). To get your desired angle, adjust the pivot up or down. After you have your desired angle, tighten the pivot thumb screw securely. Move the limit/angle memory stopper up against the pivot. Tighten securely. Do not over tighten.

When grinding/lapping, you want to use front to back motion with left to right or right to left. Use as much of the stone as possible. The motion looks like a diagonal motion. Always start from the edge of the knife that is closest to the handle then moving away from the handle. Use light downward pressure while lapping.



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