

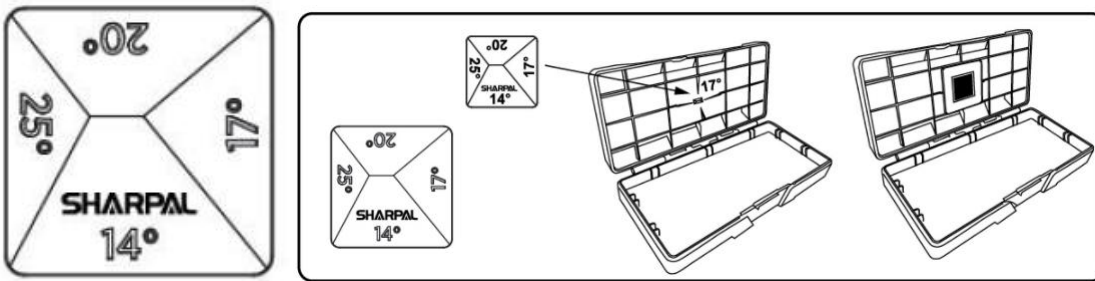
ANGLE PYRAMID® SHARPENING ANGLE GUIDE

You need to know what angle works best for the type of knife that you're working with. Doing this by feel and without a sharpening guide is extremely difficult to get right with little experience and probably ruins your blade. This sharpening angle guide integrated with 4 angles-14°, 17°, 20°, 25° helps set the desired angle at the beginning.

Common Sharpening Angles:

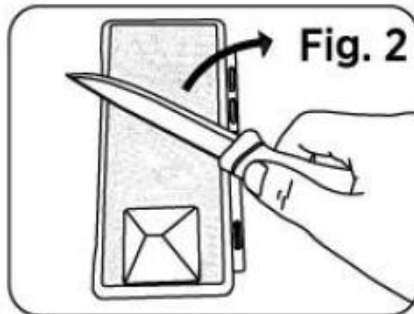
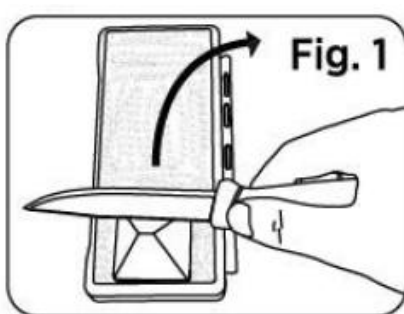
Pocket Knives	20° per side
Hunting Knives	25° per side
Fillet Knives	17° per side
Tactical Knives	25° per side
Euro/American Kitchen Knives	20° per side
Asian Kitchen Knives	14 or 17° per side

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.



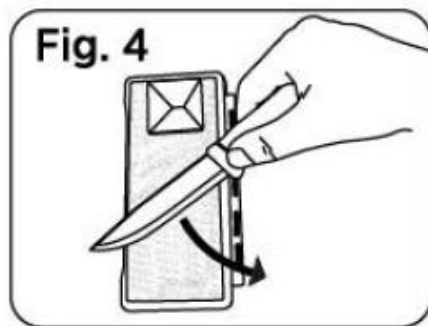
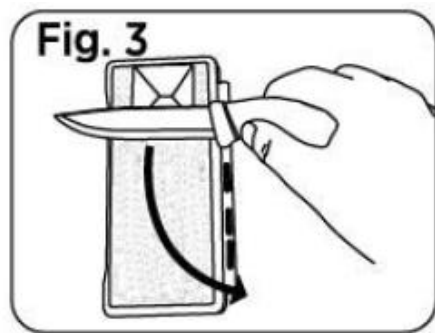
DIAMOND WHETSTONE SHARPENING INSTRUCTIONS USING ANGLE PYRAMID® SHARPENING ANGLE GUIDE:

1. Select the appropriate side of diamond whetstone based on the condition of your blade.
Coarse 325 grit (45 micron) - Quick sharpening the dull & damaged blade or reset the edge on your knife blade or tool.
Extra fine 1200 grit (12 micron) - honing
2. Put the Angle Pyramid® sharpening angle guide on one end of the stone. Choose the correct angle according to your knife or tools. Lean the heel of the blade on the desired angle of Angle Pyramid™ sharpening angle guide in a perpendicular or slightly angled position to the stone. (Fig. 1)



3. **PUSH** the blade **AWAY** from you like you are trying to carve a thin slice off the top of the stone. Push the knife blade across the stone as you push to sharpen the cutting edge all the way out to the tip of the blade (See Fig. 2). Repeat this **PUSHING** stroke several times. Remember to hold the angle as you push and try to maintain a consistent sharpening angle with each stroke. This is the key to obtaining the sharpest cutting edge.

4. Next, place the Angle Pyramid® sharpening angle guide on the other end of the stone to sharpen the other side of your blade. Again, lean your blade on the angle guide to get the correct sharpening angle (See Fig. 3). **PULL** the blade **TOWARD** you like you are trying to carve a thin slice off the top of the stone. As you pull the blade down the length of the stone, pull the blade across the stone to sharpen the entire cutting edge. Let the tip come off the edge of the diamond stone (See Fig. 4). Repeat this **PULLING** stroke the same number of times as you did on the opposite side of your blade and try to maintain a consistent sharpening angle with each stroke.



5. Continue sharpening both sides of your blade until you feel that your blade is truly sharp. If you started with Coarse 325 grit (45 micron) side, move to 1200 grit (12 micron) side, repeating the sharpening process. If your knife blade or tools to be sharpened merely need a touch-up or dressed edge, use only the 1200 grit (12 micron) side.

Note: Sharpen dry or with honing oil, but never use water.

MAINTENANCE

Thoroughly use a nylon scrub brush to remove metal debris that sticks to the diamond whetstone surface after the sharpening process. After sharpening non-stainless steel blades, if the diamond whetstone is not completely cleaned and dried, the metal debris left on the diamond whetstone surface will oxidize and get rusted, then turn yellow. It is the leftover metal debris that gets rusted, not the diamond whetstone itself. Always store the diamond whetstone in a dry place.

If there are rust spots or discoloration on the diamond stone, we recommend to sprinkle Bar Keepers Friend powder (available almost everywhere for a few dollars) evenly on the stone's surface. Use a soft nylon brush to gently scrub the stone for about a minute, then rinse it thoroughly with water. The rust or discoloration will be gone. Dry the diamond stone with a hairdryer or allow it to air dry naturally before storing it.

***Watch its demo video on YouTube:**

bit.ly/156162video

Or scan QR code



***SHARPAL products are guaranteed against defects in materials and workmanship for 3 years from the purchase date. This warranty excludes damage from misuse or alteration, normal wear and tear, and the natural diminishment of consumable items from regular use. Additionally, the warranty is valid only for non-industrial and non-commercial usage. If you want to make a warranty claim, please contact us through SHARPAL website or send an email directly to warranty@sharpal.com.**