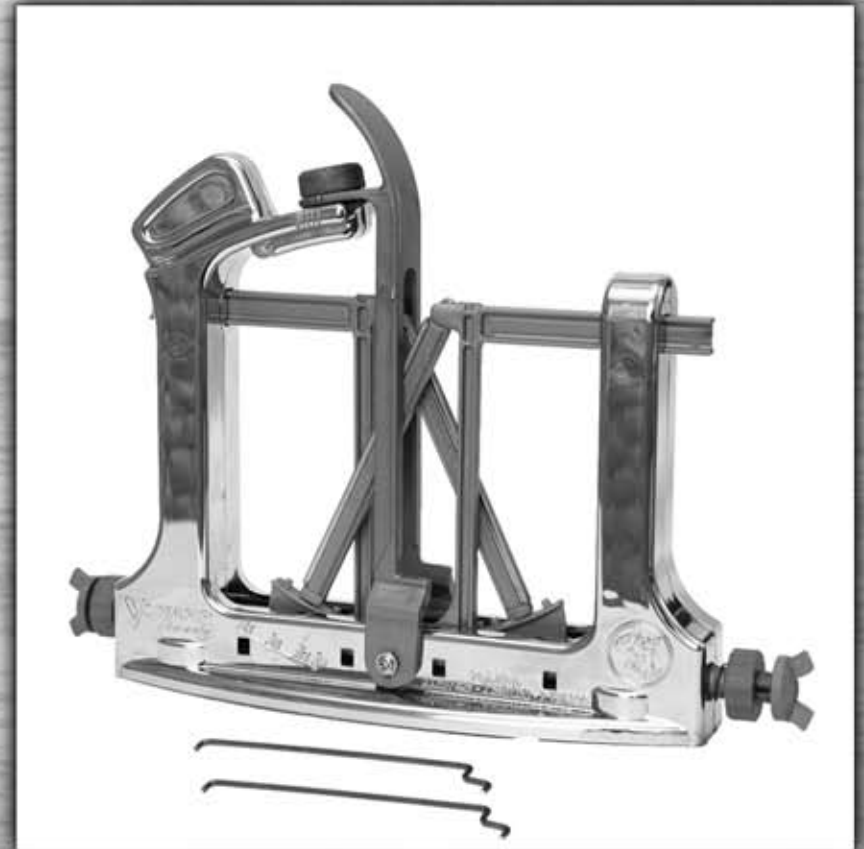
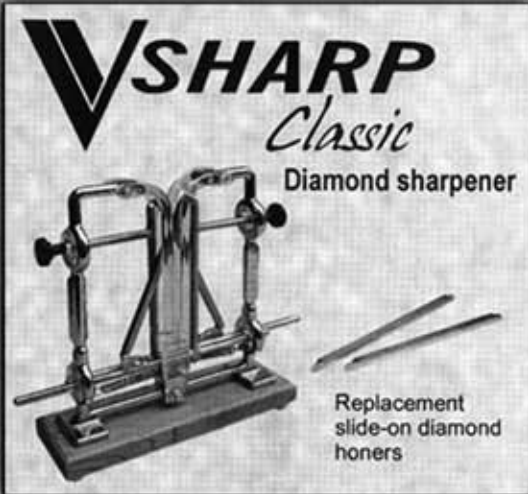


Also Available at
www.V-Sharp.com

VSHARP

Xtreme edge



Warthog Sharpeners, LLC
P.O.Box 150398
Austin, TX 78715
US: 877 - 719 - 0123
Intl: 512 - 535 - 7255
www.v-sharp.com

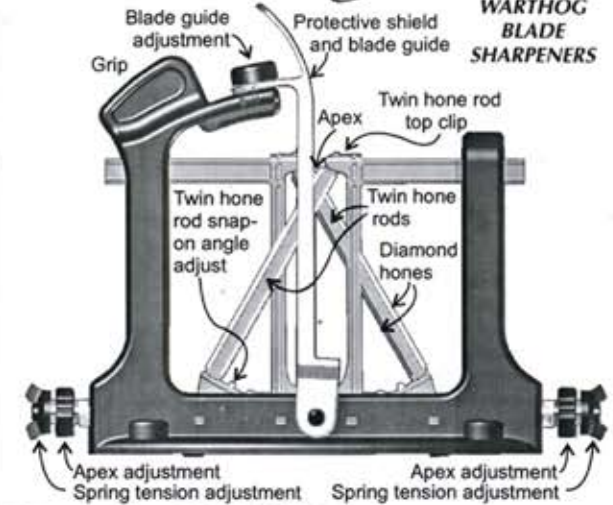
GET THE EDGE

Instructions for Use

VSHARP Diamond Sharpener

Xtreme edge

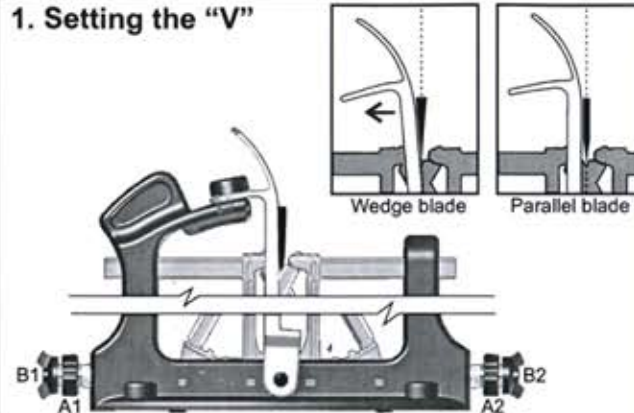
WARHOG
BLADE
SHARPENERS



Patent number: PCT/ZA 02/00219

www.v-sharp.com

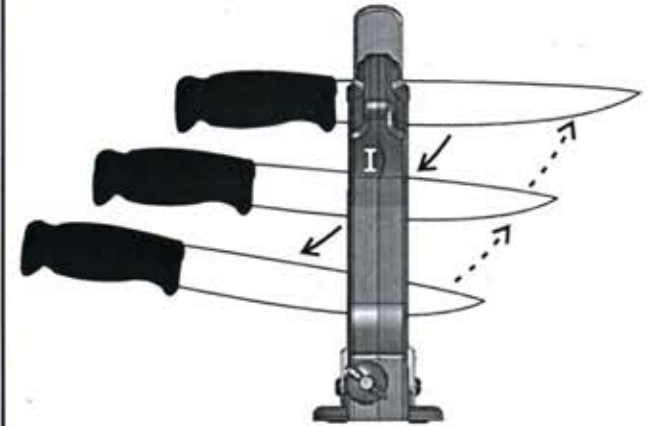
1. Setting the "V"



Use adjustment knobs A1 & A2 to align the apex of the diamond hones in line with the blade guide. Always keep the blade flat against the guide throughout the entire stroke. This way you secure constant angle (sharpening) contact between the edge and the diamond hones on both sides of the blade. Spring tension can be increased by adjusting B1 & B2. B2 should always have slightly more tension to assist in keeping your blade against the guide. To prevent uneven sharpening on wedge shaped blades, adjust the blade guide to the left to keep the centre line vertical. See illustration above.

2. Begin sharpening

Sawing / slicing motion



Sawing / Slicing stroke is only used for initial sharpening. This motion is similar to sawing with a hand saw ... It is a rapid down-and-through, up-and-back motion. Do this for approximately 15-45 seconds on most kitchen knives and up to 2 minutes on extremely hard knives (D2, 154cm).

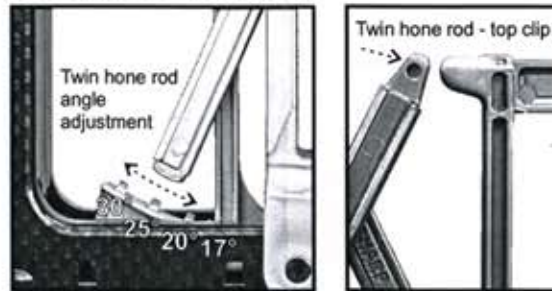
3. Final sharpening

Finishing the edge



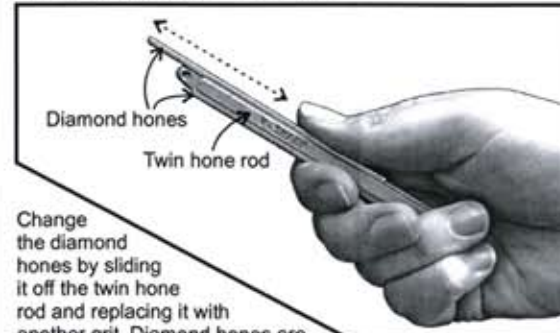
Starting at the heel of the edge, pull the knife down and completely out of the machine while keeping the blade flat against the blade guide. Try to get to the bottom of the diamond hones without hitting the base of the blade guide. Do approximately 10-15 strokes. This is the only stroke you will use to touch-up and reshape. It is not necessary to do the sawing/slicing motion once the edge is established.

4. Adjusting the angles



The V-Sharp comes set up at 25° degrees, but is adjustable between 17° and 30° degrees. Simply unclip the top end of the twin hone rod, lift it and move it to the angle of your choice. Place it firmly over the notch at the desired angle and then just clip the top of the twin hone rod into the side frame. Please note: sharpness has not only to do with angles; there are also factors like steel quality as well as the shape of the blade that determines sharpness. 17° Degrees is a very delicate edge but needs to be sharpened more often. 20° Degrees is ideal for thin bladed working knives like kitchen and butchers' knives, 25° degrees is a more durable edge and will stay sharp for longer, 30° degrees is a very durable edge for hard working knives like carpet knives, camping knives etc.

5. Changing the hones



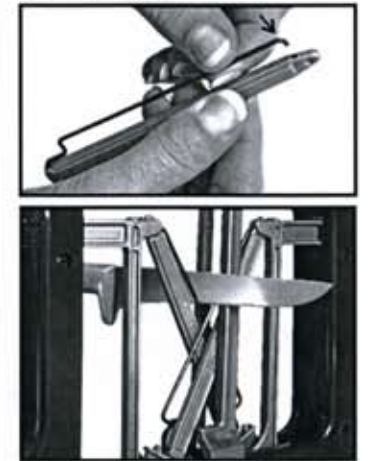
Change the diamond hones by sliding it off the twin hone rod and replacing it with another grit. Diamond hones are available in coarse - 325 grit, medium - 600 grit and fine - 1000 grit. Your twin hone rod can conveniently carry two diamond hones and by simply turning it around, you could go from coarse to medium or medium to fine, etc.

Sharpness test



After sharpening, place the edge cautiously on your thumb nail. If it sticks it is sharp. If it slides sideways more sharpening is needed.

6. Steeling



To acquire the ultimate Warthog working edge, the blade must be steeled after sharpening. Clip on the two steel wires included and polish the edge with a few strokes. The blade guides must still be used to maintain a constant angle. An even keener edge can be acquired if 600 grit honers are used before steeling.