

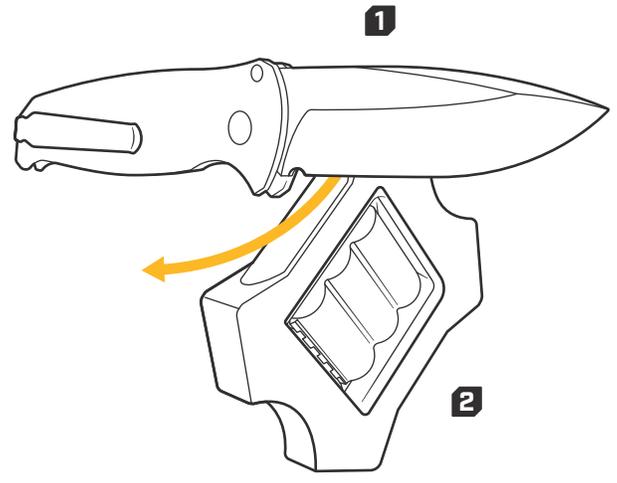
NEW

MICRO SHARPENER & KNIFE TOOL

USER GUIDE

1 SHARPEN

Place knife flat on the diamond sharpening guide at the heel of the blade. Push the knife edge across the abrasive using light pressure all the way to the tip. Repeat this step using the opposing guide and pull the knife edge across the abrasive. Alternate for 5-10 strokes per side.

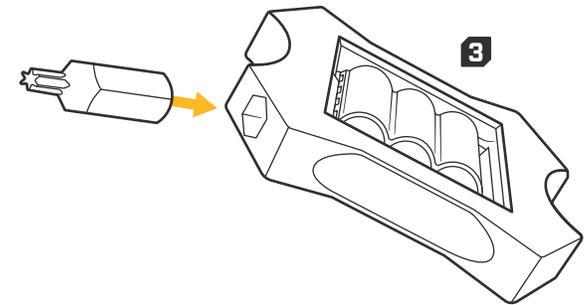


PRO TIP

Sharpen on diamond rod until a burr is formed along the entire length of the cutting edge.

2 HONE

Switch to the ceramic. Follow the same steps as 1 above.



PRO TIP

Use only the ceramic hone for touching up a knife edge.

3 BIT DRIVER

Bit Drivers can be used to tighten or loosen common knife hardware such as pocket clips, frame fasteners, thumb studs and pivots. Accepts any 1/4" driver bits.

MORE PRO TIPS

- ▶ Long knives may require multiple strokes in sections.
- ▶ Use light pressure when sharpening and honing.
- ▶ Serrations can be sharpened using the ceramic hone – lay the flat side of the serrations on the ceramic rod and use very light pressure to deburr.

FEATURES

- 1 Fine Ceramic Rod
- 2 Medium Diamond Rod
- 3 T6, T8, T10 Bits
- 4 Lanyard
- 5 Bit Driver

