To reduce the risk of injury, the user must read and understand this instruction manual before using the product. Save these instructions for future reference.
1. **GETTING TO KNOW YOUR KNIFE & TOOL SHARPENER**

- **Hand Grip**
- **Cord**
- **3-position power Switch**
- **Sharpening cassette**
- **Quick-lock belt tensioner**
- **Belt-tracking adjustment knob**
- **Sharpening cassette release button - (on front of machine)**

**Abrasives belts**—
- P80 Coarse (Green)
- P220 Medium (Red)
- 6000 Fine (Purple)

**Outdoor knife guide (50°)**—
includes serrated knife and scissor guide with magnet to help position blades properly

**Kitchen knife guide (40°)**
SETTING UP YOUR
KNIFE & TOOL SHARPENER

STEP 1
Slide sharpening cassette release button as shown and rotate the cassette to sharpening (A) or grinding (B).

STEP 2
Install desired belt.

Belt Selection Guide

<table>
<thead>
<tr>
<th>Coarse</th>
<th>P80 GREEN</th>
<th>WSSA0002703</th>
<th>for grinding and sharpening most tools</th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium</td>
<td>P220 RED</td>
<td>WSSA0002704</td>
<td>for knife &amp; scissor sharpening</td>
</tr>
<tr>
<td>Fine</td>
<td>6000 PURPLE</td>
<td>WSSA0002705</td>
<td>for honing knives</td>
</tr>
</tbody>
</table>

Abrasives belt dimensions: ½” x 12”  Belt weight: .10 ounces

For Replacement abrasive belts, visit www.worksharptools.com.

You are now Ready to Sharpen/Grind
These abrasives have been engineered to be long lasting to meet your sharpening needs.

NOTE: Use red knob to adjust top pulley for belt tracking.

Center belt on all three pulleys.

Turn tensioner ¼ turn to the left to release.

NOTE: Use red knob to adjust top pulley for belt tracking.

**REMOVING THE SHARPENING CASSETTE**

To remove the sharpening cassette for cleaning, storage or repair, slide the release button and rotate the cassette to the position shown. Pull the cassette outward, away from the power platform.
A. Point  .  .  .  .  .  .  .  . The very end of the knife, which is used for piercing

B. Tip  .  .  .  .  .  .  .  .  . The first third of the blade (approximately) which is used for small or delicate work

C. Edge  .  .  .  .  .  .  .  . The cutting surface of the knife, which extends from the point to the heel

D. Heel  .  .  .  .  .  .  .  . The rear part of the blade, used for cutting activities that require more force

E. Spine  .  .  .  .  .  .  .  . The top, thicker portion of the blade, which adds weight and strength

F. Bolster  .  .  .  .  .  .  . The thick metal portion joining the handle and the blade, which adds weight and balance and keeps the user’s hand from slipping

G. Finger Guard  . .  .  . The portion of the bolster that keeps the user’s hand from slipping onto the blade

Knives are made of different steels. Softer steels will sharpen quickly. Harder steels will take longer to sharpen, but they also hold their edge longer.
SHARPENING KITCHEN AND FILET KNIVES
SMOOTH-EDGED KITCHEN KNIVES

STEP 1
Belt: P220 RED

Install red belt. Slide kitchen knife guide onto sharpening cassette in sharpening position A.

STEP 2
Starting with the knife in the right side of the guide, squeeze power switch, and pull knife straight and steadily through guide from bolster to point of blade. Turn off the power as you come to the point while the blade is still supported by the belt.

Continue until a slight burr develops on the opposite side (usually 5 strokes –harder steels may require more strokes).

TIP: Keep blade against outer edge of guide as shown.

Note: Proper knife-sharpening position: blade against outer edge of guide. Place knife blade in the guide so that the side of blade is against the outside edge of the guide slot. Insert knife blade all the way to the bolster / finger guard. Use only the weight of your blade as you pull through for best results.
**STEP 3**

Repeat Step 2 now using the left side of guide. Repeat for the same number of strokes used in Step 2 so you sharpen evenly.

Your knife will now be “tomato sharp”. If you choose, you can proceed with the **purple 6000 grit belt** and hone the edge for even sharper results!

**STEP 4**

Belt: **6000 PURPLE**

Remove **red belt**, install **purple belt** and reinstall the kitchen knife guide. Hone knife by making alternating strokes (5 strokes per side).

**NOTE:** When re-sharpening, use the **red belt** until you raise a burr (approximately 2 strokes per side), then the **purple belt** for 5 honing strokes per side.

<table>
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<th>RE-SHARPEN</th>
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<tr>
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<td>6000 PURPLE</td>
</tr>
<tr>
<td>× 10</td>
<td>× 10</td>
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</tbody>
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**NOTE:** Heavy duty or more rigid filet knives can be sharpened using the outdoor knife guide. See section 5.
STEP 1
Belt: P220 RED

Install red belt. Slide outdoor knife guide over the belt onto sharpening cassette in sharpening position A.

STEP 2
Starting with the knife in the right side of the guide, squeeze power switch, and pull knife straight and steadily through guide from bolster to point of blade. Turn off the power as you come to the point while the blade is still supported by the belt (4-in. knife should take 1 second per stroke).

Continue until a slight burr develops on the opposite side of the blade (usually 5 strokes).

TIP: Keep blade against outer edge of guide as shown.

NOTE: Proper knife-sharpening position: blade against outer edge of guide. Place knife blade in the guide so that the side of blade is against the outside edge of the guide slot. Use only the weight of your blade as you pull through for best results.
**STEP 3**

Repeat Step 2 now using the left side of guide. Repeat for the same number of strokes used in Step 2 so you sharpen evenly.

Your knife will now be “rope-cutting sharp”.

If you choose, you can proceed with the purple 6000 grit belt and hone the edge for even sharper results!

**STEP 4**

Belt: **6000 PURPLE**

Remove red belt, install purple belt and reinstall the outdoor knife guide. Hone knife by making alternating strokes (5 strokes per side).

**NOTE:** When re-sharpening, use the red belt until you raise a burr (approximately 2 strokes per side), then the purple belt for 5 honing strokes per side.

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SHARPENING SERRATED KNIVES

NOTE: Serrated knives have a flat side and a beveled side on the blade; sharpen ONLY the flat side with your Work Sharp Knife & Tool Sharpener.

STEP 1
Belt: 6000 PURPLE
Install purple belt; slide outdoor knife guide (includes serrated guide) over the belt. The serrated guide is located below the 25° slot.

STEP 2
Place flat side of blade against the serrated knife guide at the bolster / handle. Squeeze power switch; pull knife steadily across belt from bolster to tip of blade; 8-in. knife should take 2 seconds.

NOTE: Proper serrated-blade position: only place serrated blades on downhill / right side of belt; otherwise, you risk cutting the belt.

Repeat 2 to 3 strokes.
SHARPENING KNIVES WITH PARTIAL SERRATIONS

STEP 1
Follow instructions for smooth-edged knives on the standard portion of the blade using the outdoor knife guide.

Use outdoor guide with this portion of blade.

STEP 2
Follow instructions for serrated knives on the serrated portion of the blade using the outdoor knife guide.

Use serrated guide with this portion of blade.
SHARPENING HUNTING KNIVES WITH GUT HOOK & BLADES WITH DEEP CONCAVE CURVES

**STEP 1**
Follow instructions for smooth-edged knives on the standard portion of the blade using the outdoor knife guide.

**STEP 2**
Belt: **6000 PURPLE**
To sharpen the gut hook, remove any knife guides; install purple belt.

**STEP 3**
Place curve of gut hook over the belt on downhill side; allow belt to conform to blade’s curve.

Squeeze power switch; hone 2 to 4 seconds.

**STEP 4**
Repeat on other side of gut hook.

**NOTE:** Only use the downhill / right side of the belt or you will cut the belt.
SHARPENING SINGLE-BEVEL KNIVES

**STEP 1**
Belt: **P220 RED**

Install red belt. Follow instructions for smooth-edged knives on the beveled side of the blade using the outdoor knife guide. Continue until a slight burr develops on the flat side.

**STEP 2**
Belt: **6000 PURPLE**

Install purple belt and hone beveled side of the blade; continue using the outdoor knife guide.

**STEP 3**

Hone flat side of the blade using the serrated guide; continue using the outdoor knife guide.

**TIP:** It may be necessary to repeat this alternating process of bevel sharpening and back honing to achieve the sharpest results (no burr).
10 Sharpening Scissors

NOTE: Sharpen only the beveled side of your scissors. Marking the beveled side with a black marker will make it easier to see when the cutting edge has been sharpened.

**STEP 1**

Belt: **6000 PURPLE**

Install purple belt and the outdoor knife guide (includes scissor guide).

Hold scissors as shown to keep blades open during sharpening.

**STEP 2**

Pull scissors steadily through guide along full length of blade.

**NOTE:** For proper scissors-sharpening position. Place scissor blade in guide slot all the way to the hinge. Guide magnet will help keep the blade flat and stable during sharpening.

**STEP 3**

Repeat Step 2 about 5 times or until black marker is sharpened off at the cutting edge.

**STEP 4**

Repeat Steps 1 to 3 on other scissors blade. Test scissors, repeat as needed.

**TIP:** Damaged or chipped scissors may require red P220 belt.
NOTE: Tools such as these do not require sharpening to a precise angle; just let the belt conform to the edge of the tool. It will take longer to restore an edge to severely damaged tools. Remember, the tool is not intended for heavy-duty use; do not exceed 20 minutes use in 1 hour.

**STEP 1**

**Belt: P80 GREEN**

Remove knife guide, install green belt; move sharpening cassette to grinding position B.

**STEP 2**

Clamp tool to be sharpened securely in bench vise.

Squeeze power switch; grind edge of tool until you are satisfied with the sharpness.
NOTE: These tools usually have only one sharp, beveled blade. Re-sharpen ONLY the beveled blade. These tools do not require sharpening to a precise angle; just let the belt conform to the edge of the tool. Remember, the tool is not intended for heavy-duty use; do not exceed 20 minutes use in 1 hour.

**STEP 1**

Belt: **P220 RED**

Remove guide, install red belt; move sharpening cassette to grinding position B.

**STEP 2**

Clamp pruners in a bench vise.

NOTE: Some tools require the blade to be inserted through the grinding frame opening (as shown) to allow belt access to the cutting edge.

Repeat 2 to 4 strokes or until you are satisfied with the sharpness.

**TIP:** Tools that are not damaged or chipped may only require a honing with 6000 grit purple belt.
NOTE: Lawnmower blades do not require sharpening to a precise angle; just let the belt conform to the shape of the blade edge, whether straight or curved. Remember, the tool is not intended for heavy-duty use; do not exceed 20 minutes use in 1 hour.

STEP 1
Remove blade from mower following manufacturer’s instructions; secure blade in bench vise.

STEP 2
Belt: P80 GREEN
Remove knife guide, install green belt; move sharpening cassette to grinding position B; grind edge until you are satisfied with the sharpness.

STEP 3
Unclamp blade, rotate 180° and sharpen other side of blade.

STEP 4
Balance blade to manufacturer’s specifications and reinstall on lawnmower following manufacturer’s instructions.
The **Work Sharp Knife & Tool Sharpener** is the ideal handheld grinder for small tasks, from deburring to polishing. **Remember, the tool is not intended for heavy-duty use; do not exceed 20 minutes use in 1 hour.**

- Deburr tubing
- Grinding metal
- Grinding plastic
- Sanding wood
- Automotive fabrication
- Any detail grinding task

**Belt: P80 GREEN**

**Grinding position B**

**WARRANTY**

1-year warranty on all WORK SHARP® components; excludes abrasives. Warranty for consumer not industrial use.

Complete and mail back the Warranty Registration in the WORK SHARP® box, or register online:

http://www.worksharptools.com

**Darex, LLC**

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Ashland OR, 97520, USA

Do not attempt any service repairs other than those suggested by a Work Sharp Technical Service Representative.