

3-in-1 SHARPENING SYSTEM SHARPENING INSTRUCTIONS

750 Grit Diamond Stone (Fine)

SHARPENING LUBRICANT

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

CLEANING YOUR STONE

- Dry the Diamond Stone surface after each use and before storing.
- Occasionally clean your stone with soapy water and mild brush.

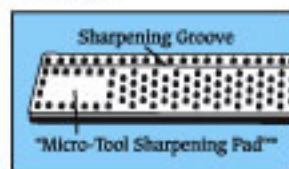
SPECIAL FEATURES

"Micro-Tool Sharpening Pad"™

This area gives you the ability to sharpen those small tools and instruments that will require an uninterrupted sharpening surface.

Sharpening Groove

For sharpening fishhooks or tools.



BREAK IN PERIOD INFORMATION

The initial aggressive cutting speed of all Diamond Sharpening Stones will slow with use. At the same time the abrasive finish will improve. Do not be confused by this break in process; it is normal and should be expected. Your diamond stone is breaking in, NOT wearing out.

1. Place your blade on the end of the stone at the desired sharpening angle. (See Fig. 2) Push the blade away from you like you are trying to carve a thin slice off the top of the stone. Use moderate pressure; let the diamond do the work. Repeat this pushing stroke three or four times. Try to keep the same approximate angle with each stroke. This is the key to obtaining the sharpest edge.

2. Now sharpen the other side of the blade. (See Fig. 3) Place your blade on the opposite end of your Smith's stone and repeat step 1 but this time pulling the blade toward you as shown. Continue steps 1 and 2 until you feel your blade is truly sharp.



Carbides (Coarse)

The 3-in-1 has a specially designed "V" shaped cutting slot with two tungsten carbide blades that are pre-aligned to deliver the optimum sharpening angle. It is easy to use and you can put a sharp edge on your knife or tool in just "10 SECONDS".

1. Place the sharpener on a flat surface and firmly hold the sharpener with your hand while keeping your fingers behind the finger guards (See Fig. 4).
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. The cutting heads are reversible and replaceable.



Ceramic Rods (Extra Fine)

1. Remove rods from storage area in bottom of base.
2. 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. (See Fig 5)
3. 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 in place and always keep hands and fingers behind and below the guard or serious injury could occur.** (See Fig 6)
4. Always place the 3 in 1 Sharpener on solid flat surface when sharpening or serious injury could occur.



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 angle to the base. (See Fig 7.)
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 to 10 strokes. (See Fig 8.)
4. Repeat this stroke on the inside of the right rod to sharpen the other side of your knife.
5. Repeat steps 2,3, and 4 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. (See Fig 9.)
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 to 10 strokes. (See Fig 8.)
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 steps 2,3, and 4 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.