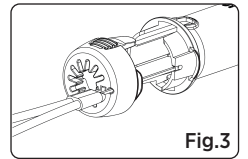
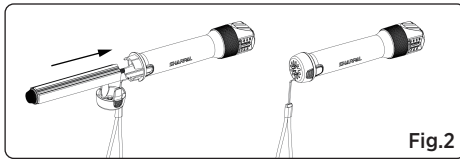
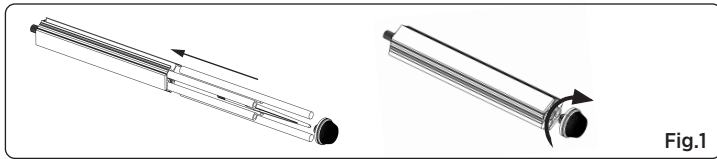


**ASSEMBLING & REPLACING SHARPENING RODS**

Turn the stop block knob counterclockwise to loosen it. Place the required sharpening rods in the outer circular grooves. Position the remaining rods in the inner holes. Rotate the stop block knob clockwise to securely position all the sharpening rods in place (See Fig. 1).



**DISASSEMBLING & STORING ABRASIVES SUPPORT HOLDER**

1. Rotate the abrasives support holder counterclockwise to remove it from the mounting hole.
2. Press down on the buckle of the handle end cap to open it. Insert the abrasives support holder into the handle, ensuring the stop block knob faces the handle end cap (See Fig. 2).
3. Secure the abrasives support holder in place, then press the handle end cap to close it.

**Tip:** The semi-circular protrusion on the handle end cap aligns with the corresponding semi-circular recess on the handle (See Fig. 3).

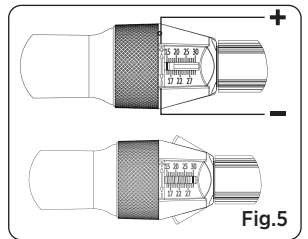
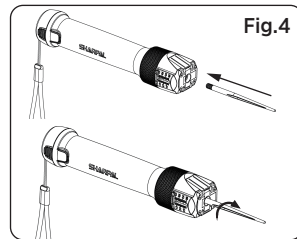
**ASSEMBLING THE TAPERED DIAMOND ROD**

The tapered diamond rod is positioned in the exact middle of the inner holes of the abrasives support holder. Loosen the stop block knob counterclockwise to extract the tapered diamond rod from inside the holder. Screw the tapered diamond rod clockwise into the bottom of the mounting hole securely (See Fig. 4).

**ADJUSTING ANGLE GUIDE**

Rotate the angle adjustment collar in the direction indicated by the arrow:

- Rotate it in the '+' direction to increase the angle of the guide.
  - Rotate it in the '-' direction to decrease the angle of the guide.
- Adjust the angle adjustment collar until the indicator red line points to the desired angle. The angle gauge can be adjusted within a range of 15° to 30° (See Fig. 5).

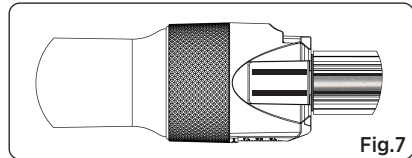
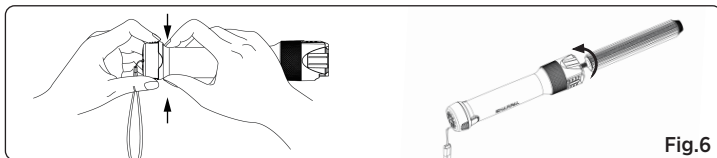


**COMMON SHARPENING ANGLES:**

Type of Knife or Tool	Common Angle
Cleaver/Machete	25 - 30 Degrees
Hunting/Pocket/Survival/Sport Knives	20 - 25 Degrees
Chef's/Kitchen/Smaller/Boning/Carving Knives	17 - 22 Degrees
Fillet/Paring/Sushi Knives Most Japanese Cutlery	15 - 17 Degrees

**Note:** Consult with the manufacturer of your knife or inquire at a knowledgeable knife shop to determine what angle is exactly appropriate for your knife.

**ASSEMBLING ABRASIVES SUPPORT HOLDER**



1. Press down on the buckle of the handle end cap to open it and take the abrasives support holder out of the handle (See Fig. 6).
2. Screw the thread of the abrasives support holder clockwise into the bottom of the mounting hole (See Fig. 6).

**Note:** Ensure that the sharpening rod is positioned between the two reference lines on the angle guide (See Fig. 7).

**KNIFE SHARPENING INSTRUCTION**

1. Select the appropriate sharpening rods and sharpening angle based on the condition of the blade.  
**Coarse 325 grit (45 microns)** - Quick sharpening the dull & damaged blade or resetting the edge on your knife blade or tool  
**Extra fine 1000 grit (15 microns)** - Honing the edge  
**Ceramic Rod** - refining the cutting edge
2. Place the heel of the knife blade against the angle guide. **PUSH** the blade **AWAY** from you like you are trying to carve a thin slice off the top of the sharpening rod. Push the knife blade across the sharpening rod as you push to sharpen the cutting edge all the way to the tip of the blade (See Fig. 8).
3. Place the heel of the opposite knife blade against the opposite angle guide. Repeat the **PUSHING** stroke the same as Step.2 (See Fig. 9).
4. Continue sharpening both sides of your blade until it feels truly sharp. If you started with Coarse 325 grit (45 microns) diamond rods, switch to 1000 grit (15 microns) diamond rods and repeat the sharpening process, then switch to ceramic rods and repeat the above process for refining the cutting edge. If the knife blade or tools only require a touch-up or dressed edge, use only the 1000 grit (15 microns) diamond rods or ceramic rods.

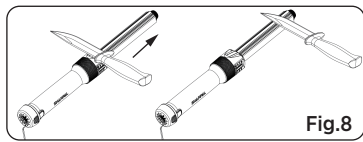


Fig.8

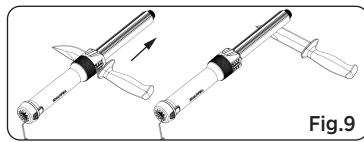


Fig.9

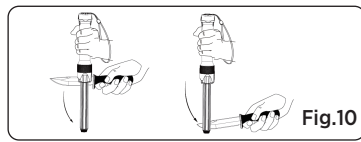


Fig.10

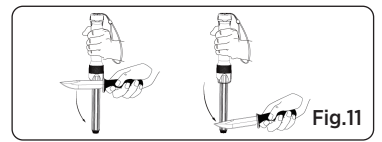


Fig.11

The knife blade can also be sharpened by positioning the sharpener vertically with the point facing down on a suitable surface (See Fig. 10 & Fig. 11).

**Note:** Always sharpen the full length of the knife blade and give each side of the blade the same number of strokes to maintain an even cutting edge.

### LEATHER STROPPING INSTRUCTION

**Note:** Both leather stropps are preassembled and not removable.

1. Hold the handle with the leather strop facing upward. Place the blade on the strop surface, ensuring the cutting edge is towards the handle. Apply light pressure and **PUSH** the blade **AWAY** from you along the length of the strop - starting from the heel and ending at the tip (See Fig. 12).
2. When the blade reaches the top of the leather strop, flip it over to strop the other side. The cutting edge should face the top of the strop. **PULL** the blade **TOWARD** the handle to strop the entire cutting edge (See Fig. 13).
3. Alternate both sides of the blade until the desired edge is achieved.

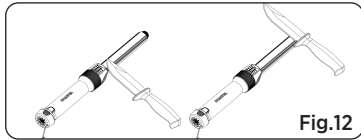


Fig.12

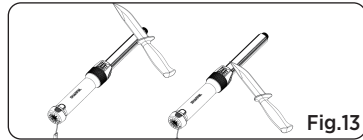


Fig.13

Smooth leather and suede leather serve distinct purposes in the sharpening process. Straight razors and smaller blades are typically stropped on the smooth side of the leather. The smooth leather polishes the metal, eliminating any microscopic burrs, leaving it a crisp and razor-sharp edge. It is ideal for honing and maintaining the sharpness of these delicate cutting tools. While knives and larger blades are commonly stropped on the suede side of the leather. The suede leather subtly modifies the bevel of the blade and creates a micro-bevel effect, increasing the durability of the cutting edge. An excellent edge can be achieved rapidly and conveniently to meet the demands of various cutting tasks. To achieve a razor-sharp and mirror-polished edge, the green buffing compound can be covered the entire surface of the leather strop ( Green buffing compound is not included in the product).

**Note:** Do not push the cutting edge into the strop as it will cut the surface of the leather, resulting in dulling of the edge and damage to the leather strop.

**SERRATIONS & GUT HOOKS SHARPENING INSTRUCTION:** (See Fig. 14)

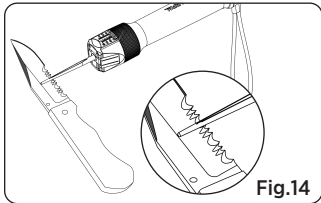


Fig.14

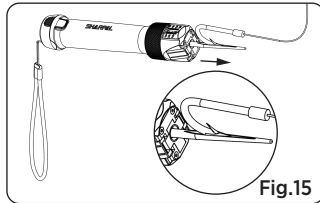


Fig.15

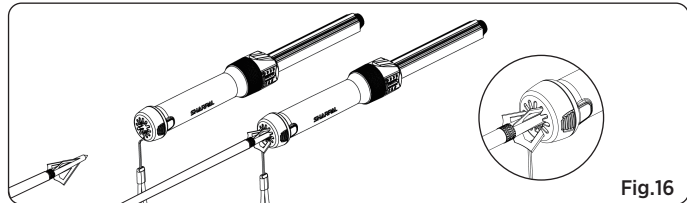


Fig.16

1. Assemble and tighten the tapered diamond rod into the handle. Hold the sharpener and knife as shown.
2. Align the rod with the cutting edge of the serration or gut hook, matching the sharpening angle.
3. Push the rod through the serration or gut hook while applying moderate pressure and rolling the rod as you push. Repeat until sharpness is achieved.
4. Repeat Steps 2 and 3 for all serrations or the entire gut hook.

**Note:** Some gut hooks have double bevels and require sharpening on both sides.

### FISHHOOKS SHARPENING INSTRUCTION:

Assemble and tighten the tapered diamond rod into the handle. Insert your fishhook into the groove of the tapered diamond rod and slide the edge along the groove to sharpen it (See Fig. 15).

### UNIVERSAL BROADHEAD WRENCH INSTRUCTION

Insert the broadhead in the slot of the wrench on the handle end cap. Ensure it is securely positioned within the slot. Align the arrow shaft with the threads of the broadhead and firmly tighten it (See Fig. 16).

To remove the broadhead from the arrow shaft, follow the same process in reverse.

**Note:** Before tightening or removing the broadhead, ensure that the abrasives support holder is removed from the handle.

### MAINTENANCE

1. Wipe the diamond rods and tapered rod with a dry cloth after each use. For deeper cleaning, use a wet cloth to remove any debris.
2. Ceramic material is fantastically wear-resistant but can easily get broken. Don't drop the ceramic rod or hit it against a hard surface. To clean the ceramic rods, scrub in warm water using a mild brush and a kitchen cleansing powder.
3. Keep the leather strop clean and lightly oiled when it becomes dry.

**CAUTION:** Sharpening is an inherently dangerous activity. Be alert and never attempt to sharpen if you do not have full command of your mental and physical facilities.

- Watch its demo video on YouTube: [bit.ly/210Nvideo](https://bit.ly/210Nvideo)  
Or scan QR code

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