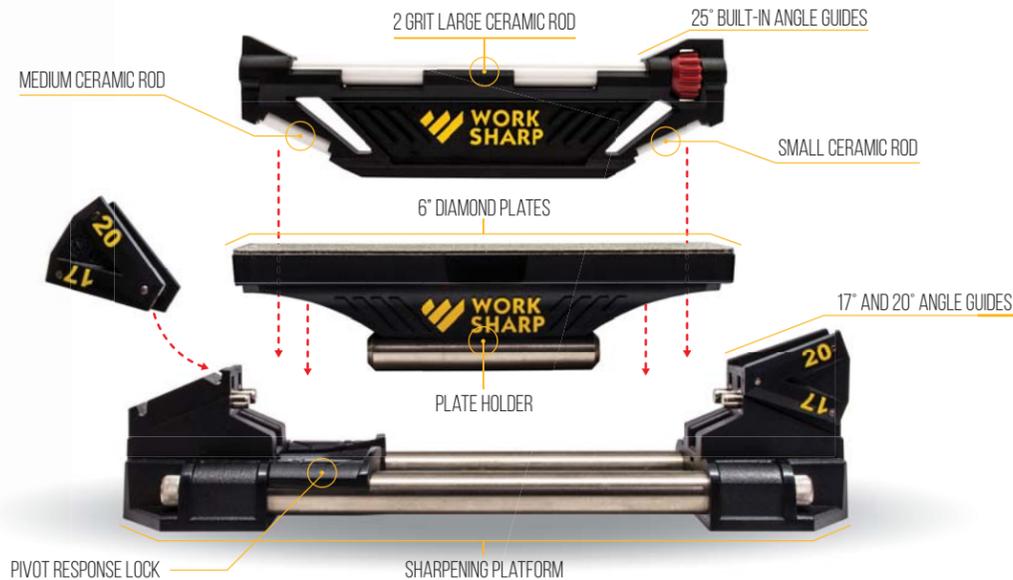


WORK SHARP GUIDED SHARPENING SYSTEM

Sharpener comes ready to use with the 320 Grit Diamond Plate and 20° Angle Guides installed. Angle Guides and Diamond Plates are held in place with magnets – lift off to remove.



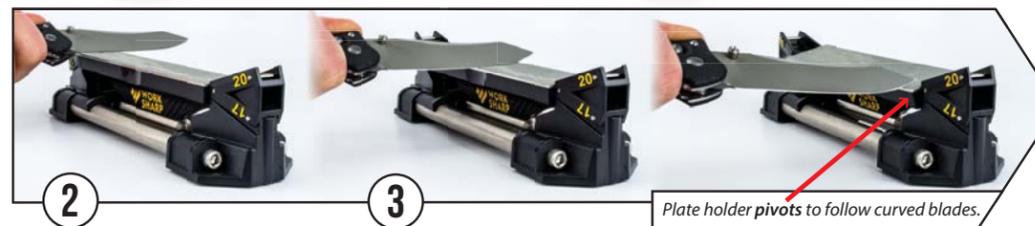
SHARPENING A KNIFE

20° ANGLE GUIDE FOR HUNTING/POCKET KNIVES / 17° ANGLE GUIDE FOR KITCHEN

1A CURVED BLADES



1B STRAIGHT BLADES



1. Install Angle Guides and select the Pivot Response Lock position:
 - A. Slide to the **unlocked** position for sharpening **curved blades**.
 - B. Slide to the **locked** position for sharpening **straight blades**.

2. Rest the knife blade on the Angle Guide to establish the proper edge angle.

3. While maintaining the proper angle, lightly push the edge of the blade across the diamond plate. Keep the blade perpendicular to the sharpening platform.

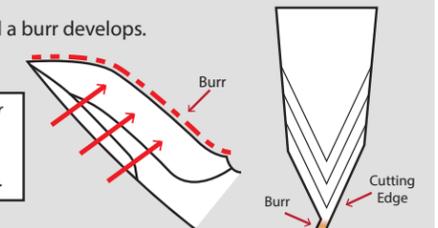
For curved blades (sharpening with the **plate holder unlocked**), allow the plate holder to pivot and follow the curve of the blade.

TIP: Use light pressure for sharpest edge and longest abrasive life.

TIP: Stop before the tip of the blade leaves the edge of the abrasive.

4. Repeat step 3 until a burr develops.

TIP: Check for a burr by brushing fingers across and away from the blade edge.



5. Use the same technique for the other side of the blade, starting from the opposite end of the sharpener and pulling the blade toward you. (Or switch hands and flip the knife over, using the push technique above – step 3)

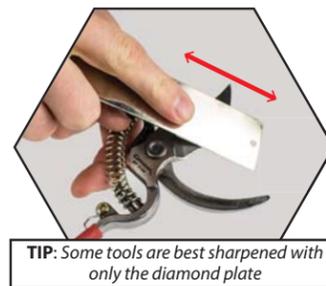
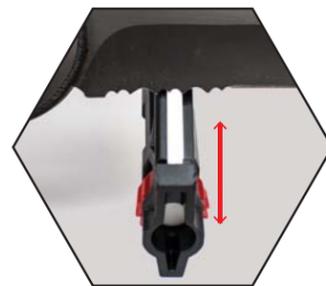
TIP: For a consistent bevel, make the same number of passes on each side of the blade.

6. Remove the coarse diamond plate and install the fine diamond plate. Repeat steps 2-5, using light pressure and alternating sides with each stroke.

7. Now proceed to hone your knife following the instructions below.

SERRATIONS

1. Match the size of serration to the small, medium or large ceramic rod, and place the serration onto the ceramic rod.
2. Matching the bevel angle of the serration, slide the blade back and forth until a burr is raised. Repeat for each serration.
3. Remove the burr by lightly sliding the flat side of the serrations along the fine ceramic rod.



TIP: Some tools are best sharpened with only the diamond plate

TOOLS

1. Attach the coarse diamond plate to the plate holder, and hold the sharpening platform like a sanding block.
2. Secure the dull tool to a flat surface, or clamp in a vise.
3. Run the diamond abrasive along the cutting edge of the tool, using light to medium pressure. Continue until any edge damage is removed and the cutting edge is sharp.

HONING A KNIFE

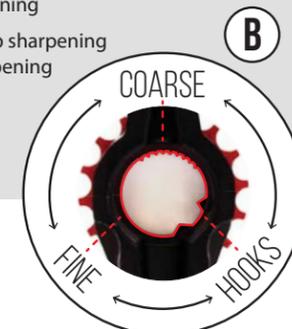
A SET UP



A. Remove the plate holder, and insert the Guided Field Hone (listen for a "click").

B. Rotate the red knob to select the desired abrasive:

- **Fine** (smooth): regular honing
- **Coarse** (ribbed): touch-up sharpening while in the field or sharpening recurved blades
- **Hooks** (2 grooves): fish hooks and other fine points



1. Rest the knife blade on the angle guide to establish the proper angle.

2. While maintaining the proper angle, lightly push the edge of the blade along the ceramic rod until the tip stops at the end of the rod. Do not slide the tip of the blade off the ceramic rod.

3. Use the same technique for the other side of the blade – starting from the opposite end of the sharpener and pulling the blade toward you.

(Or switch hands and flip the knife over, using the push technique in step 2.)

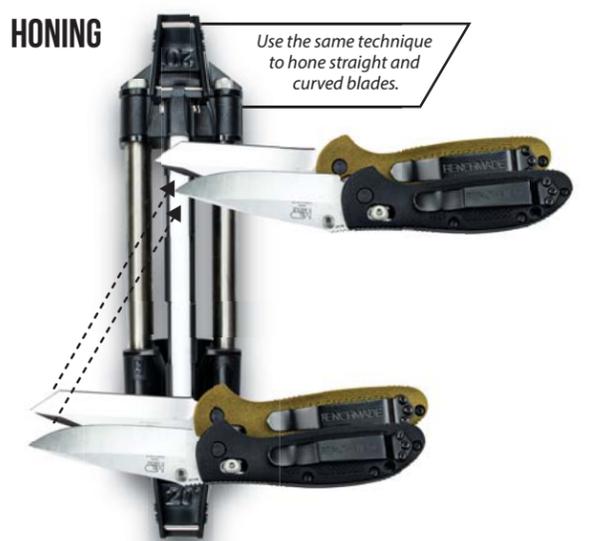
TIP: Alternate sides with each stroke

4. Repeat this process 10-15 times to ensure burr removal. Decrease pressure with each stroke, finishing with only the weight of the blade.

5. Enjoy your sharp knife!

TIP: Clean with warm soapy water as needed. (Do not use honing oils with ceramic hones.)

1 HONING



FLIP FOR MORE INSTRUCTIONS

WARNING: To minimize the risk of injury, always use proper eye and respiratory protection. Use only as directed in the Work Sharp User's Guide.

WARNING: This product contains a chemical known to the State of California to cause cancer. Some dust created by power sanding and grinding as well as contents from the machine may contain chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

WARNING: CHOKING HAZARD!
Small Parts - Not for children under 3-yrs.

Assembled in the USA using foreign parts.
Patent Pending

SCAN FOR VIDEO



WorkSharpTools.com/GSS

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Ashland, OR 97520
1-800-597-6170
WorkSharpTools.com

PP0003344 Rev 0 3/15

WORK SHARP GUIDED SHARPENING SYSTEM

BEST TECHNIQUES

- Creating a burr along the entire length of the blade is critical to creating a sharp edge. Use the same number of strokes on each side of the blade to ensure a true burr is formed.
- Once a burr is created, alternate sides with each stroke to refine the edge.
- As you progress from coarse to fine grits, and on to honing, decrease the amount of pressure you use - finishing with only the weight of the blade.
- Sharpen Kitchen Cutlery at 17° and Pocket & Outdoor Knives at 20°.
- Sharpen recurve blades using the Ceramic Field Hone (use coarse to sharpen and fine to hone).
- Using light pressure (3-6 lbs.) to sharpen and hone will provide the best results and the longest abrasive life. Do not use water or oil to sharpen or hone.

HELPFUL TIPS

- Diamond Plates have a short break-in period. After a few sharpenings they will become smoother and cut more consistently.
- Use masking tape to protect blade faces when sharpening. (Diamond grit can embed in the angle guides and create scratches on the blade face.)
- Keep your knives and sharpener clean to reduce scratching and contaminating finer grits (clogging). Do not use honing oils.
- Ceramic Rods can be cleaned with warm soapy water when they become grey or loaded up with steel.
- Decreasing the bevel angle or repairing edge damage takes more time. Be patient, let the abrasive do the work.
- Mark the bevel of the blade with a dry-erase marker to track your sharpening progress.
- Do not push the knife when stropping on leather. Pull from the top of the blade, dragging the cutting edge along the strop.
- The number of strokes listed for each grit is intended as a general guideline. Some knives may need fewer or more strokes - creating a burr is the true indication. Always use the same number of strokes for each side of the blade.

WHAT KIND OF KNIFE ARE YOU SHARPENING?



OUTDOOR/POCKET KNIVES



SERRATIONS



KITCHEN KNIVES

WHAT SHAPE IS YOUR BLADE?



WHICH KIT DO YOU HAVE?

GUIDED SHARPENING SYSTEM

WITH UPGRADE KIT

THE FORMULA

THE FORMULA

FIRST SHARPENING

20° ANGLE GUIDE

DIAMOND GRIT STROKES*

320 ----- BURR

600 ----- 15

CERAMIC HONE

COARSE ----- 15

FINE ----- 15

RESHARPENING

20° ANGLE GUIDE

CERAMIC HONE STROKES*

COARSE ----- 15

FINE ----- 15

FIRST SHARPENING

20° ANGLE GUIDE

DIAMOND GRIT STROKES*

220 ----- **

320 ----- BURR

600 ----- 15

800 ----- 10

LEATHER ----- 10

RESHARPENING

20° ANGLE GUIDE

DIAMOND GRIT STROKES*

800 ----- 15

LEATHER ----- 10

FIRST SHARPENING

ANGLE 17°

DIAMOND GRIT STROKES*

320 ----- BURR

600 ----- 15

CERAMIC HONE

COARSE ----- 15

FINE ----- 15

RESHARPENING

ANGLE 17°

CERAMIC HONE STROKES*

COARSE ----- 15

FINE ----- 15

FIRST SHARPENING

ANGLE 17°

DIAMOND GRIT STROKES*

220 ----- **

320 ----- BURR

600 ----- 15

800 ----- 10

LEATHER ----- 10

RESHARPENING

ANGLE 17°

DIAMOND GRIT STROKES*

800 ----- 15

LEATHER ----- 10

MATCH THE SERRATION TO THE APPROPRIATE SIZED CERAMIC ROD

CERAMIC HONE STROKES*

COARSE ----- 15-30

FINE ----- 15



STROKES
5-10 PER SERRATION

KEY

- * = STROKE COUNT IS PER SIDE
- ** = USE AS NEEDED FOR HEAVY REPAIR

SOLD SEPARATELY

UPGRADE KIT
for the
GUIDED SHARPENING SYSTEM

PART #WSSA0003300



- EXTRA-COARSE 220 GRIT
6" DIAMOND SHARPENING PLATE
- EXTRA-FINE 800 GRIT
6" DIAMOND SHARPENING PLATE
- LEATHER STROP KIT
6" LEATHER STROPPING PLATE
25° STROPPING GUIDES
0.5 MICRON HONING COMPOUND

WORKSHARPTOOLS.COM / 800-597-6170

42 YEAR WARRANTY

We love what we do, we take it seriously, and we're in this for the long haul. If your Guided Sharpening System needs parts or rebuilt - we've got your back. Regular wear and tear on abrasives is normal and not covered under warranty. For more information, visit WorkSharpTools.com.