

To insert a sharpening utensil

Loosen the 4 arm knob; Insert the sharpening utensil; hand tighten the 4 arm knob to keep the sharpening utensil from moving. **Do not over tighten.** Hand tight is sufficient.

To change the angle of the sharpener

Loosen the 2 arm knob on the back; adjust the upper portion to the desired angle so the degree lines up with the white hash mark on the base; hand tighten the 2 arm knob securely to maintain the angle. **Do not over tighten.**

To test if your knife is sharp

The knife is sharp when you can touch the edge of the knife to a piece of plastic at roughly a 45 degree angle (i.e. the marker body or piece of pvc) and the blade “sticks” into the plastic.

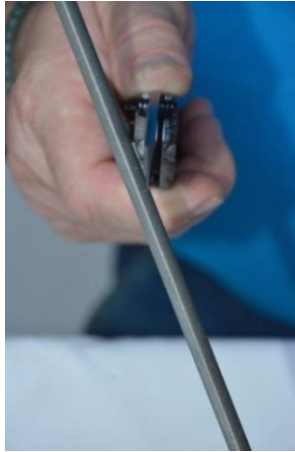
A dull knife will slide off or not dig into the plastic.

DIRECTIONS FOR USE:

The first step to sharpening your knife is to determine the angle of the knife edge.

1. Place **The Sharpener's Edge** on a flat surface at about wrist height (i.e. a kitchen table) so you are looking down at it (kitchen counters are often too high). One hand holds the knife and the other hand is placed on the side and back portion of the base. Position yourself to stand slightly to one side of **The Sharpener's Edge**. This is so that when you draw the knife across the sharpening utensil, your arm will continue straight and smoothly past your body in a straight line as opposed to your arm coming toward your abdomen.
2. Loosen the 4 arm knob and insert the diamond (long) sharpening utensil; secure by hand tightening so sharpening utensil does not move.
3. Loosen the 2 arm knob in the back to adjust the upper portion to 20 degrees (where the 20 degree mark lines up with the white hash mark on the base).
4. Hand tighten the 2 arm knob to securely maintain the angle.
5. Draw a line with a magic marker along the edge of your knife blade on both sides from heel to tip. The marker will get worn off where the edge is hitting the sharpening utensil. This will enable you to see

exactly where the edge is touching the sharpening utensil and how the angle needs to be adjusted.



6. Hold the knife straight up and down (like 12:00 and 6:00 on a clock face) as if you are cutting a tomato. Your thumb should be placed on the top or spine of the knife to ensure it is straight up and down.
7. Holding the knife perpendicular to the base, draw the knife along the

sharpening rod from heel to tip. Do NOT lean the knife toward or away from the sharpening utensil. **It is extremely important to keep the knife straight up and down.**

8. Starting at the top of the sharpening utensil, draw the knife from heel to tip along the length of the sharpening utensil following the contour of the knife. Gently draw the knife down and across the length of the utensil in a controlled manner as if you are “cutting” a section out of the sharpening utensil and keeping the knife straight up and down.
9. Repeat steps 6 through 8 two to three times double checking that your knife is straight up and down each time. Turn the unit around and repeat two to three times on the other side of the knife.
10. Look at the edge of the knife and see where the magic marker is worn off.
11. If the marker is worn too high, then increase the angle one or two degrees and repeat. To change the angle, loosen the 2 arm knob and slightly move the upper portion, then hand tighten the 2 arm knob to securely hold the angle.
12. If the marker is worn too low, then decrease the angle one or two degrees and repeat. To change the angle, loosen the 2 arm knob and slightly move the upper portion, then hand tighten the 2 arm knob to securely hold the angle.
13. Repeat steps 6 through 12 (reapplying marker if needed) until the marker is worn off only along the edge. This is the angle of this particular knife.

14. Tip: Write down the type of knife and the angle (degrees) so next time you can just set the angle and start sharpening. You won't have to find the angle of this knife again.

Sharpening the knife once the angle of the edge has been determined.

- A. Set **The Sharpener's Edge** at the predetermined angle by loosening the 2 arm knob and moving the upper portion so the degree lines up with the white hash mark on the base.
- B. Tighten the 2 arm knob to securely maintain the angle.
- C. Hold the knife straight up and down (as in step 6). Failing to hold the knife straight up and down will not sharpen the edge.
- D. Following the contour of the knife, draw the knife across the sharpening utensil from heel to tip.
- E. Take 3 to 5 swipes across the sharpening utensil.
- F. Rotate the knife sharpener around and repeat on the other side of the knife blade.
- G. Continue to swipe the knife 3 to 5 times on each side turning the sharpener around to get both sides evenly.
- H. Check the edge of the knife for sharpness after every couple of turns.
- I. When the marker line is completely gone check the knife in several locations along the edge against a piece of plastic (i.e. marker body).
- J. Your knife is sharp when the marker line is gone from each side and you can touch the edge of the knife to a piece of plastic (i.e. the marker body) and the blade “sticks” into the plastic.

Finishing the sharpening:

- When you are satisfied with the sharpness of the edge; insert the ceramic honing rod by loosening the 4 arm knob; remove the diamond sharpening utensil and insert the ceramic (short, smooth) rod, then hand tighten the knob.
- Continue to sharpen the knife in the same manner as above (item C through H).
- This will hone the knife edge.

How to sharpen scissors:

1. Place **The Sharpener's Edge** on a flat surface at about wrist height (i.e. kitchen table) so you are looking down upon it. One hand holds the scissors and the other hand is placed on the side and back portion of the base. Position yourself to stand slightly to one side of **The Sharpener's Edge**. This is so that when you draw the scissors across the sharpening utensil your arm will continue straight and smoothly past your body in a straight line as opposed to your arm coming toward your abdomen.

2. Loosen the 4 arm knob and insert the diamond (long) sharpening utensil; secure by hand tightening so the sharpening utensil does not move. Do not overtighten.

3. Loosen the 2 arm knob in the back to adjust the upper portion to 20 degrees (where the 20 degree mark lines up with the white hash mark on the base). Tighten the 2 arm knob to securely maintain the angle. Hand tighten the knob.

4. Open the scissors and draw a line with a marker along the cutting edge of each scissor blade.

5. With the scissors open, hold the handle of one of the blades with your thumb over the intersecting pivot point to securely hold the scissors.

6. Sharpening one blade at a time, hold the blade horizontally to the sharpening utensil with the cutting edge against the sharpening utensil.



7. Hold the scissors at a

slight angle to the sharpening utensil and lightly touch the sharpening utensil. You will notice a gap between the utensil and the scissor blade.

8. Then, gently and slowly roll the scissor blade upward toward the sharpening utensil just until that gap is closed. This is where the cutting edge of the scissors is intersecting with the sharpening utensil.

9. Draw the scissors across the sharpening utensil going down and along the sharpening utensil.

10. Repeat step 9 five or six times.

11. Flip the scissors over to sharpen the other scissor blade, repeating steps 6 through 10.

12. Look at where the marker is worn off on the cutting edge to make sure you are concentrating your efforts on that location.

13. As long as the opposing faces of the scissors are not damaged or gouged you can sharpen scissors.

14. Open and close the scissors and listen for the shearing sound of the scissors. You can hear the sound of the shears when the scissors are sharp.

15. The first time you sharpen your scissors it may take a little bit longer than 5 or 6 times on each side, depending on how dull your scissors are.

Tips:

- **The Sharpener's Edge** can be used right handed or left handed.
- **The Sharpener's Edge** will accept most sharpening rods of various shapes and sizes that you might already own.
- Rotating the sharpener base after a few swipes on each side assists the edge to get sharp instead of "rolled over".
- Do not overly tighten the 4 arm knob. Hand tight is sufficient to secure the sharpening utensil.
- The first time you are sharpening your knife with **The Sharpener's Edge** it will take a bit more time and effort to achieve your desired angle because you have to true up the edge of the blade.
- Write down the particular knife and angle you determined so the next time it needs sharpening you look up the angle of the knife, set the angle and start sharpening. This eliminates the need to find the angle every time for that particular knife.
- **Knife sharpening is inherently dangerous. Use caution in using any knife or while sharpening.**
- **Never run your fingers down the edge of the knife blade!**
- **Do not use on serrated edges. It will not sharpen serrated edges.**
- **Do not use under the influence of alcohol or drugs.**

The Sharpener's Edge

To view a video tutorial on how to sharpen a knife using **The Sharpener's Edge**, please visit us at www.productsbyjcs.com.

To view a video tutorial on how to sharpen scissors using **The Sharpener's Edge**, please visit us at www.productsbyjcs.com.

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