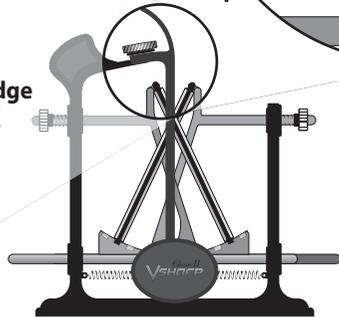
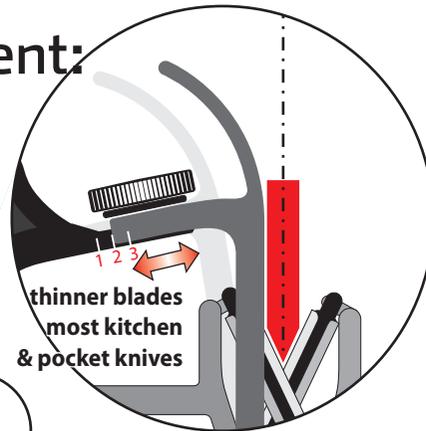
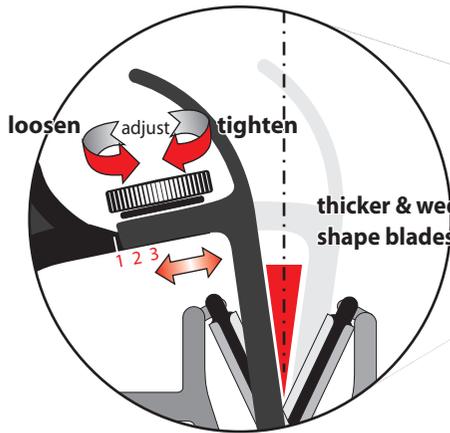


1 Blade Guide Adjustment:

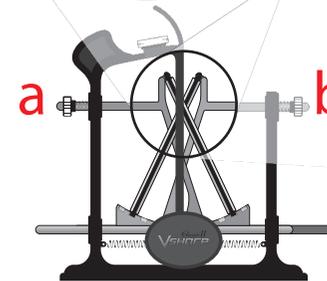
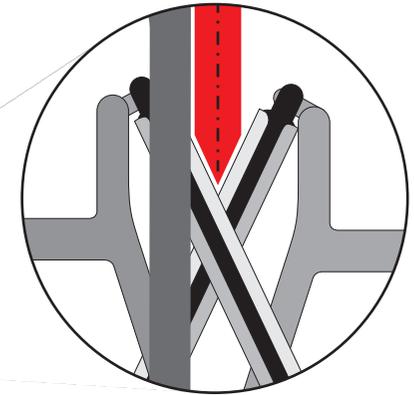
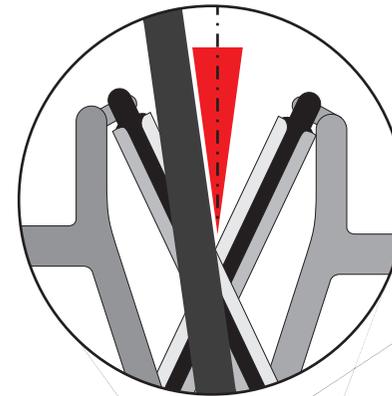
Adjust the Blade Guide depending on the thickness and style of your blade to ensure an even bevel on both sides of the blade. Most Pocket knives and kitchen knives can be sharpened at the middle of the three settings.



2 Setting the "V":

to set the "V" adjust thumb nuts a & b

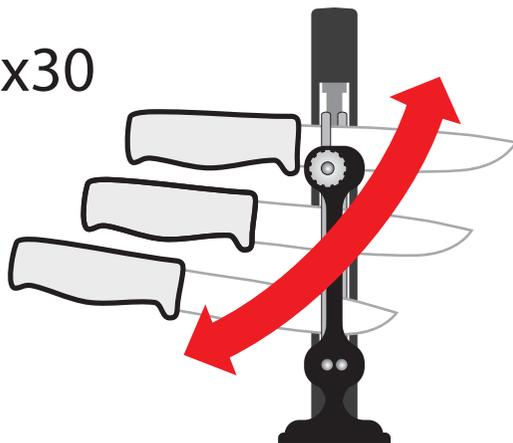
Use the "V" adjustment knobs a & b to align the intersection of the hone rods. For wedge blades this intersection should be adjacent to the Blade Guide. Setting for parallel blades should be a small distance from the Blade Guide depending on the thickness of the blade.



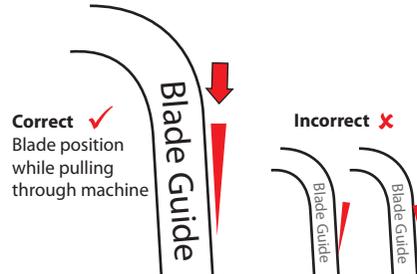
WARNING: Always clean blade before sharpening (Dirty or fatty knives clogs diamond hones!)

3 Initial Sharpening:

x30



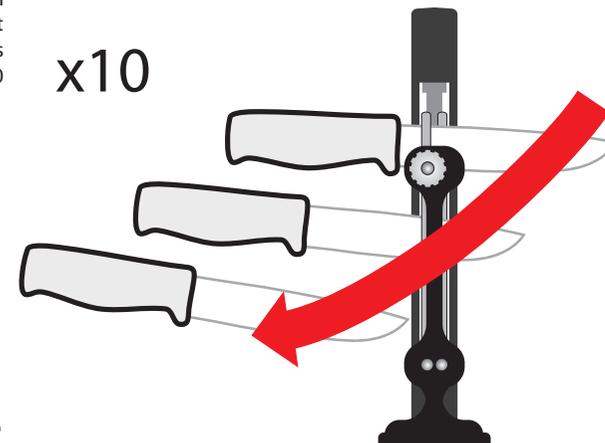
For the initial sharpening of the dull blades, keep the blade in the sharpener FLAT against the Blade Guide, and use a back and forth, up and down sawing motion to quickly create an edge. Don't worry about sharpening the tip yet, the next (final sharpening stroke) will get the tip sharp. This motion is only needed on dull knives or hard steel knives. Do this 30-40 times (more for really dull knives or harder steel knives).



Always keep blade FLAT against blade guide

4 Final Sharpening:

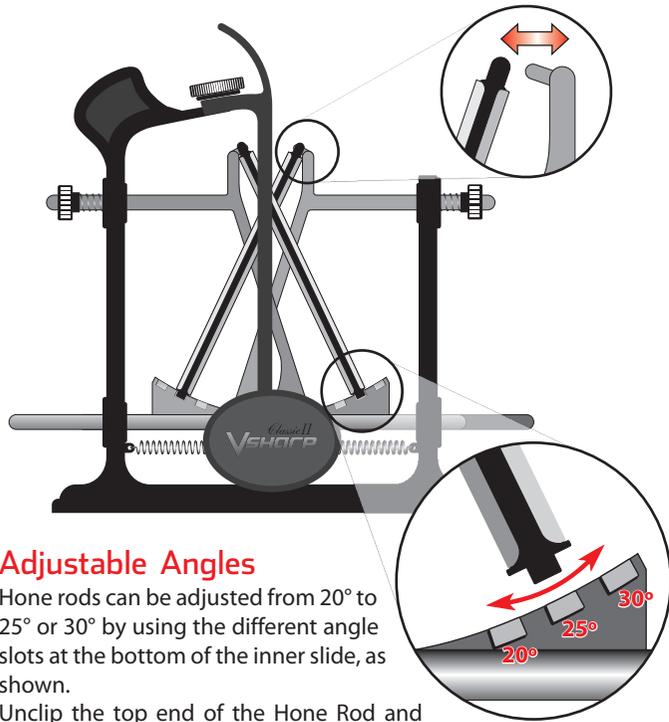
x10



For final and touch-up sharpening, draw the blade in a downward motion completely through and out of the sharpener, keeping the blade flat against the Blade Guide. Do this 10-15 times, or until you have achieved flat bevel from the heel to tip. Hard steel blades might require another 10-15 strokes. Once you have created a flat bevel on both sides of your knife, this is the only motion required to re-sharpen your knife. Re-sharpening only requires 5-15 strokes depending on dullness and blade steel.

VSHARP Classic II

WARTHOG SHARPENERS



Adjustable Angles

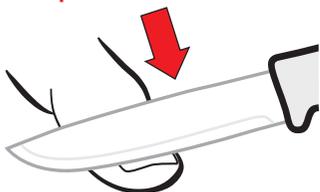
Hone rods can be adjusted from 20° to 25° or 30° by using the different angle slots at the bottom of the inner slide, as shown.

Unclip the top end of the Hone Rod and move it to the desired angle slot.

Ensure both rods are set to the same angle!

- 20°** Fillet, Paring, Straight Razors – Delicate edge that requires frequent touch-ups.
- 25°** Chefs, Kitchen, Hunting, Pocket, Boning, Carving, Paring – Slicing edge for meats, vegetables & soft materials.
- 30°** Chopping, Survival Knives, Machettes. – Durable edge for cutting wood, cardboard, ropes, electric cords, etc.

Sharpness Test



Check the edge by gently testing it on your thumbnail to see if it sticks. If the blade sticks to your nail from the Heel to the tip of the blade, you have successfully achieved a Cutting Edge and can now continue to either finer grits or use the Finishing Steels to produce a Shaving Edge.

If the blade slips off the nail at a specific location, use the Initial Sharpening motion (Quick Set-up, Step 3) on that particular spot, to get the edge. Then always finish with the Final Sharpening motion (Quick Set-Up, step 4) to get the entire edge consistently flat. Do the Final Sharpening motion in 10 – 15 stroke increments to prevent over-sharpening.



Diamond Plates

V-Sharp Classic comes with 325 grit Diamond Plate & Finishing Steels. Optional Diamond Plates are available in 600 grit & 1000 grit.



325 grit Creates rough, toothy edge. Used on most general purpose blades. (use with 20°, 25° or 30°)



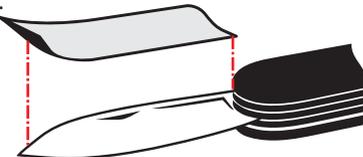
600 grit Creates smooth, toothy edge. Used on special purpose blades like taxidermy and fine pocket knives. (use with 20°, or 25°)



1000 grit Creates fine, polished edge. Used on scalpels and leather tools. (use with 20°)

Clean the Blade Guides

By pulling your blade through and by keeping it flat against the Blade Guide, you are removing small particles from the blade that cling to the Guide. It should be cleaned frequently.



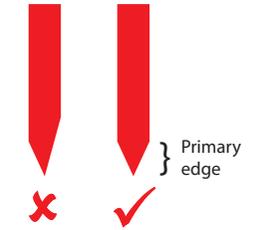
Highly polished, painted, anodized and coloured blades should use Painters Masking Tape (semi sticky) to protect the finish while pushing the blade against the guide. Lay the tape along the side that rubs against the Blade Guide, leaving only the EDGE exposed. This protects the blade from metal dust that collects on the Guide while sharpening. Keeping the Blade Guide clean of this metal dust will prevent any patina marks. Most patina marks can be removed by using a smooth, non-abrasive sponge. Clean clogged rods with soap and water.

Blade Guide adjustment for even Sharpening

The Blade Guide can be adjusted from 0° to 5°, depending on the thickness of your blade. If the edge appears to be cutting higher on the left side, adjust the guide to the right and visa versa until an even edge on both sides are achieved. For the most kitchen and pocket knives this setting should be at number 2. (Step 1 Blade Guide Adjustment)

USER GUIDE

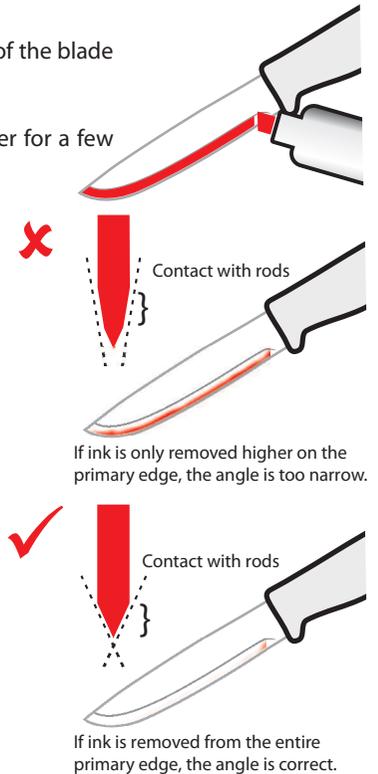
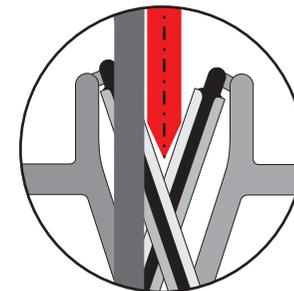
Blade profile



Finding the original angle.

Run a marker along the Primary Edge of the blade to help find the right angle.

After drawing blade through sharpener for a few strokes:



Steeling the Blade for a Razor Edge

Once you have achieved a consistent CUTTING edge from heel to tip, unclip and flip the rods so the Finishing Steels are facing upward and increase to the next angle. Pull your blade through another 10 – 15 strokes to achieve a SHAVING edge. This edge is more delicate and will tend to dull more quickly. Since the Finishing Steels are not removing any metal (they align and smoothen the edge) we recommend frequent steeling between sharpening to keep your edge and your blade!