

Product Instructions

Sharpening Instructions:

Use water or Smith's non-petroleum based honing solution as your sharpening lubricant. Stone can be used dry. *Do not* use petroleum based oils as a lubricant.

1. Place your blade on the end of the stone at the desired sharpening angle.
2. Push the blade away from you just like you were trying to cut a thin slice off the top of the stone. Use moderate pressure, let the stone do the work. Repeat this pushing stroke 3 or 4 times. Try to maintain the same approximate angle with each stroke. This is the key to obtaining the sharpest edge.
3. Sharpen the other side of the blade by placing your blade across the opposite end of your stone and repeat previous steps, this time pushing the blade toward you.
4. Continue these steps until you feel your blade is truly sharp.

Carbide Instructions:

1. Place the sharpener on a flat surface and firmly hold the sharpener with your hand while keeping your fingers behind the finger guards.
2. Place the knife blade between the two cutting heads and with light downward pressure, draw the knife from the heel of the knife to the point. Raise the handle of the knife as you get near the tip of your knife to ensure maximum sharpening effectiveness.
3. Repeat this process 3 or 4 times until your knife is sharp.

Ceramic Rod Instructions:

1. Remove rods from storage area in bottom of base
2. Place sharpener on solid flat surface.
3. Select rod surface to be used; half round, flat or triangular. Insert the rods firmly into the holes in base with the same sharpening surface facing each other.
4. Put hand guard in place by removing storage lid that covers the diamond stone and insert it into the slot in the base, which is located between the end of the diamond stone and carbide slot. **Caution: NEVER use the ceramic rods without the hand-guard.**

Straight Edged Knives:

1. Use the half-round or flat surface of the ceramic stone for best results
2. Place your knife blade on the inside of the left rod about 1/2" from the top of the stone. Hold the knife at a 90-degree angles to the base.
3. Pull the blade down and across the ceramic rod starting from the back of the knife blade to the tip of the blade. Repeat this action for about 8-10 strokes.
4. Repeat this stroke on the inside of the right rod to sharpen the other side of your knife.
5. Repeat the above steps until your knife is sharp.

Serrated Edged Knives:

1. Use the triangular shaped edge of the ceramic stone for best results. The triangular edge will slide in and out of the serrations, even extremely small ones.
2. Place your knife blade with the serrations facing the stone on the inside of the rod about 1/2" from the top of the stone. Hold the knife at a 90-degree angle to the base.
3. Pull the blade down and across the ceramic rod starting from the back of the knife blade to the tip of the blade. Repeat this action for about 8-10 strokes.
4. Repeat this stroke on the inside of the opposite rod to sharpen the backside of your knife. This will create a new bevel on the backside of your knife, which will create a straighter cut than the original factory edge.
5. Repeat above steps until your knife is sharp.

Hooks:

Place the hook in the groove and rub the point of the hook back and forth until sharp. Use diamond groove for reshaping the edge and the groove in the ceramic stone to finish the edge.

Care: Always clean your sharpener after use. Rinse with water and towel dry.
- See more at: <http://www.smithsproducts.com/product/ccd4/#sthash.f1nqoeOY.dpuf>