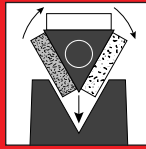


Smith's™
SINCE 1886

TRI-HONE

KNIFE SHARPENING SYSTEM



Smith's TRI-HONE gives you two high-quality Arkansas stones and a quick-sharpening bonded abrasive stone. They all come mounted on a molded plastic Triangle that fits into a sturdy molded plastic base. The unit has handles on the end of the stone bar for easy stone rotation, non skid rubber feet on the base, "V" trough to catch the oil drippings, and easy to read stone identification labels.

THE TRI-HONE SYSTEM INCLUDES:

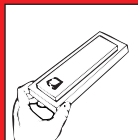
- MEDIUM (SOFT) NATURAL ARKANSAS STONE
- FINE (HARD) NATURAL ARKANSAS STONE
- ALUMINUM OXIDE (BONDED ABRASIVE) STONE
- PREMIUM HONING OIL
- SHARPENING ANGLE GUIDE

GENERAL INFORMATION

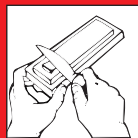
■ STONE SELECTION

Normal use of the system includes beginning with the MEDIUM Arkansas stone and working the knife or tool until it has a well polished edge. Final honing and polishing for the ultimate edge is achieved with the FINE Arkansas stone. The COARSE ALUMINUM OXIDE stone is reserved primarily to remove nicks or to realign the cutting edge. NOTE: THE GRADE OF EACH STONE IS MARKED

SHARPENING INSTRUCTIONS



1. Put a small amount of SMITH'S HONING OIL (or any light oil or water) on your stone. Don't use a lot of oil, as our HONING OIL is premium refined and a small amount goes a long way. Using a Natural Stone without oil or water will damage and clog your stone.



2. To insure the proper sharpening angle on your knife place the yellow Smith's ANGLE GUIDE at the end of your stone. This shows you the proper angle we recommend to use in order to obtain the sharpest edge. Next, place your blade flat on the ANGLE GUIDE at the end of the stone. Now you are ready to begin the sharpening process.

ON THE END OF THE TRIANGULAR BASE.

■ LUBRICANT

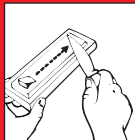
Always use a lubricant when sharpening with the two natural Arkansas stones. It protects the stones and the cutting edge of the knife or tool by washing away the particles of stone and metal created during the sharpening process. Without the lubricant's washing effect, the particles are forced into the pores of the stone and it "glazes" over, reducing the stone's sharpening effectiveness. We recommend Smith's Premium Honing Oil as the best lubricant. It is mineral-based and is completely safe. If necessary, water can be used as a substitute.

■ PROPER SHARPENING ANGLE

The hardest part of sharpening any knife is holding the blade at the correct angle to the stone. Smith's SHARPENING ANGLE GUIDE takes the "mystery" out of sharpening. Place the yellow guide on the end of your stone, and then rest your knife blade on top of the guide. This will show you the correct angle to hold your knife while sharpening. The guide doesn't move with your blade, it is only used to show you the correct angle. Once you are comfortable that you are using the right angle, it is no longer necessary to use your ANGLE GUIDE.

■ CLEANING

Cleaning your stones will keep the pores free of stone and metal particles. After each use, the Arkansas stones should be cleaned by scrubbing vigorously with water, liquid soap, and a stiff nylon brush.



3. Push the blade away from you just like you are trying to carve a thin slice off the top of the stone. Don't be afraid to use pressure against the stone while sharpening since it will not damage the stone or your knife. Repeat this pushing stroke three or four times. Remember, try to keep the same approximate sharpening angle all the time since this is the key to obtaining the sharpest edge.



4. To sharpen the other side of your knife simply place your blade at the opposite end of your Smith sharpening stone and repeat steps 2 and 3, but instead of pushing the knife away from you pull it towards you as shown. Continue to sharpen until you feel that your blade is truly sharp.

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