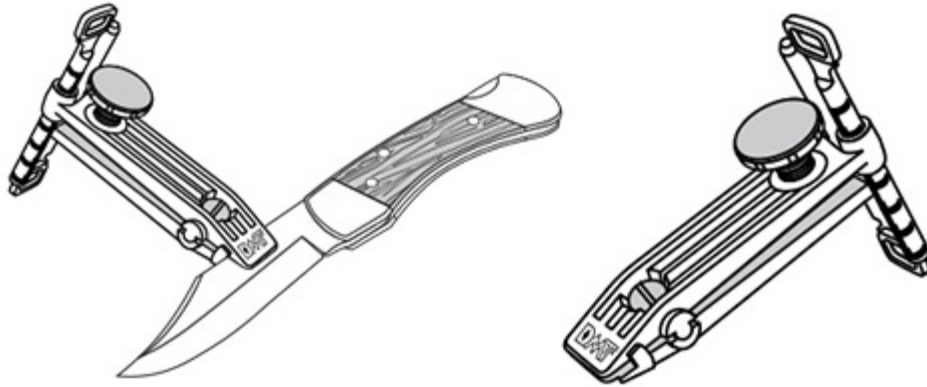

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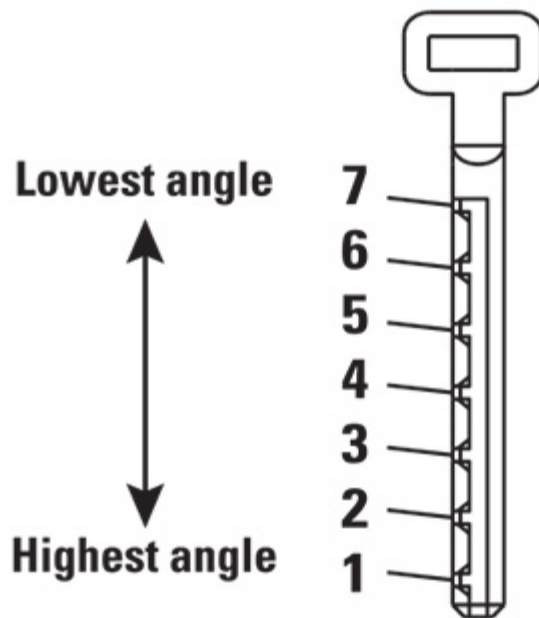
The following instructions were provided by the manufacturer.



Parts: Two Adjustable guide rods, Thumb screw, brass screw and knife clamp body

1. Rotate each adjustment rod 1/4 turn to unlock the rod. Push (or pull) rod to appropriate notch to set angle. (See angle setting chart for angle information) Turn rod to lock. Set both rods at the same setting.

ADJUSTABLE GUIDE ROD(S)



Angle Chart (degrees)

		▼ ▼				
		Blade Width				
Blade setting		.5"	1"	2"	3"	4"
7	Lowest	17	16	14	13	12
6		21	20	18	15	14
5		26	24	21	18	16
4		30	28	24	21	18
3		35	32	27	24	21
2		39	36	31	26	23
1	Highest	44	40	34	29	25
Popular Angles		▼ = most common blade width				

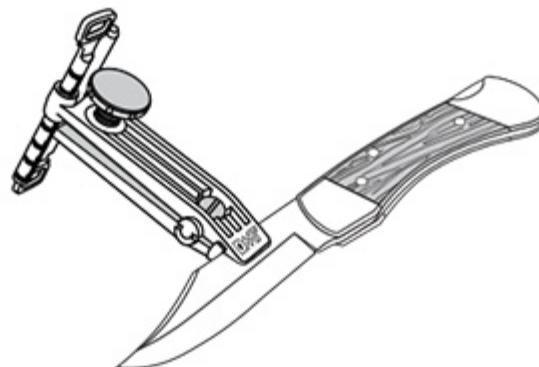
Aligner™ Knife Clamp Angle Setting Recommendations

- 7 Lowest Angle: Razors, X-ACTO Blades, Craft Knives
- 6 Fillet, Paring, Trimming & Tomato Knives
- 5 Boning, Carving, Chef, Kitchen Utility and Small Folding Pocket Knives
- 4 Folding Hunt/Sport Knives and Large Pocket Knives
- 3 Fixed Blade Hunting Knives
- 2 Fixed Blade Military and Survival Knives
- 1 Highest Angle: Meat Cleavers, Machetes, Brush Knives

Note: Recommendations only. Angle selection is subject to personal preference and edge use.

Caution: Sharpening is inherently dangerous, use caution with sharp edges. Always hold knife handle not clamp.

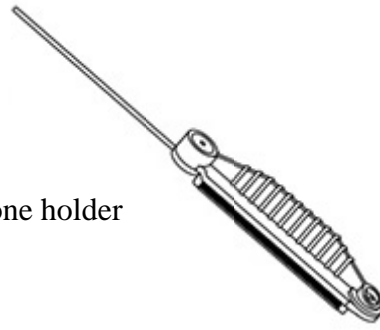
2. Loosen thumbscrew and press clamp together near thumbscrew to open knife clamp jaw. Rest back side of knife clamp on table and while holding knife handle, place knife clamp on the middle of the back of the blade. Unscrew the brass screw as needed to accomodate knives up to 3/8" in thickness. With a small screwdriver, adjust the brass screw until jaws are snug against knife blade and then back off brass screws 1/2 turn.



Carefully, hand-tighten thumb screw until the knife clamp jaw firmly grips the knife blade.

INTERCHANGEABLE STONE HOLDER (AHF)

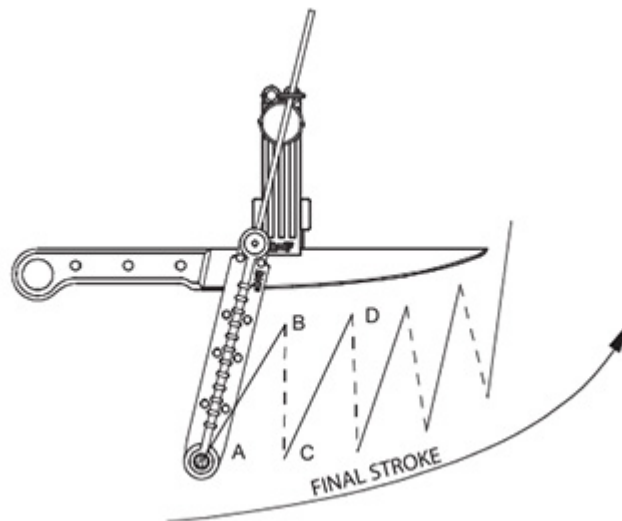
Parts: Swiveling metal angle guide rod and stone holder with cam-lock.



3. With the end of the angle guide rod pointing toward you over the stone holder, rotate rod clockwise until it snaps in place.
4. Insert desired grit stone into the stone holder and move cam-lock (right or left) to secure stone.
5. Place guide rod through loop on adjustment rod of knife clamp and match stone with bevel.

Sharpening procedure: Important - Always hold knife handle securely and move only the stone holder with stone or serrated knife attachment. Never sharpen holding knife clamp.

6. Holding the knife handle in one hand and the stone holder in the other, use the following stroking motion:



7. Starting at point A, gently slide stone holder using light pressure to point B. Move stone to point C and repeat stroke to point D. Repeat several times. To sharpen the other side of the knife blade, remove stone holder rod from loop, turn knife and clamp over, re-insert stone holder rod in loop. Repeat striking motion the same number of times on this side of the knife blade.

TIP: If you are unsure as to whether or not you are sharpening the knife edge (bevel) correctly, simply take a marker and color the knife edge. When sharpening, the marker will be removed by the diamond so you can see what area of the blade has been sharpened and what areas still need sharpening.

TIP: The amount of time required to restore the edge of the knife is dependent on the dullness of the blade and the grit of the diamond you start with. For a knife blade that is regularly maintained, 1 minute on each side with a fine grit Diamond Whetstone™ should restore the knife edge.

8. Start with the coarsest stone in your kit. Step through the grits by changing the stone in the stone holder. Release cam-lock on stone holder. With stone facing down, lightly tap cam-lock against table to release stone from stone holder. Load new stone in stone holder and turn cam lock to secure. Repeat steps 6 and 7.

ACCESSORIES INSTRUCTIONS

SERRATED KNIFE SHARPENER (Comes with A-PROKIT, ADELUXE)



Parts: Metal guide rod and fine diamond tapered serrated rod.

1. Screw the guide rod into the tapered serrated knife sharpener rod.
2. Select appropriate angle setting and secure knife in clamp, centered on the serrations (see Knife Clamp instructions steps 1,2).
3. Hook bent end of guide rod through loop at the end of adjustable guide rod.
4. Hold the serrated knife attachment at the base of the tapered rod (where guide rod meets sharpener). Match the serration bevel (gullet) diameter with the sharpener diameter and move the tapered sharpener up and down the gullet.
5. Fast method: Sharpen all like-sized serrations, and then move to the next size gullet and taper, etc. Sharpen an equal amount of strokes on each serration.

USE AND CARE

Use - Apply gentle strokes to sharpen; let the diamond surface work for you. Excessive force and hacking will result in damage and void any warranty. No lubricant necessary; water may be used if desired.

Break In - The diamond surface will smooth after initial sharpening, with no impact to long term performance.

Care - After use rinse, dry and store dry. When cleaning is needed, use an abrasive cleanser (non-petroleum based) and a nylon scrub brush on the diamond surface.

H₂O



Use only water for lubrication

N'utilisez que de l'eau pour la lubrification.

Para lubricación sólo use agua.
