GUIDED FIELD SHARPENER 221

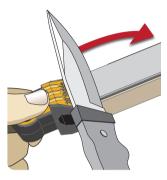
▲ Only use this sharpener as shown and instructed or you risk injury. Sharpening is an inherently dangerous activity. This product cannot hurt you but a carelessly handled blade or pointed object can. Please remain aware of sharp edges and your hand placement when in use.

QUICK START:

Most knives can be sharpened with the fine diamond plate, the fine ceramic rod, and the leather strop (if desired). Damaged blades or angle changes will require the coarse diamond.

Hold the sharpener by the handle to reduce the risk of injury or place the sharpener on a flat, stable surface. Do not rest the tool on yourself when in use.

SHAPING & SHARPENING: Diamond Plates



2 HONING: Ceramic Rod

Rotate the red knob so that the fine (smooth) surface and "**F**" on the knob are up.

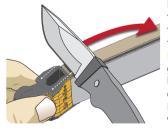
Place the side of the knife flat on the Guide closest to the handle so the cutting edge is on the rod and **PUSH** the knife edge away and along the abrasive surface.

Repeat this step using the opposing Guide and PULL the knife edge toward and along the abrasive surface.

Alternate for 5 strokes per side.

1 Use caution when sharpening toward yourself.

3 STROPPING:

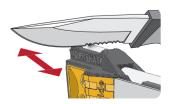


Hold the handle so the leather strop is facing up. Place the side of the blade on the stropping Guide with the cutting edge facing down and away from the leather. **PUSH** the backside of the knife up the guide surface then onto and across the leather strop. Repeat this step using the opposing Guide and a **PULL** motion. Perform **10** alternating strokes. Use caution when stropping your blade.

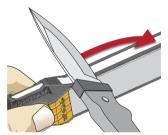
L DO NOT PUSH the edge into the strop or you will cut the surface of the leather.

SERRATED EDGES: Large or Small Ceramic Rod

Choose the appropriate size ceramic rod for your serrations. Matching the bevel angle of the serration, use short **PUSH** & **PULL** strokes for each serration. Use **3-5** strokes per serration.



MORE INSTRUCTIONS, TIPS & DEMOS AVAILABLE AT: worksharptools.com or (800)597-6170



Place the side of the knife flat on the Guide closest to the handle so the cutting edge is on the abrasive and **PUSH** the knife edge away and along the abrasive surface.

Repeat this step using the opposing Guide and PULL the knife edge toward and along the abrasive surface.

Alternate for **5 10** strokes per side.

toward yourself.