PRECISION KNIFE SHARPENING SYSTEM

USER MANUAL

* Knife not included
Thank you for purchasing FINO EDGE Precision Knife Sharpening System!

- **Box Contents**
  - **A** Heavy-Duty Base Plate with 3 Rubber Feet Preinstalled
  - **B** Clamping Post with “T” Slot
  - **C** Clamping Post Rubber Foot and Bolt
  - **D** Adjustable Guide Rod Post with Angle Marking
  - **E** Guide Support Locking Bolt
  - **F** Large and Small Hex Key Wrenches
  - **G** Diamond Hone Block Holder with Guide Rod
  - **H** Guide Rod Locking Collar
  - **I** Non-Marring Knife Clamp
  - **J** 400 Grit Coarse (Yellow), 800 Grit Medium (Red or Orange) & 1,400 Grit Fine (Black) Diamond Hone Blocks
Assembly Instruction

Step 1: Attach the clamping post to the base with bolt using the large hex key wrench as shown. The slotted side of the clamping post should be facing inward and attached to the top side of the base plate.

Step 2: Place the clamping post rubber foot over the clamping post bolt and press firmly.

Step 3: Place the base plate on a flat surface and insert the guide support locking bolt into the clamping post. Make sure only to start the threads.

Step 4: Insert the adjustable guide rod post into the clamping post. Flat side with angle adjustment markings should be aligned to the back and snug the guide supporting the locking bolt.
Step 5: Slide the non-marring knife clamp into the “T” slot on the clamping post.

Step 6: Loosen the guide rod locking collar using the small hex key. Remove the collar from the guide rod making sure not to remove the bolt completely.

Step 7: Slide the guide rod through adjustable guide rod post and reattach the guide rod locking collar on the guide rod.

Step 8: Position the Diamond hone block holder with the open side facing up. Attach your desired hone block by snapping it firmly into the holder in place.

Step 9: Place the large and small hex keys into the holes provided on the clamping post to hold the knife clamp in place and have them easily available for future use.

You are now ready to sharpen your knife!

Clamping Blade

Always clamp your blade in the same orientation.
We recommend to clamp your blade with the handle to the left when the head of the locking bolt on the clamp is visible.

Before clamping, ensure that the blade is clean and no foreign materials (dirt or debris) are present. Presence of such particles can interfere with the proper holding of the blade.

Loosen the locking bolt on the non-marring clamp and align your knife in the clamp jaws.

The edge of the clamp should be positioned in such a way that it sits on a straight line between the tip and heel of the blade as shown below.

* Knife not included

Tip: For proper clamp alignment stick a masking tape from tip to heel in such a way that the longer edge makes a straight line from tip to heel!
Tighten the clamp on the blade using the large hex key to make sure that the clamp is tightly secured to the blade.

For blades up to 8 inches, clamp should be in the middle of the blade. For blades above 8 inches, you will have to divide the blade into working sections. Clamping should be in the middle of each section starting at a point and working your way back to the heal. *Make sure to sharpen both sides of the blade before moving the clamp!*

Once the blade is secured in the clamp, slide the clamp into the “T” slot on the clamping post and place the large hex key in its storage position to hold everything in place while sharpening.

» *Diamond Hone Block Selection*

When your diamond hone blocks are new there is a break in period in which the hone blocks will be aggressive.
This will slow over time as you use the hones and the overall abrasive profile will improve. This break in period is normal and expected with all diamond hones and is not a sign of wear or damage when cutting is not as aggressive as when new.

- **400 Grit Coarse Yellow Hone**: The coarse hone block is used when the knife's cutting edge is extremely dull or has damage that requires aggressive work to return to full sharpness.
- **800 Grit Medium Orange or Red Hone**: This medium hone block is used for general purpose sharpening and is the starting hone block for most knives that are regularly serviced.
- **1,400 Grit Fine Black Hone**: This hone is used for finishing your knife's edge to razor sharpness. The diamond hone blocks will snap securely into place on the diamond hone block holder while still being easily being removed by hand.

**Lubricant**: The diamond hone blocks can be used dry however we recommend using water or any non-petroleum based honing solution while sharpening. *Never use a petroleum based oil as a sharpening lubricant!*"
Cleaning: The diamond hone block should be dried after each use and before storage. From time to time the hone block should be cleaned with soapy water and a soft brush to ensure best performance.

➤ Sharpening Angle Selection

The Adjustable Guide Rod Post has reference angle markings for setting the precise angle for your sharpening. This is only a reference and care should be taken while setting the angle prior to sharpening.

We recommend using an angle gauge or the built-in angle finder on your smart phone to set the angle. The guide rod post can be adjusted by loosening the guide rod post locking bolt, making the adjustment and then tightening the guide rod post locking bolt in place.

If the blade angle is unknown, use the existing angle on the blade to set the guide rod post height by looking at how the diamond hone block lines are aligned up to the existing angle on the knife blade. While setting the angle of your knife blade keep in mind that the angle is made on both sides. If you
set your angle to 15 degrees, you will be putting a 30-degree angle on the blade while sharpening both sides. If you want to achieve a 34 degree angle on your knife you can set the sharpening angle to 17 degrees.

Most blades will be sharpened anywhere from 17 to 22 degrees creating a 34 to 44 degree blade angle. This provides the best balance in sharpness while still having a durable edge.

If a more durable edge is required such as one seen on a pocket knife then changing the sharpening angle from 22 to 30 degrees is recommended, thereby creating a 44 to 60 degree blade angle. This may not be razor sharp but will provide a durable edge on the knife’s blade.

▶ Guide Rod Locking Collar Adjustment

Before sharpening your knife, adjust the guide rod locking collar so that the diamond hone block sits on the knife edge when fully extended as shown.
Use the small hex key to loosen the guide rod locking collar and position the hone block so that the back edge is on the part of the blade farthest from the holder. Tighten the collar snugly on the guide rod close to the adjustable guide rod post to prevent the diamond hone from slipping of the edge of the knife while sharpening.

After adjusting the locking color, make sure that the bearing in the Adjustable Guide Rod Post is aligned with the Clamping post and is not overtightened. You should be able to fully move the hone block from one side to another and out of the way easily. If the bearing is overtightened, simply back it off by 1/2 turns to allow the required reach and movement with the guide rod.

▷ Sharpening Your Knife

Please refer to clamping section before sharpening to ensure best results for your blade edge.

While sharpening always keep your hand on the plastic grip of the hone block holder, away from the knife’s edge.

Always let the diamond hone do the work. Only a
very light consistent pressure is needed while using a diamond hone block to ensure a consistent contact is being made across the entire knife edge.

Use the entire length of the diamond hone while making full strokes across the entire blade edge or section with each pass.

After each pass, lift the diamond hone from the knife edge and bring it back to the starting position and repeat as needed. For best results use the same number of strokes on each side of your knife.

While sharpening the opposite side of the blade, keep the knife secured in the clamp. Remove the large hex key and the clamp from the “T” slot. Flip the clamp over, reinsert it into the “T” slot and secure in place by inserting the large hex key back in its storage position.

* Knife not included
Proceed to sharpen the other side of the knife’s blade edge.

**Important:** Before moving to the next diamond hone or changing the clamp position on longer blades make sure that both the sides have been sharpened!

Finish your knife’s edge using the Fine Grit Black Diamond Hone.

For an extra razor-sharp edge, you can finish the blade on a leather strap.

**WARNING!**
*Use a practice knife prior moving on to more expensive knives to get a feel of proper use of the sharpening system!*

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