



FINO EDGE



PRECISION KNIFE SHARPENING SYSTEM USER MANUAL



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THANK YOU FOR PURCHASING FINO EDGE PRECISION KNIFE SHARPENING SYSTEM!



BOX CONTENTS

- A** Heavy-Duty Base Plate with 3 Rubber Feet Pre-installed
- 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^(B) to the base^(A) with included bolt using the large hex key wrench^(F) 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^(C) over the clamping post bolt and press firmly into place.

STEP 3:

Place the base plate^(A) on a flat surface and insert the guide support locking bolt^(E) into the clamping post^(B). Make sure only to start the threads.

STEP 4:

Insert the adjustable guide rod post^(D) into the clamping post. **The flat side with angle number markings should be aligned to the back.** Snug up the guide support to locking bolt^(E) hold in place.



STEP 5:

Slide the non-marring knife clamp^(I) into the “T” slot on the clamping post^(B).

STEP 6:

Loosen the guide rod locking collar^(H) using the small hex key^(F). Remove the collar from the guide rod making sure not to remove the bolt completely.

STEP 7:

Slide the guide rod^(G) through the adjustable guide rod post^(D) and reattach the guide rod locking collar^(H) on the guide rod^(G).

STEP 8:

Position the Diamond hone block holder^(G) with the open side facing up. Attach your desired hone block^(J) by snapping it firmly into the holder.

STEP 9:

Place the large and small hex keys^(F) into the holes provided on the clamping post to hold the knife clamp in place and have them easily available for future use.



STEP 10 (OPTIONAL BUT RECOMMENDED):

Download a protractor app or angle gauge to your smart phone for setting most accurate angle when sharpening.

You are now ready to sharpen your knife!

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

›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.



PRO TIP : For proper clamp alignment place a piece of masking tape from tip to heel in such a way that the longer edge makes a straight line from tip to heel of the edge!

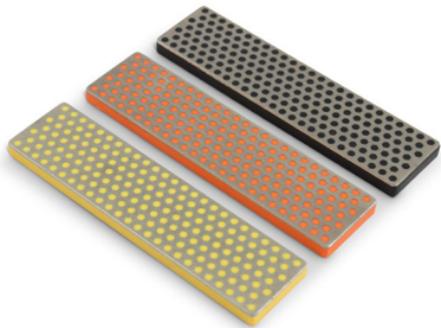
Tighten the clamp on the blade using the large hex key to make sure that the clamp is tightly secured to the blade.

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 heel. ***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 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 (middle marking on adjustment rod scale is a halfway point between 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 app 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 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 used 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 pictured) and stone stays in contact during a full pass across the blade.

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 off 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 over tightened. 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 turn 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 use extra caution/care keeping your hand on the plastic grip of the hone block holder and keeping fingers on the plastic handle while sharpening, keeping hands away from the knives 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.



**Knife Not Included*

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 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 to moving on to more expensive knives to get a feel of proper use of the sharpening system!

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