

USER'S GUIDE FOR THE

PROFESSIONAL PRECISION ADJUST KNIFE SHARPENER

WSBCHPAJ-PRO



 **WORK SHARP**
SHARPENERS®

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Please leave a review on amazon, worksharptools.com or wherever you purchased your product



CAUTION! To reduce the risk of injury, the user must read and understand this instruction manual before using product. Save these instructions for future reference.



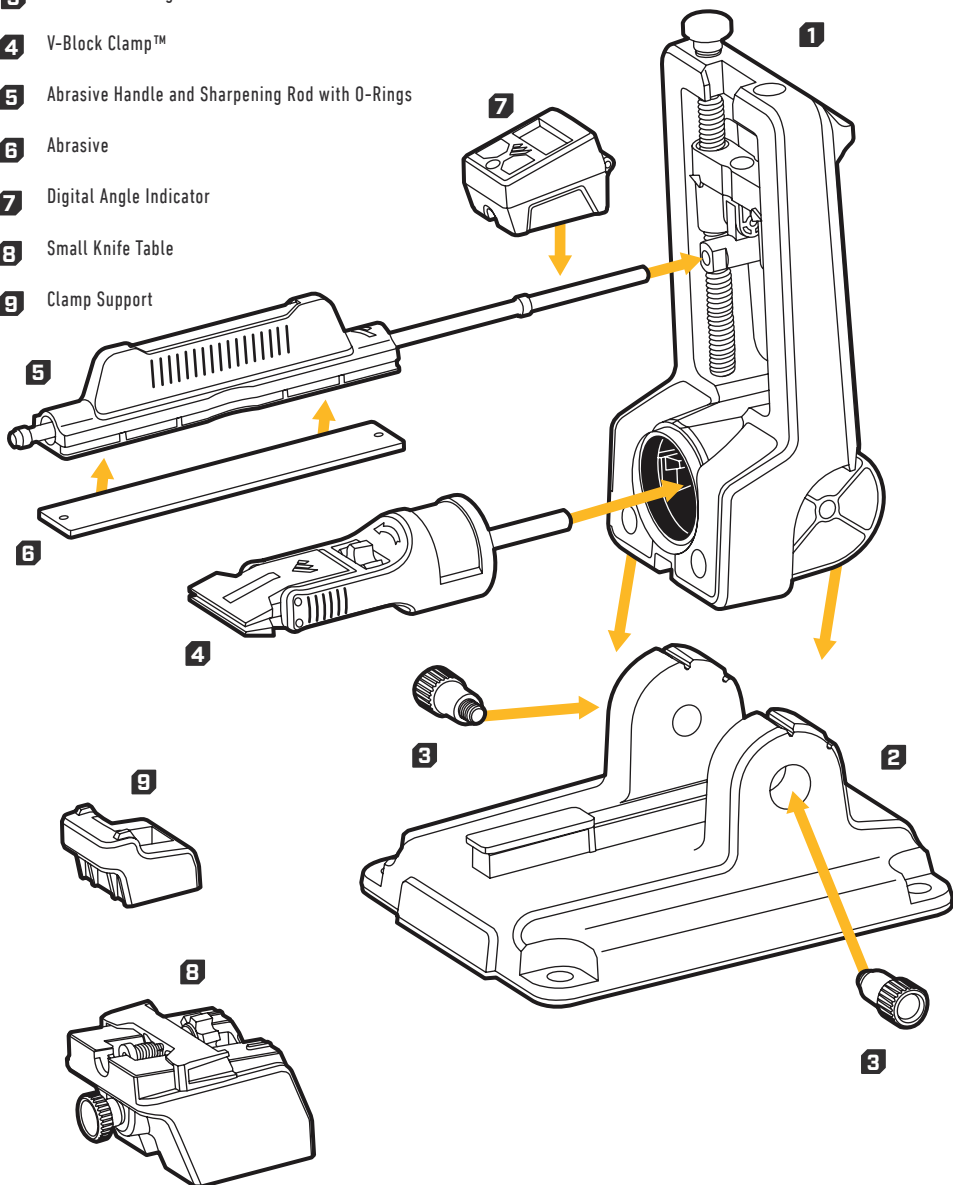
THE WORKSHOP

Watch our video series on youtube to become a sharpening master

[YOUTUBE.COM/WORKSHARPOOR](https://www.youtube.com/worksharpoor)

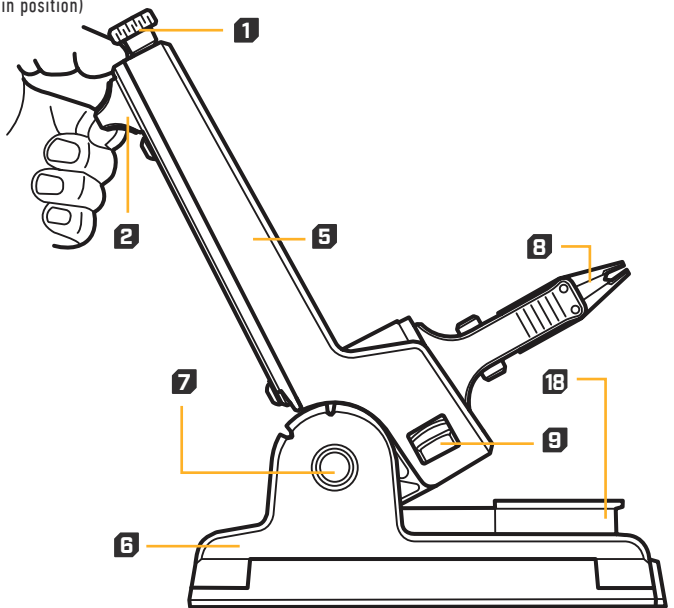
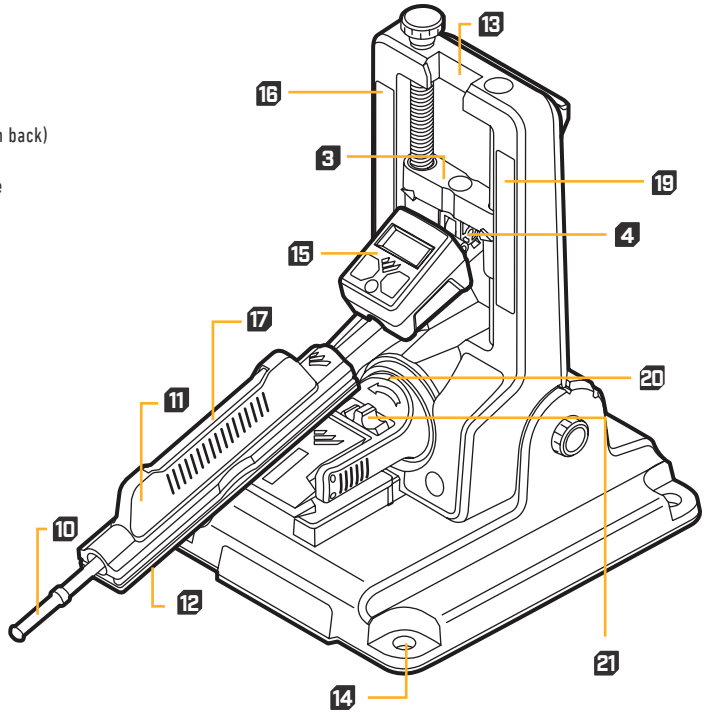
SETTING UP YOUR PROFESSIONAL PRECISION ADJUST SHARPENER

- 1 Sharpening Chassis
- 2 Sharpening Base
- 3 Chassis Mounting Screws
- 4 V-Block Clamp™
- 5 Abrasive Handle and Sharpening Rod with O-Rings
- 6 Abrasive
- 7 Digital Angle Indicator
- 8 Small Knife Table
- 9 Clamp Support



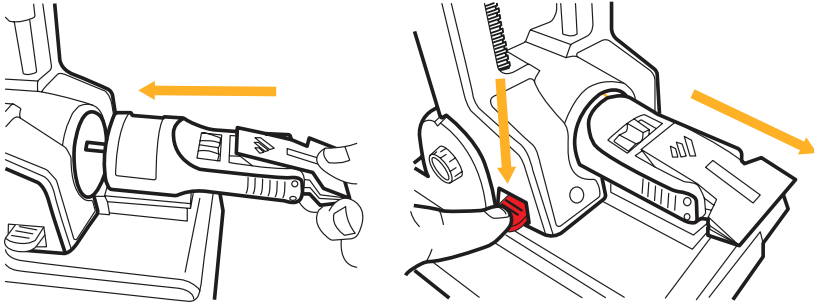
GETTING TO KNOW YOUR PROFESSIONAL PRECISION ADJUST SHARPENER

- 1 Angle Adjust Knob
- 2 Chassis Tilt Lock Lever (on back)
- 3 Angle Adjustment Carriage
- 4 Sharpening Rod Clevis
- 5 Sharpening Chassis
- 6 Sharpening Base
- 7 Chassis Mounting Screws
- 8 V-Block Clamp™
- 9 Clamp Release Lever
- 10 Sharpening Rod With Adjustable O-Rings
- 11 Abrasive Handle
- 12 Abrasive Plate
- 13 Abrasive Handle Stowage Position
- 14 Bench Mounting Holes (4)
- 15 Digital Angle Indicator (shown in position)
- 16 Clamp Edge Angles
- 17 Serration Hone
- 18 Mounting Rail
- 19 Table Edge Angles
- 20 Clamp Alignment Mark
- 21 Knife Clamp Knob



V-BLOCK CLAMP™ INSTALLATION & REMOVAL

- 1 Line up the Alignment Mark on the V-Block Clamp™ with the line on the Sharpening Chassis.
- 2 Push the V-Block Clamp™ firmly into the Sharpening Chassis until it snaps/locks into place.
- 3 To remove the V-Block Clamp™, press down on the Clamp Release Lever and pull the V-Block Clamp™ out of the Sharpening Chassis.

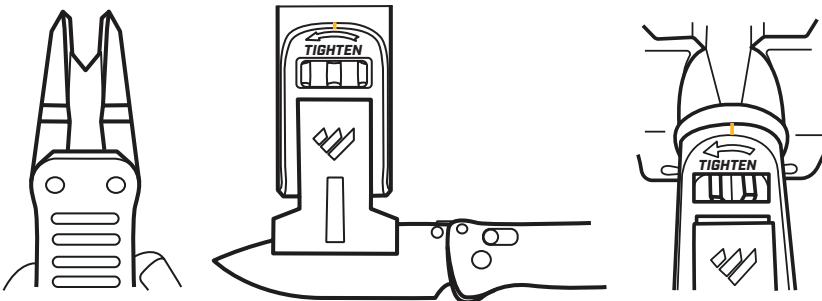


CLAMPING YOUR KNIFE

► **PRO TIP:** Knife can be inserted into V-Block Clamp™ while the clamp is locked into the Sharpening Chassis or being held in hand.

- 1 Loosen the Knife Clamp Knob then squeeze the back of the V-Block Clamp™ jaws to open.
- 2 With the Alignment Mark facing up, insert the knife with the handle to the right (as shown).
- 3 Center the knife blade & place the spine of the knife into the V-Block Clamp™.
- 4 Align the cutting edge to be parallel to the V-Block Clamp™ jaws.
- 5 Squeeze the front of the V-Block Clamp™ jaws together to secure the blade in position.
- 6 Turn the Knife Clamp Knob to tighten the V-Block Clamp™ jaws.
- 7 Align the mark on the clamp to the mark on the sharpener for correct knife position to aid with knife rotation.
- 8 Carefully insert the V-Block Clamp™ into the Sharpening Chassis until it clicks into position.

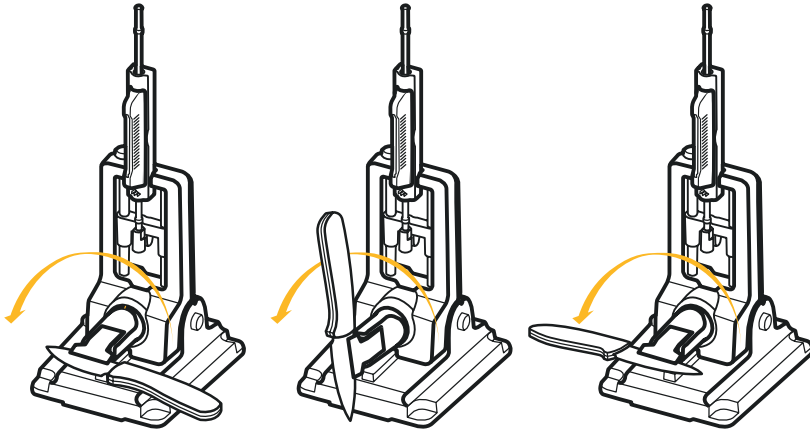
⚠ **WARNING:** Never leave the knife clamped in the sharpener when you are not actively using it. Failure to follow this warning could result in severe injury or death.



ROTATING YOUR KNIFE

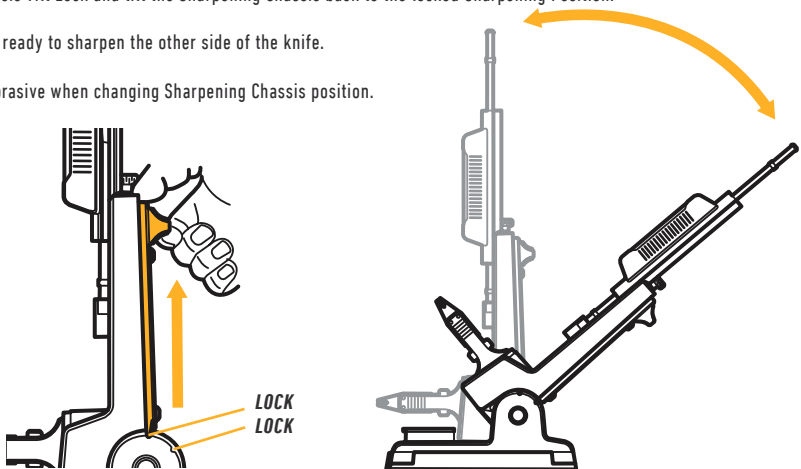
POCKET AND EDC KNIVES

- 1 Most pocket knives and EDC (everyday carry) knives can be rotated by simply rotating the V-Block Clamp™ in the Sharpening Chassis.
 - 2 Rotate the knife counterclockwise 180° by pressing the Clamp Release Lever.
 - 3 Use knife handle to flip over knife.
- ▶ **TIP:** Ensure indicator marks are facing up and knife handle to right.



LARGE KNIVES

- 1 Longer knives like kitchen knives may require that you tilt the Sharpening Chassis back to provide clearance with your bench top.
- ▶ **SAFETY TIP:** Ensure the knife edge is safely and securely positioned in the clamp. Be Aware of the cutting edge at all times when sharpening.
- 2 Lift the Chassis Tilt Lock Lever and tilt the Sharpening Chassis back into the rotation position and is secured by the lock.
 - 3 Rotate the knife counterclockwise 180° by pressing the Clamp Release Lever. Use knife handle to flip knife.
 - 4 Lift the Chassis Tilt Lock and tilt the Sharpening Chassis back to the locked Sharpening Position.
 - 5 You are now ready to sharpen the other side of the knife.
- ▶ **TIP:** Stow abrasive when changing Sharpening Chassis position.

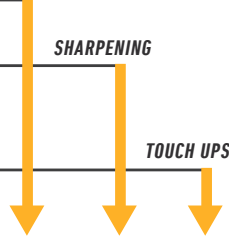


CHOOSING YOUR GRIT

Determine the condition of your knife and progress through each grit using the sharpening directions located on page 9.

GRIT LEVEL	USE
220 GRIT	REPAIR
320 GRIT	SHAPE
400 GRIT	SHARPEN
600 GRIT	SHARPEN
800 GRIT	SHARPEN
CERAMIC	HONE
LEATHER	STROP

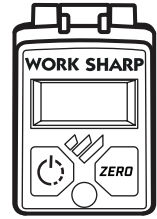
**EXTREMELY DULL
EDGE REPAIR
ANGLE CHANGE**



DIGITAL ANGLE INDICATOR

ZERGING

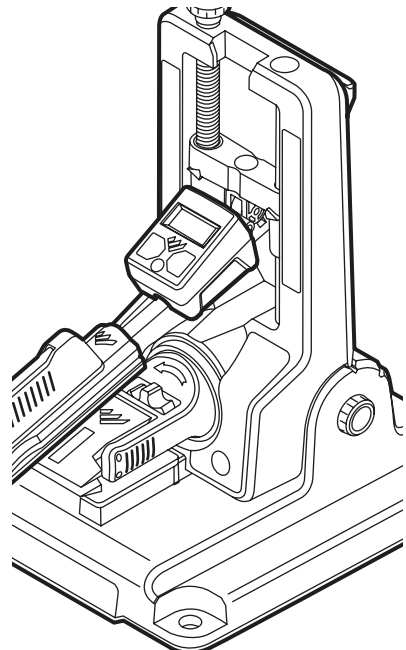
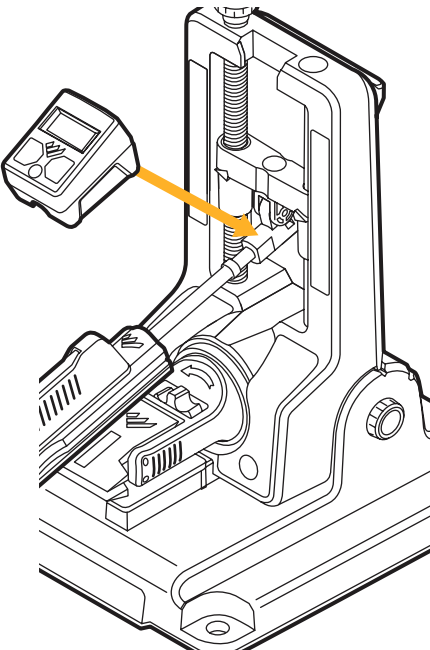
- 1 Set Digital Angle Indicator flat on the same surface as your sharpener (benchttop or counter).
- 2 Press the "Power" button and then Press the "Zero" button to calibrate the Digital Angle Indicator to your sharpening surface so that the screen displays "0.00".



Replacement battery:
CR2032

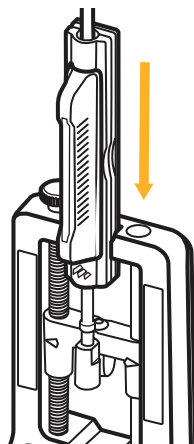
INSTALLATION

- 1 Place the Digital Angle Indicator onto the Sharpening Rod and slide it onto the Sharpening Rod Clevis.



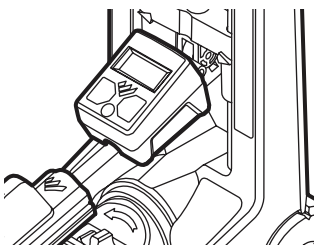
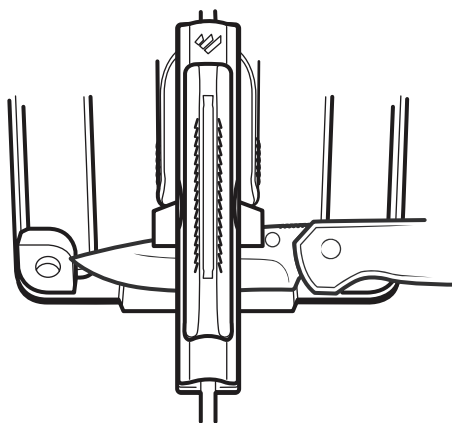
ABRASIVE HANDLE INSTALLATION AND STORAGE POSITION

- 1 Insert the Sharpening Rod into the Sharpening Rod Clevis until it clicks into place.
- 2 Install Abrasive Plate onto the handle. Ensure the plate is fully seated over the pins on the handle.
- 3 Ensure the Sharpening Rod slides through both internal bearings and slides freely with full range of motion. O-Rings can be adjusted as needed depending on knife size.
- 4 Move the Abrasive Handle to the vertical position with the abrasive facing the back of the Sharpening Chassis.
- 5 Slide the Abrasive Handle down into the Abrasive Handle Stowage Position.

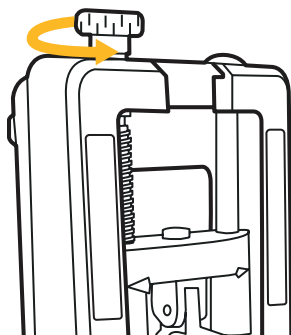


SELECTING YOUR ANGLE

- 1 Position the Abrasive Handle (abrasive down) onto the middle section of the knife blade.
- 2 Zero the Digital Angle Indicator on benchtop, then install on the Sharpening Rod Clevis.
- 3 Turn the Angle Adjustment Knob until your desired angle is shown on the Digital Angle Indicator.
- ▶ **TIP:** Clockwise to increase the angle & Counterclockwise to decrease the angle.
- 5 Remove the Digital Angle indicator prior to sharpening.

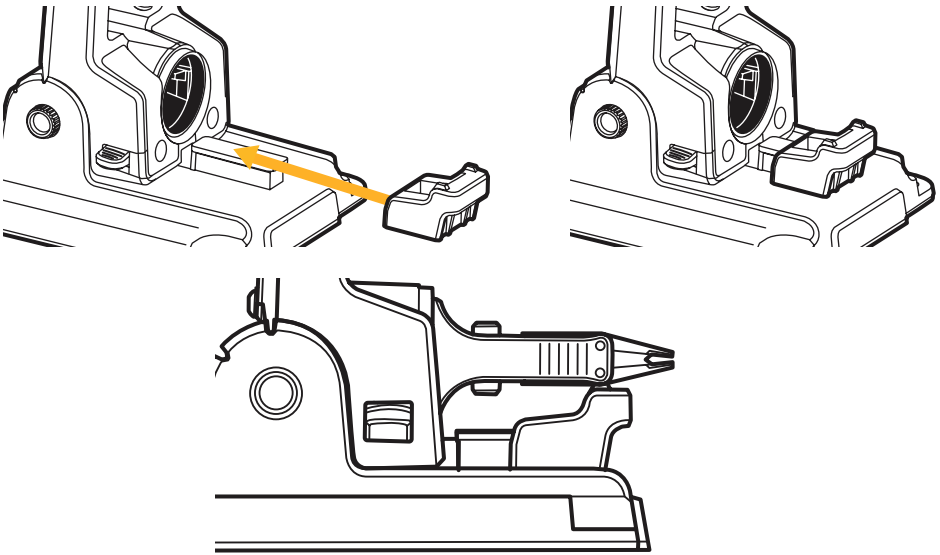


- ▶ **PRO TIP:** The Edge Angle Reference Scales on the Sharpening Chassis are for reference and gross angle adjustment only. Use the Digital Angle Indicator to set the exact sharpening angle.



CLAMP SUPPORT

- 1 Use the Clamp Support when sharpening larger knives for additional stability and rigidity.
- 2 Install onto the Mounting Rail of the Sharpening Base until fully seated.
- 3 The V-Block Clamp™ will then rest on the Clamp Support.
- 4 Sharpening Chassis must be tilted back to rotate the knife when using the Clamp Support.



SHARPENING YOUR KNIFE

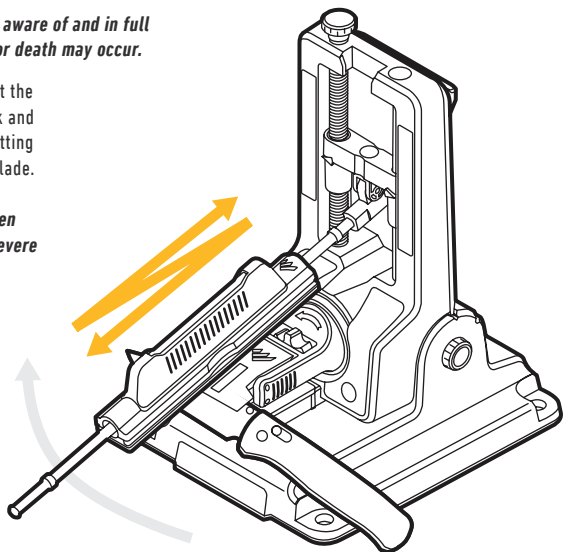
WARNING: Sharpening can be a dangerous task. Be aware of and in full control of your knife at all times or severe injury or death may occur.

- 1 Using light pressure and long strokes, start at the heel of the blade and swipe the abrasive back and forth while moving along the length of the cutting edge towards the tip. STOP on the tip of the blade.

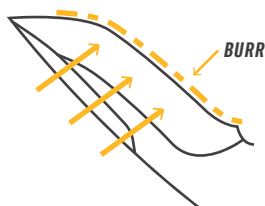
WARNING: Do not use excessive pressure when sharpening. Use light pressure or you risk severe injury or death.

- 2 Continue until you feel a burr along the entire length of the edge (on the opposite side you are sharpening). Keep an estimate stroke count so you can evenly sharpen the other bevel.

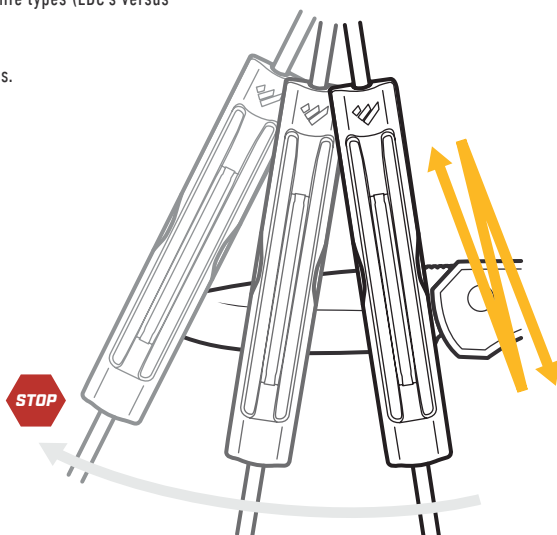
- 3 Once you have created a burr, stow the Abrasive Handle then carefully rotate the V-Block Clamp™ 180° to sharpen the opposite side.



- 4 Sharpen the same number of strokes on this side of the blade to establish an even bevel.
- ▶ **TIP:** Rubber O-Rings can be moved to adjust the amount of Abrasive Handle slide you desire when sharpening different knife types (EDC's versus Kitchen knives).
 - ▶ **TIP:** See page 7 for abrasive recommendations.



Check for a burr by brushing fingers across/away from the blade edge.

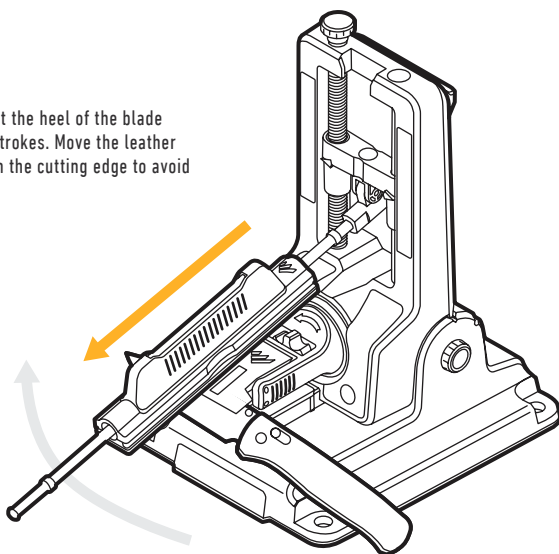


HONING

- 1 Install the Fine Ceramic Plate onto the Abrasive Handle.
- 2 Using the same technique in step 1 above, hone blade for 8-10 strokes. Rotate the V-Block Clamp™ again to hone the other side of the blade and repeat 8-10 strokes.

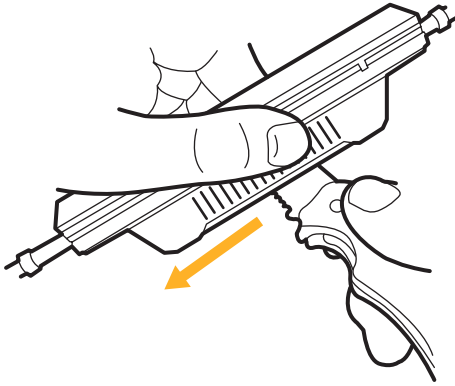
STROPPING

- 1 Install the Leather Strop onto the Handle.
- 2 Using long strokes and light pressure, start at the heel of the blade and swipe away from the cutting edge 8-10 strokes. Move the leather from top to bottom, always moving away from the cutting edge to avoid cutting the leather.
- 3 Rotate the V-Block Clamp™ to strop the other side of the blade using the same number of strokes.
- 4 Safely remove the V-Block Clamp™ from the Sharpening Chassis, then loosen the Knife Clamp Knob to remove the knife from the V-Block Clamp™.
- 5 Check your edge for sharpness by ensuring the burr has been completely honed away.



SERRATION SHARPENING

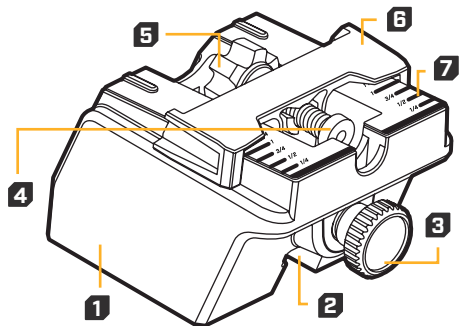
- 1 Hold the knife in your hand, with the serrations face up.
- 2 Remove the Abrasive Handle and Sharpening Rod from the Sharpening Chassis.
- 3 Place the round Ceramic Rod into one of the serrations so it matches the angle.
- 4 Using light pressure, swipe the ceramic rod back-and-forth inside the serration for 8-10 strokes. Repeat for each serration.
- 5 Turn the knife over and lightly hone the back of the serrations with the ceramic rod to remove any burr that may have been created.



SMALL KNIFE SHARPENING: PEN KNIVES AND SMALL MULTI- BLADE FOLDERS

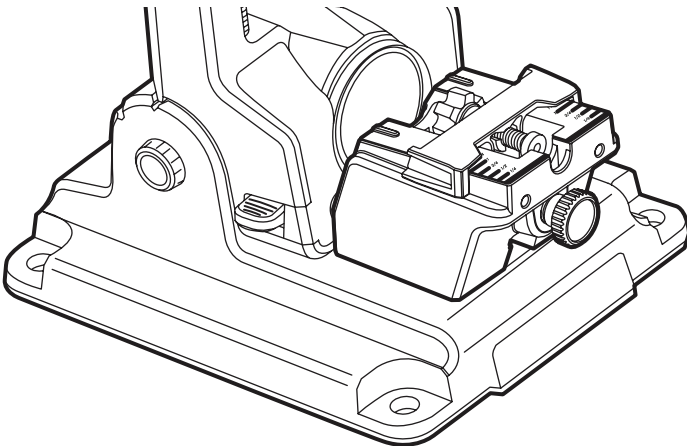
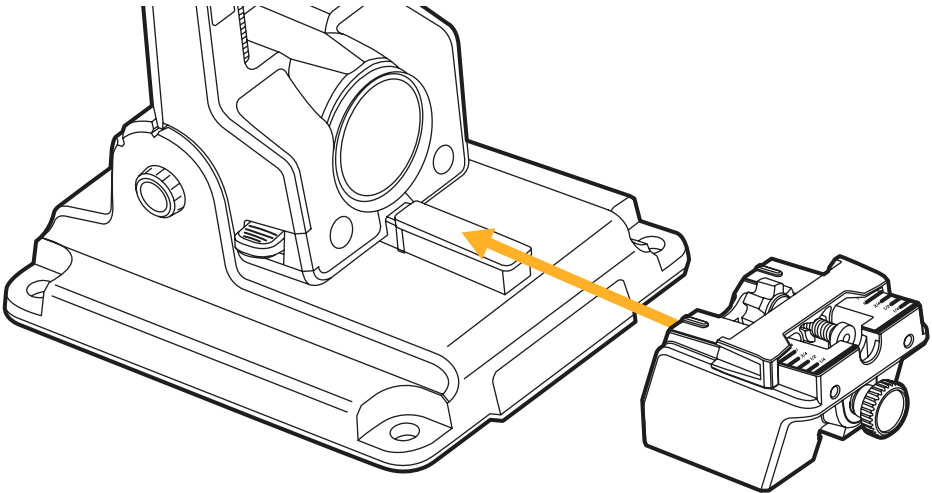
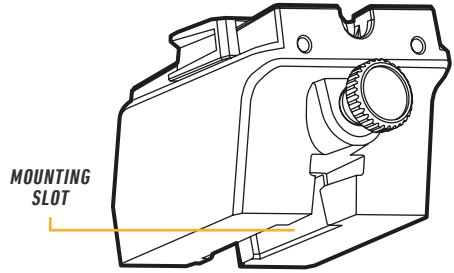
GET TO KNOW YOUR SMALL KNIFE SHARPENING TABLE

- 1 Table Chassis
- 2 Mounting Slot
- 3 Blade Support Bar Adjustment Knob
- 4 Fine Tune Support Magnet
- 5 Fine Tune Adjustment Knob
- 6 Blade Support Bar
- 7 Blade Position Reference Marks



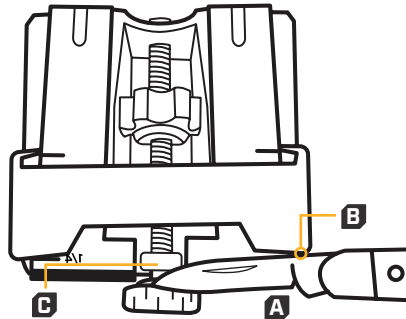
INSTALLING YOUR SMALL KNIFE SHARPENING TABLE

- 1** Remove the V-Block Clamp™ .
- 2** Position the Mounting Slot of the Small Knife Sharpening Table over the Mounting Rail on the Sharpening Base.
- 3** Slide the Table onto the Sharpening Chassis until it stops and is securely in position.



POSITIONING A SMALL KNIFE

- 1 Place the blade with the cutting edge forward on the front edge of the table so the cutting edge is slightly past the edge of the Table **A**.
 - 2 The plunge line of the knife should be touching the side of the table.
 - 3 Magnets will help secure the knife to the table.
 - 4 Adjust the Blade Support Bar so it is touching the spine of the blade **B**.
 - 5 Adjust the Fine Tune Support so it is also touching the spine of the knife and pushes the tip of the knife slightly over the edge of the table **C**.
- ▶ **TIP:** For better stability keep as much of the blade on the table as possible while positioning the entire cutting edge slightly past the edge of the Table.



- ▶ **NOTE:** You will need to hold the handle of the knife during the angle selection and sharpening process to help stabilize the knife.

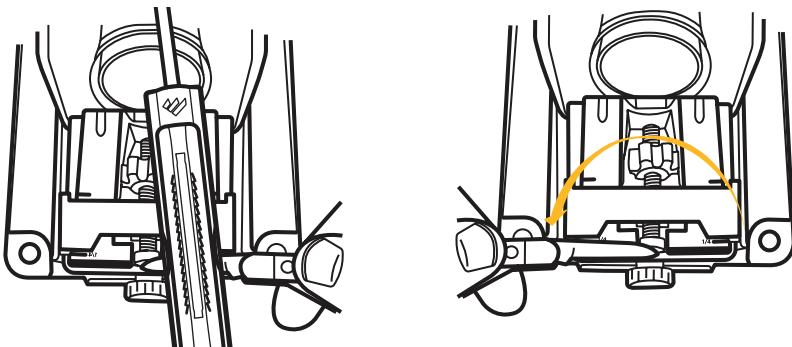
SHARPENING

- 1 Use a similar process as sharpening with the V-Block Clamp™ for selecting your abrasive, setting your sharpening angle, sharpening, honing, & stropping. Use the Table Edge Angle scale for gross adjustment.

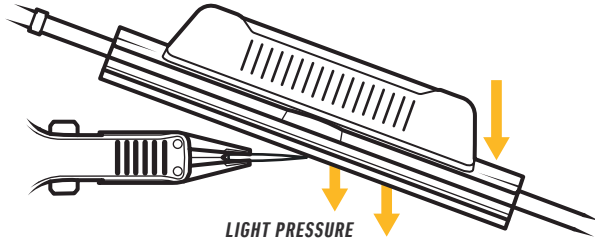
HOLD THE KNIFE HANDLE WHEN SHARPENING TO ENSURE OPTIMAL SAFETY AND EDGE CONSISTENCY.

- 2 Once a burr has developed on the first side, position the knife on the other side of the Table in the same position as you did on the first side.

- ▶ **TIP:** Coarse abrasives are usually not needed on small knives. Start with the 400 grit or 600 grit diamond.



TIPS AND TECHNIQUES



- ▶ Use light pressure when sharpening (weight of the Abrasive Handle). Let the abrasive do the work and take your time. You'll get a better edge and you will have more fun doing it!
- ▶ First Time Sharpening: Start with the coarse abrasive to ensure you establish a consistent edge angle along the entire length of the blade and remove any edge damage or irregularities from previous sharpenings.
- ▶ Re-Sharpening: Use only the Ceramic Hone for frequent touch ups, the Fine Diamond may be required to restore the edge after extended use.
- ▶ Creating a Micro-Bevel by increasing the sharpening angle by 2-3° can make re-honing your knife even faster.
- ▶ Edge Refinement Choices: For a durable "toothy" edge, use the Coarse Diamond abrasive and lightly finish with the Fine Diamond. For a highly refined cutting edge, start with a Coarse Diamond, use light pressure as you finish each step before progressing to a finer grit, and finish with the Leather Strop.
- ▶ Stay clean when sharpening. Use a small brush or shop rag to keep the knife and sharpener clean when progressing to finer grits.
- ▶ Abrasive Handle & Sharpening Rod can be stowed at any point in the process to optimize safety or ergonomics.
- ▶ Keep a Sharpening Log to document what edge angles you sharpen onto your knives.
- ▶ Dry Sharpening System – Do NOT Use Oil when sharpening! Small amounts of water can be applied to the abrasive when sharpening if desired, but not required.
- ▶ Do not drag the Abrasives down onto or up onto the blade face or you risk scratching the surface.
- ▶ NEVER leave a knife mounted in the sharpener when not in use. Always store knives safely.
- ▶ Abrasive can be replaced individually, visit WorkSharpTools.com to learn more.

3 YEAR WARRANTY

This sharpener is covered by Work Sharp's 3-year warranty. We stand behind and support our products – contact us if you need assistance, parts, or service.

Warranty for consumer not industrial or commercial use, excludes abrasives. Register your warranty online at WorkSharpTools.com.

QUESTIONS?

WorkSharpTools.com / 1.800.418.1439

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