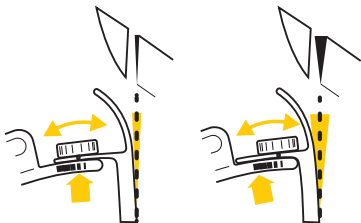


SHARPENING INSTRUCTIONS

BLADE GUIDE ADJUSTMENT

If the knife edge gives the impression that it is higher, e.g. on the left side when it is against the guide, adjust it to the right. If not, do it the other way around. (The blade guide can be adjusted between 0° and 5° with the upper knurled screw, see image.)



325 Grit: This grit produces a rough, micro serrated cutting edge. It is used in most utility blades. It can be used at 20°, 25° or 30°.



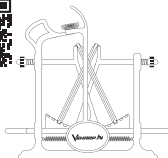
600 Grit: This grit produces a smooth, micro serrated cutting edge. It is used for special blades, for example for preparation work or for expensive pocket knives. It is used at 20° and 25°.



1000 grit: This grit produces a smooth, polished cutting edge. Used for scalpels etc.

WARTHOG
SHARPENERS

VSHARP 4



WARNING

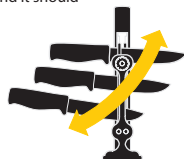
When the blade moves down against the blade guide, metal filings can scratch highly polished blades. To prevent this, stick masking tape on the left side of the blade. **Do not sharpen serrated blades on diamond hones. Use ceramic hones for serrated edges.**

SHARPENING INSTRUCTIONS

The Sharpener is pre-set in the factory at 25° and it should be possible to sharpen most knives without any adjustment.

STEP 1 - INITIAL SHARPENING ×30

For the initial sharpening of dull and hard steel blades. Keep the blade in the sharpener FLAT against the Blade Guide and use a back and forth, up and down sawing motion to quickly create an edge. Do this 30-40 times.

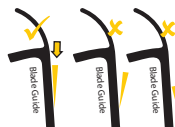


Correct Blade Position

Incorrect Blade Position

STEP 2 - FINAL & TOUCH-UP SHARPENING

For final and touch-up sharpening, draw the blade in a downward motion completely through and out of the sharpener, keep the blade flat against the Blade Guide.



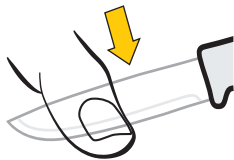
SHARPENING INSTRUCTIONS

Do this for 10-15 times, or until you have achieved a flat bevel from heel to tip. Once you have created a flat bevel on both sides of the blade, this will be the only motion required to re-sharpen your knife.



Touch up sharpening only requires 5-15 strokes

WARNING: ALWAYS CLEAN BLADES BEFORE SHARPENING (DIRTY OR FATTY KNIVES CLOGS DIAMOND HONES!)



STEP 3 - SHARPNESS TEST

Check the edge by gently testing it on your thumbnail to see if it sticks. If the blade sticks to your nail from the heel to the tip of the blade, you have successfully achieved a Cutting Edge and can now continue to either finer grits (optional) or use the Finishing Steels to produce a shaving Edge.

STEP 4 - STEELING THE BLADE FOR A RAZOR EDGE

Once you have achieved a constant Cutting Edge, unclip and flip the rods so the Finishing Steels are facing upwards and increase the angle to the next notch. Pull your blade through another 5-15 strokes to achieve a SHAVING edge.

ADJUSTMENTS

Angle Adjustment

Angles can be adjusted according to the type of knife and application.

15° degrees, For high quality Japanese and European cooking knives

20° Fillet, Paring, Straight Razors (delicate edge that requires frequent touch-ups.)

25° Chefs, kitchen, hunting, pocket, boning, carving (paring-slicing edge for meats, vegetables & soft materials)

30° Chopping, Survival knives, Machettes (durable edge for cutting wood, cardboard boxes, ropes, electrical cords, etc.)

Unclip the top of the Hone rod and move it to the desired angle slot at the bottom.

