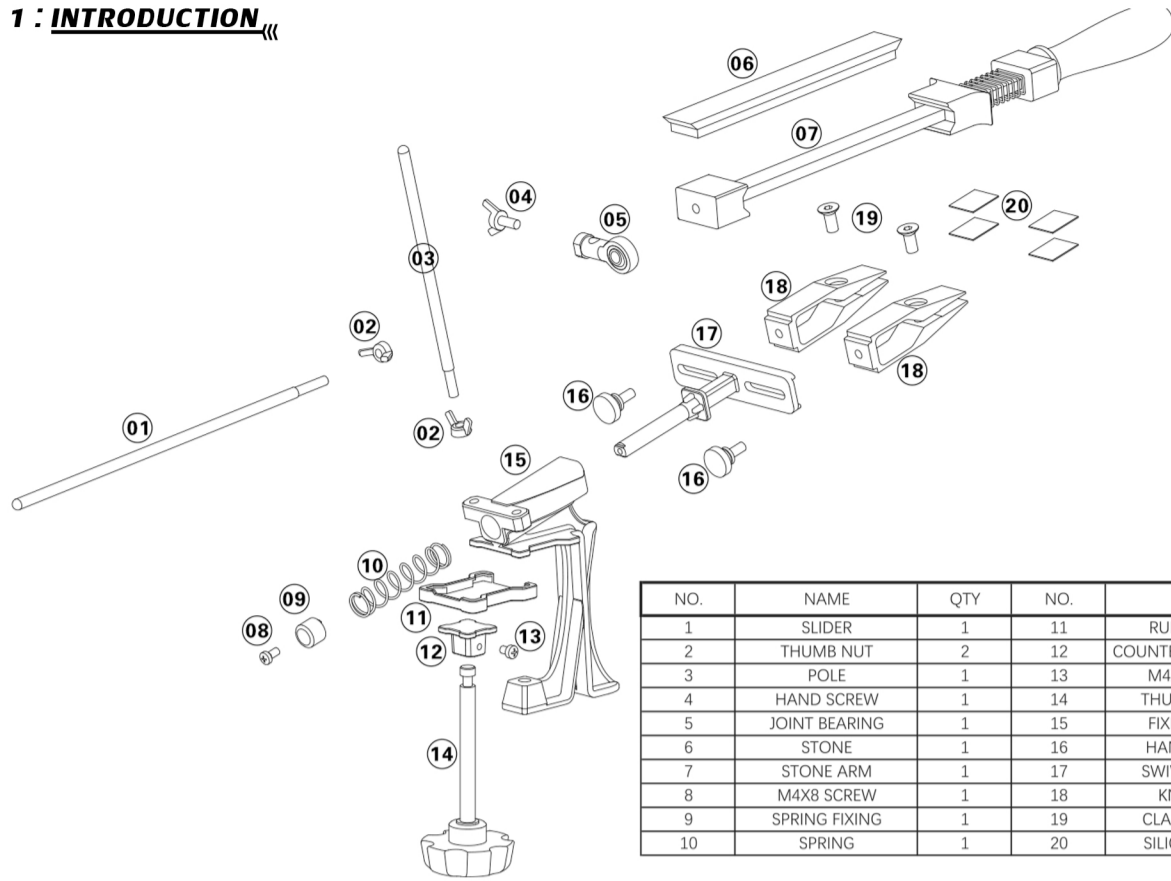
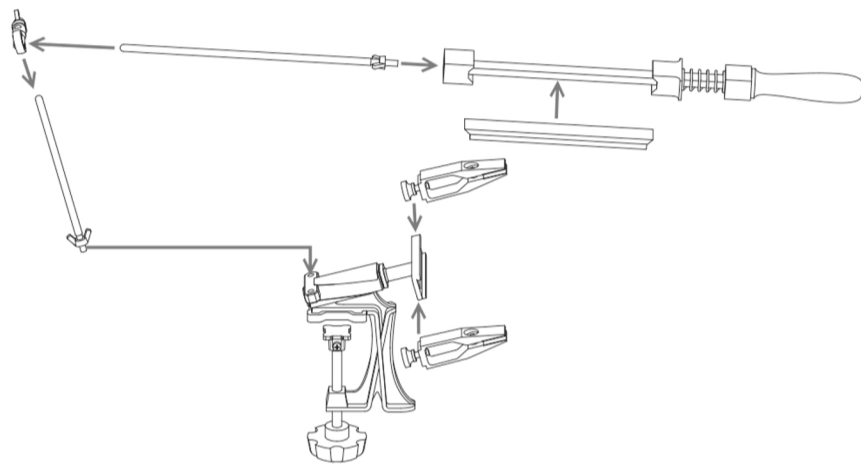


1 : INTRODUCTION



NO.	NAME	QTY	NO.	NAME	QTY
1	SLIDER	1	11	RUBBER MAT	1
2	THUMB NUT	2	12	COUNTERTOP FIXTURE	1
3	POLE	1	13	M4X6 SCREW	1
4	HAND SCREW	1	14	THUMB SCREW	1
5	JOINT BEARING	1	15	FIXED STAND	1
6	STONE	1	16	HAND SCREW	1
7	STONE ARM	1	17	SWIVEL STAND	1
8	M4X8 SCREW	1	18	KNIFE CLIP	2
9	SPRING FIXING	1	19	CLAMP SCREW	2
10	SPRING	1	20	SILICONE MAT	4

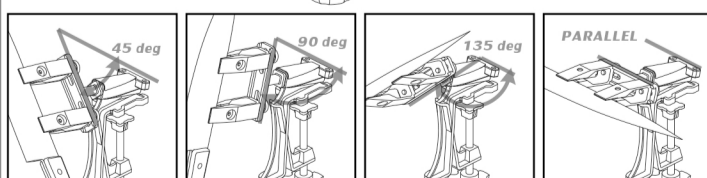
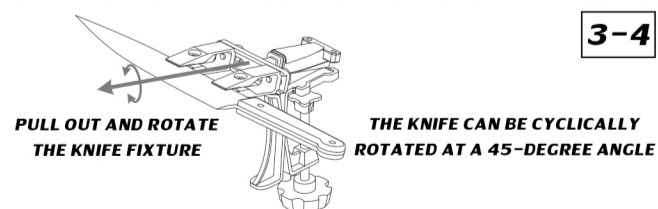
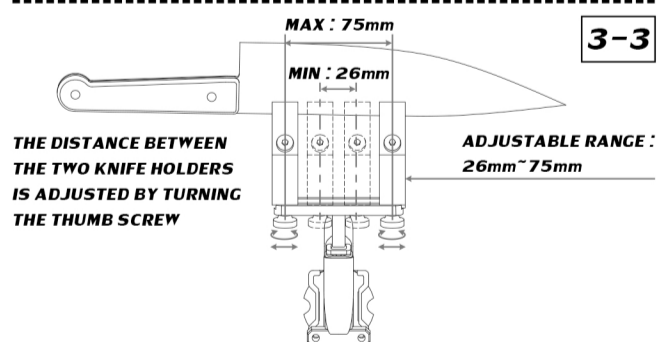
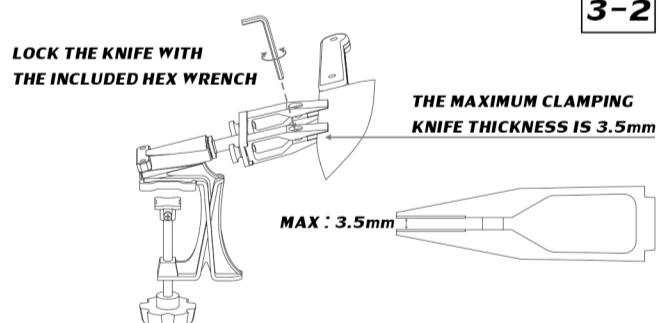
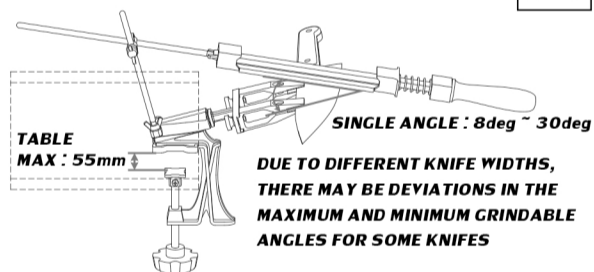
2 : ASSEMBLY



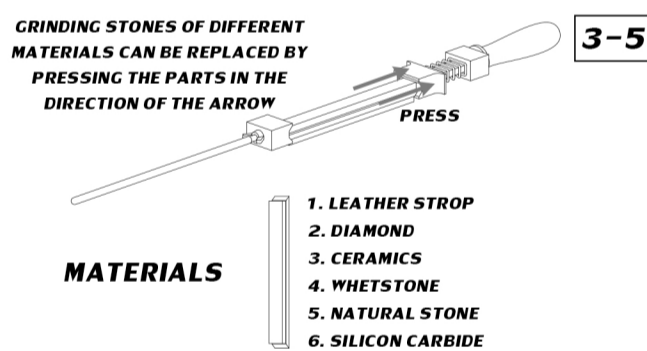
ASSEMBLE THE PRODUCT AS SHOWN BY THE ARROW IN THE ABOVE PICTURE

1

3 : FEATURES

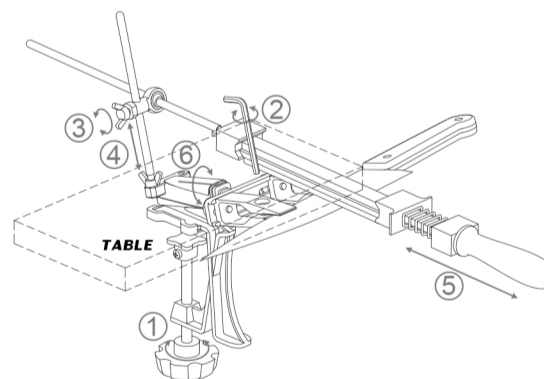


2



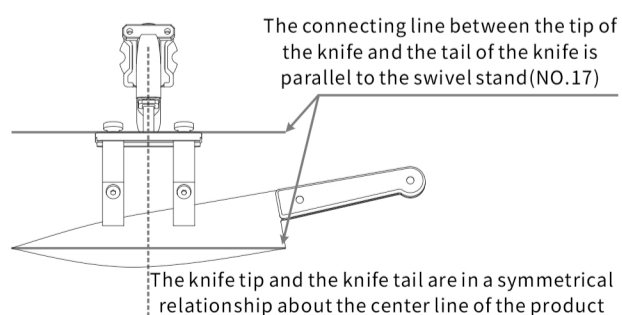
4 : USING INSTRUCTION

4.1 : MAIN PROCESS



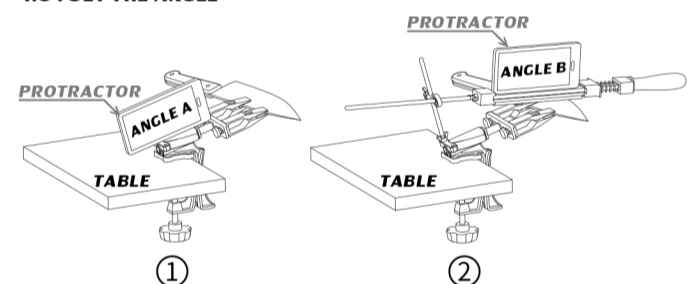
1. Twist hand screw to secure to countertop or platform
2. Insert the knife and lock it with the included hex wrench
3. Loosen the hand screw
4. Adjust up and down to a suitable angle and tighten the thumb screws
5. Push and pull the handle back and forth to sharpen knives
6. Pull out the swivel stand (NO.17) and turn it 180 degrees to sharpen the other side of the knife

4.2 : CLAMP THE KNIFE



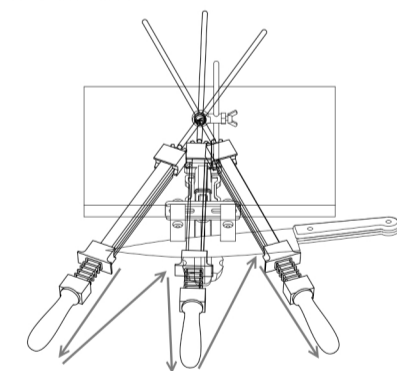
3

4.3 : SET THE ANGLE



1. Use the digital protractor or telephone to set the sharpening angle
2. The angle between the fixture and the horizontal plane is angle A
3. When the protractor is placed on the stone arm, the angle is B
4. Sharpening angle is angle A + angle B

4.4 : SHARPEN THE KNIFE



Push the stone arm forward while letting it slide to the opposite side of the blade block. Pull the stone arm back to the starting position along the same path. Apply enough pressure to allow the stone to cut. A relaxed grip on the wooden handle allows the grinding bar to freely follow the shape of the blade in smooth, long, slow pushing and pulling motions. Don't pick up the stone during the pulling stroke, just let it slide over the edge. After grinding one side of the blade, do the same thing to grind the other side.

5 : SCOPE OF GRIND



FISHING KNIFE



CHOP KNIFE



KITCHEN KNIFE



SCISSORS



SUSHI KNIFE



OUTDOORS KNIFE

4