

VEVOR[®]

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KNIFE SHARPENING STONE USER MANUAL

We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

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KNIFE SHARPENING STONE

Thanks for purchasing one of our products.

Please read carefully the assembly instructions before the installation.



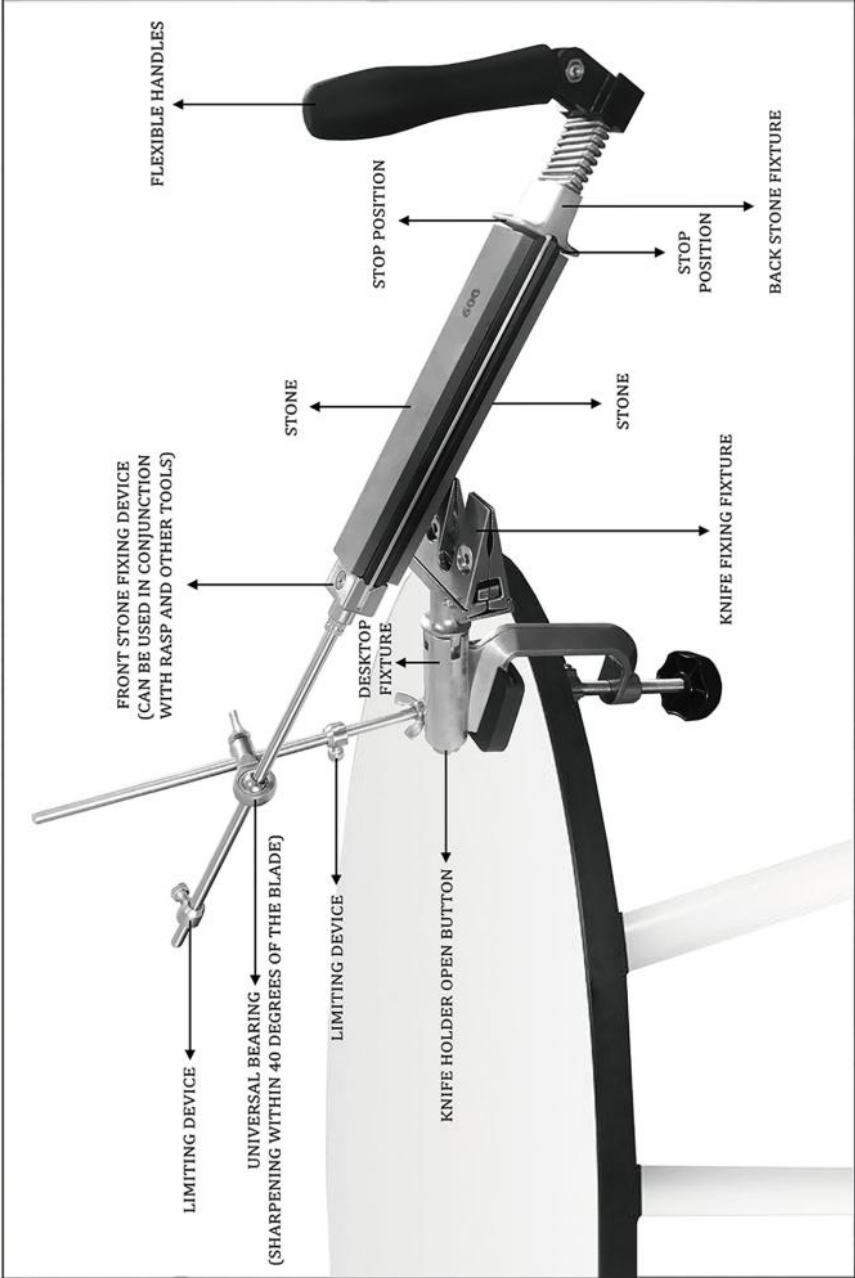
NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

✉ CustomerService@vevor.com

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

PRODUCT COMPONENTS



ASSEMBLY PRECAUTIONS

1. Assemble needs to follow these instructions. Incorrect assembly can be a hazard.
2. Wear safety goggles and heavy-duty work gloves during assembly.
3. Do not assemble when tired or when under the influence of alcohol, drugs or medication.
4. Keep the assembly area clean and well-lit.
5. Keep bystanders out of the area during assembly.

USE PRECAUTIONS

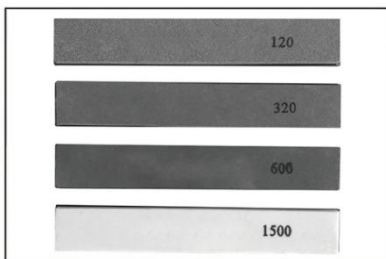


WARNING: TO PREVENT SERIOUS INJURY AND DEATH FROM TIPPING:

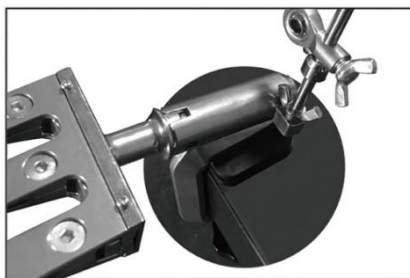
1. This product is not a toy. Do not allow children to play with or approach this item.
2. Use as intended only. Do not sit or stand on the product.
3. Inspect before every use. Do not use it if parts are loose or damaged.

Operating Instructions

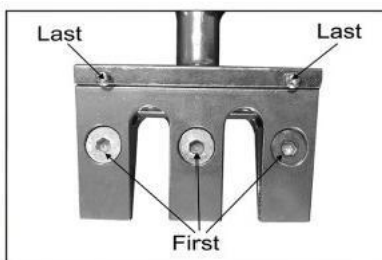
1. Soak the stone in water until it stops blistering, then take it out and shake it a few times before using it on the pull rod.



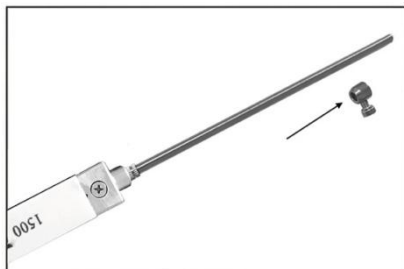
2. Install and fix the desktop fixture on a flat surface, screw the stainless steel rod of the bearing bead set into the rear hole of the fixture, and tighten it with a butterfly nut.



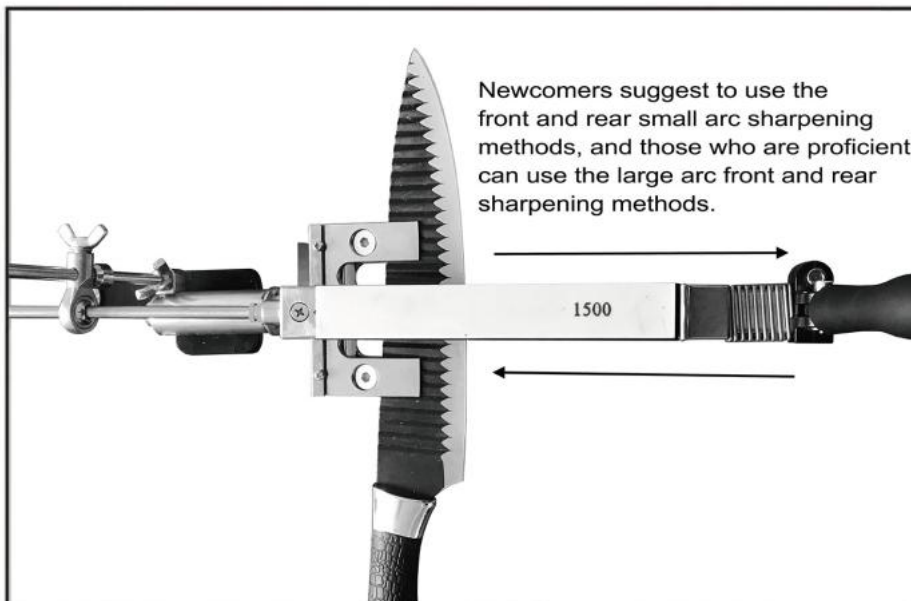
3. Firmly press the cylindrical button on the back of the clamp to open the clamp. Place the blade flat in the clamp, then release the button to easily clamp the blade. Then use a wrench to tighten the three screws on the surface of the splint. After making sure that the knife is clamped, lightly tighten the two Phillips screws on the top of the clamp. (Because the thickness of the knife is different, the two Phillips screws are to prevent the jig from shaking. Just tighten them lightly.)



4. Screw the long stainless steel rod into the head of the stone fixture. Then remove the limit device, insert the stainless steel rod into the bearing ball, and then install the limit device.

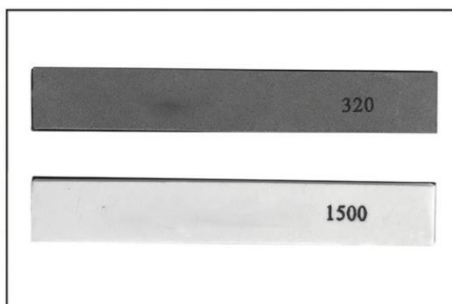


5. Install the soaked stone(Use coarse grinding first) on the stone fixing device and tighten the fixing screws. Hold the handle, use light push and heavy pull, try to use the same pressure to sharpen. Most of the sharpening process is done in the push and pull process. Judging the effect of sharpening according to the marks on the marker strokes, until the marks disappear, indicating that the sharpening is complete. Flip the clamp and sharpen the other side of the blade in the same way.



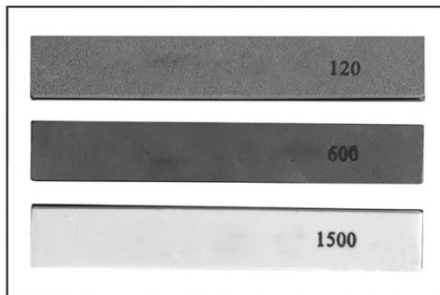
6. Choose to replace the stone according to the condition of the knife and finely grind it. The knife is slightly unsharp, Or there is no high requirement on the sharpness of the knife, it can be completed by using rough grinding and fine grinding.

(Recommend)



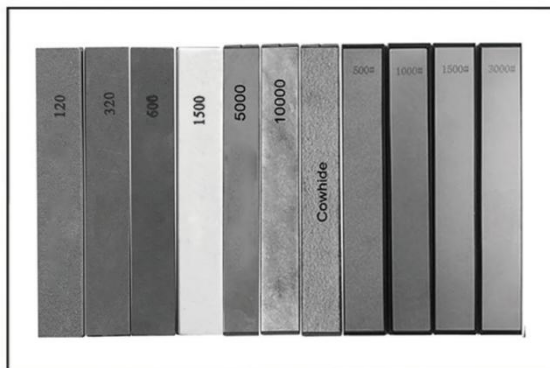
7. If the knife is relatively blunt, and the sharpness of the knife is required to be moderate, You can use coarse stone, medium stone and fine stone to sharpen the knife.

(Recommend)



8 . If the sharpness of the blade is required to be higher. Choose to use low-mesh stones to high-mesh stones for polishing in sequence (the hardness of the knife is higher, and diamond is recommended). Then use natural stone to finely sharpen the blade. After finishing,you can use high-mesh sandpaper or cowhide polishing to remove the abrasion marks.

(Recommend)



9. Rinse the used stone and dry it. Remove the knife, wipe the edge of the knife with a cloth, and test the sharpness with white paper. If the desired effect is not achieved, use high-mesh natural stones to sharpen again.



The photo shows how the sharpener is turned over. After turning over, the plane angle of the knife can remain unchanged.

SET THE SHARPENING ANGLE

A. Use a digital level to measure and set the sharpening angle, the fixture and the plane are 15°

(Figure 1)



1. Put the pull rod smoothly, and put the digital level directly on the pull rod. Sharpening angle = $15^\circ + 3^\circ = 18^\circ$

(Figure 2)



The photo shows the setting of the sharpening angle $18^\circ = 15^\circ$ (Desktop fixture) + 3° (Pull rod)

2. Measure on the fixture with a digital level meter, reset the measurement result to zero, and then place it on the pull rod to measure 18°

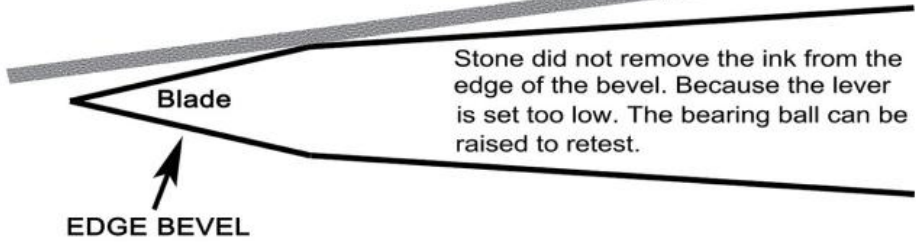


The photo shows that the sharpening angle set is 18° .

B. Use a marker to mark the bevel of the knife. The stone is mounted on the Stone fixed device, no need to wet it. Use the stone on the lever to gently rub the inclined surface of the knife. Now you can see where the stone is cut relative to the bevel of the knife. Proceed as follows:

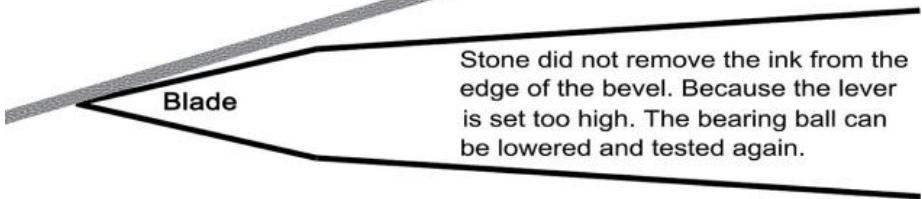
Wrong example: 1-Stone angle is too low

Stone



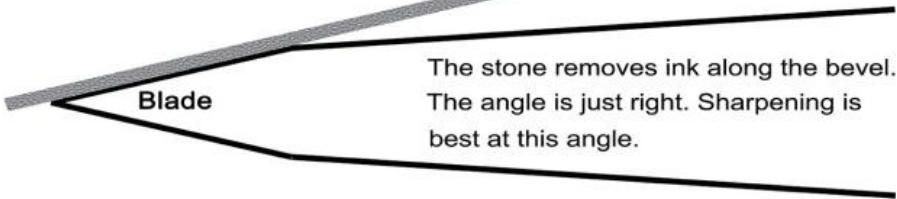
Wrong example: 2-Stone angle is too high

Stone



Correct example

Stone



SHARPENING WITHOUT SCRATCHING THE BLADE (FOR POLISHED OR ENGRAVED KNIVES)

1. Cover both sides of the blade with long mask (blue painter's tape, available at any hardware or paint store). Trim off the excess tape with a knife. Then trim the tape off the edge bevel so it won't gum up the stone.
2. Sharpen it as usual, but don't run the stone all the way to the stop position. Because sometimes the parts at the stop position hit the edge and hurt the edge.
3. Finish the edge and remove the tape.

THE EDGE OF THE FINAL FINISH

The final finished edge is very firm and very smooth. Practice a lot. Only in this way can the edge of the knife have a consistent angle. To complete this edge, stop sharpening before the burr starts to appear. Slowly feel its changes. When the edge of the knife is about to produce burrs, please reduce your sharpening pressure. Through practice, you will know, "If you sharpen it again, the edge of the knife will start to have burrs." Stop here, at this time you already have the final edge. This does require a lot of practice and attention to detail, but it is worth the effort.

Cleaning

- For cleaning, wipe the surface with a damp (not wet) cloth or wipe dry with a clean lint free cotton cloth.

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