**SHARPENING A KNIFE**

**1A CURVED BLADES**

1. Install Angle Guides and select the Pivot Response Lock position.
2. Slide to the unlocked position for sharpening curved blades.
3. Rest the knife blade on the Angle Guide to establish the proper edge angle.
4. While maintaining the proper angle, lightly push the edge of the blade across the diamond plate. Keep the blade perpendicular to the sharpening platform.

**1B STRAIGHT BLADES**

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

**HONING A KNIFE**

**A SET UP**

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 above – step 3)

**B HONING**

4. Repeat step 3 until a burr develops.
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.
Creating a burr along the entire length of the blade is critical to creating a sharp edge. 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.

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.

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.

Helpful tips:
- Do not use honing oils.
- Ceramic Rods can be cleaned with warm soapy water when they become grey or loaded up with steel.
- Keep your knives and sharpener clean to reduce scratching and contaminating finer grits (clogging).
- Diamond Plates have a short break-in period. After a few sharpenings they will become smoother and cut more consistently.
- Decreasing the bevel angle or repairing edge damage takes more time. Be patient, let the abrasive do the work.
- 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.

The formula for the best techniques:
- Remove any burrs or nicks from the blade.
- Use a honing guide to ensure a consistent angle.
- Apply light pressure to the blade.
- Use a sharpening compound to remove any residue or imperfections.
- Repeat the process on the other side of the blade.

Guided Sharpening System:
- The Formula
- The Recipe
- First Sharpening
- Re-sharpening
- with upgrade kit

The recipe:
- First Sharpening
- Re-sharpening
- Match the serration to the appropriate sized ceramic rod

Best techniques:
- Extra-coarse 220 Grit
- Extra-fine 800 Grit
- Leather Strop Kit
- 6” Leather Stropping Plate
- 25” Stropping Guides
- 0.5 Micron Honing Compound

Upgrade kit for the Guided Sharpening System:
- Extra-COARSE 220 Grit Diamond Sharpening Plate
- Extra-FINE 800 Grit Diamond Sharpening Plate
- Leather Strop Kit 6” Leather Stropping Plate 25” Stropping Guides 0.5 Micron Honing Compound

Key:
- * = stroke count is per side
- ** = use as needed for heavy repair

Work sharpen tools.com / 800-597-6170

Lifetime Legacy Warranty:
What is a Lifetime Legacy Warranty?
It means your GSS is covered against breakage or failure of any kind for as long as you or anyone on your family tree owns it. So, get out there, have fun and get sharp! Have a problem? Contact us. Any damaged parts will be replaced at no charge, just don’t drop it in a lake or let a Sasquatch run off with it – that, and replacing the consumable abrasives, are on you.