**Sharpening Instructions**

**Linder Nr. 400101**

**Smith Nr. JIFF-S**

**Vertrieb - Distribution:**  
Carl Linder Nachf. e. K. • Erholungstr. 10 • D-42699 Solingen • www.linder.de • info@linder.de

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**Sharpening Instructions**

**Linder Nr. 400101**

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**KNIFE SHARPENING INSTRUCTIONS**

1. Always keep your fingers inside the hand guard and your thumb securely on the thumb rest indentation on the top of the sharpener; otherwise possible injury may occur.

2. To sharpen the knife place the knife on a solid flat surface with the cutting edge facing up. Securely hold the knife in place with downward pressure on the handle. For best results allow about 1/2” to 1” of the blade to extend past the edge of your flat surface. See Fig. 1.

3. Starting near the handle of the knife place the “V” in the head of the sharpener over the cutting edge of the knife. Position the head of the sharpener at a 90 degree angle to the knife’s cutting edge. While holding the knife with one hand and the sharpener in the other, draw the sharpener across the blade from the heal to the point while applying light downward pressure. At the end of each stroke continue your outward motion in order to avoid any contact with the blade. You will feel the tungsten carbide cutters removing metal from the knife. Repeat this process 3 or 4 times or until your knife is sharp. See Fig. 2.

4. Remember, light pressure is sufficient when using the sharpener. Heavy pressure might cause you to lose control of the knife and could cause possible injury.

5. The carbide cutting heads are reversible and replaceable. When the heads stop cutting they can be rotated and used on the other side. To rotate the heads remove the screw and the plastic cover piece. Remove the carbides and rotate them 1/2 turn and then place the top carbide into the bottom slot and the bottom carbide into the top slot.

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**SCISSORS SHARPENING INSTRUCTIONS**

Smith’s Knife & Scissors sharpener features a specially designed “FLOATING” sharpening rod that conforms to the exact angle of your scissors. It is simple and easy to use, and it works on both left and right-handed scissors.

1. To sharpen right-handed scissors begin by holding the head of the knife sharpener in your left hand with the words “Right Handed Scissors” facing you. Then place the flat base at the other end of the handle on a solid flat surface. (See Fig. 4)

2. Open your scissors blades and insert the blades as far as possible through the slots. (See Fig. 5)

3. Close scissors on the sharpening rod as if you were trying to cut the rod, then pull the scissors blades through the slots (while trying to keep the blades closed). Repeat this process three or four times (more for dull scissors). If preferred, push scissors through unit instead of pulling.

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**WARNING**: When using to sharpen a knife always keep your fingers inside the hand guard and your thumb securely on the thumb rest indentation on top of the sharpener or possible injury may occur.
STONE SELECTION
Start the sharpening process by using the Medium Stone. This special formulated stone allows you the ability to quickly set the edge on your knife or tool. After setting your edge, switch to the Fine Arkansas Stone for final honing. The Arkansas Stone actually polishes your knife edge as it sharpens, and no other sharpening product has this unique characteristic.

LUBRICANT
Always use a lubricant when sharpening, especially with the Natural Arkansas Stone. It protects the stone 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 “glaze” it over, reducing the stone's sharpening effectiveness. We recommend Smith's Premium Honing Oil as the best lubricant. It is mineral-based and 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 the stones will keep the pores free of stone and metal particles. After each use, the Arkansas stone should be cleaned by scrubbing vigorously with water, liquid soap, and a stiff nylon brush.

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 recommended 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.

3. Push the blade away from you just like you are trying to carve a thin slice off the top of the stone. Also, 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 getting the sharpest edge.

4. To sharpen the other side of your knife place your blade at the opposite end of your 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 your blade is truly sharp.
Sharpening Instructions

Linder Nr. 400103
Smith Nr. TR6

Vertrieb - Distribution:
Carl Linder Nachf. e. K. • Erholungstr. 10 • D-42699 Solingen • www.linder.de • info@linder.de

Smith’s 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 Smith’s handles on the end of the stone bar for easy stone rotation, non-skid rubber feet on the base, a 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 ON THE END OF THE TRIANGULAR BASE.

LUBRICANT
Always use a lubricant when sharpening with the two natural Arkansas stones. 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 lubrication, 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.

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.

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.

Smith’s™ since 1896

1700 Sleepy Valley Road
Hot Springs, Arkansas 71901
501-321-2244 • http://www.getsharp.com
Sharpening Instructions
Linder Nr. 400105
Smith Nr. 5001

Vertrieb - Distribution:
Carl Linder Nachf. e. K. • Erholungstr. 10 • D-42699 Solingen • www.linder.de • info@linder.de

Two-Stage Knife Sharpening System

Smith's Sure-Sharp™ features a mechanical design innovation that allows two ceramic rods to automatically separate as you push down and pull your knife through the rods. This unique technology makes it possible for you to sharpen both sides of your blade at the same time while always maintaining the correct sharpening angle. Once you finish the sharpening stroke the rods snap back into position. Unit has sturdy molded plastic base with soft grip rubber handle and non-slip rubber feet. The two 5" fine ceramic rods can easily be stored in the handle. Also, the unit has a flip-up hand guard that locks into place and is imprinted with a quick reference weight and measures tab.

STAGE 1 - CARBIDE
Flip-up hand guard until it snaps into place. Tungsten carbide cutting heads provide quick edge setting for very dull or damaged knife edges. Place the heel of your knife blade between the two carbide blades and pull your blade through the notch while applying downward pressure. Repeat the process three or four times until edge is sharp. (Fig. #1)

Blade Reversal/Replacement
The carbide blades are reversible and replaceable. To remove carbides, push the carbide holder out of the base housing by inserting a 1/8" or smaller rod into the hole located on the bottom of unit. Remove plastic cover on carbide holder to replace or to reverse blades. To reverse carbides, rotate blades 1/2 turn and place top carbide into the bottom slot and the bottom carbide into the top slot. (Fig. #2) Carbide removal rod included in storage handle.

STAGE 2 - CERAMIC
Ceramic rods provide the final finish for your knife edge. Insert the two ceramic rods into the holes that are located on the ends of the slide mechanism (seen inside the base). Twist the rods as you insert them to make sure that the rods are securely seated all the way down into the holes. Place the heel of your knife blade in the notch created by the crossing ceramic rods and slowly pull your knife blade through the rods while applying downward pressure. Once through a sharpening stroke the rods snap back into position for the next stroke. Repeat the process until your knife edge is sharp. (Fig. #3) The 5" ceramic rods are stored in the handle.

FIXED ROD SHARPENING
The two holes located on the top of the sharpener allow for use of the ceramic rods in a fixed position. Twist and insert rods securely into holes. Place your knife blade on the inside of the left rod about three quarters of the way up the rod from the base. Hold knife at a 90-degree angle to the base. Pull knife blade down and across the rod from the back of the knife to the tip as shown. (Fig. #4) Repeat this same stroke on the right rod to sharpen the other side of your blade. (Fig #5) Repeat alternating strokes on each side of the blade until sharp.

ROD STORAGE: Rods fit into handle for easy and safe storage when not in use.
CLEANING CERAMIC RODS: With use, the surface of the rods will begin to fill with metal particles, thus reducing their abrasive quality. To clean the rods simply scrub in warm water using a nylon brush and a kitchen cleansing powder.
WEIGHTS AND MEASURES: Easy access weights and measures chart is imprinted on top of hand guard.
Sharpening Instructions
Linder Nr. 400106
Smith Nr. DRET

Vertrieb - Distribution:
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POCKET PAL-POCKET STONE

DIAMOND STONE
Smith's Diamond pocket stone is perfect for sharpening your knives and hooks. The 3” stone is coated with Medium grade diamonds and has a built in hook-sharpening groove. It comes with its own fabric storage pouch, which features a fold over flap and belt loop.

<table>
<thead>
<tr>
<th>Cat. No.</th>
<th>Stone Size</th>
<th>Stone Grade</th>
</tr>
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<tbody>
<tr>
<td>DS3</td>
<td>3” x 1” x ½”</td>
<td>Diamond</td>
</tr>
</tbody>
</table>

Product Includes
• Stone • Fabric Pouch

HONING SOLUTION
Smith’s specially formulated Honing Solution is non-petroleum based and features built in stone cleaning agents and rust/corrosion inhibitors. It is excellent for lubricating your Arkansas or Diamond Stone when sharpening. Remember you should never use an Arkansas Stone without some kind of lubricant, or you will clog up the pores and it will not sharpen properly. Diamond Stones can be used dry, but we recommend that you use a lubricant for better performance. Smith’s Honing Solution is specially formulated for use on our diamond stones. Comes in a plastic bottle. Packaged in a clamshell.

<table>
<thead>
<tr>
<th>Cat. No.</th>
<th>Size</th>
<th>Product Includes</th>
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</thead>
<tbody>
<tr>
<td>HON1</td>
<td>4 oz.</td>
<td>• Plastic Bottle • 4 oz. Solution</td>
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</tbody>
</table>

DIAMOND RETRACTABLE KNIFE & TOOL SHARPENER
Smith's Diamond Retractable features an unbreakable diamond coated steel rod, which is specially designed to sharpen all types of knives...including serrated. The rod is reversible and can be adjusted to variable lengths and it has a sharpening groove for hooks. The shirt pocket clip allows for easy storage. Multiple layers of medium grit Monocrystalline diamonds makes sharpening quick and easy, while still giving you that razor sharp edge on your knives, tools, or hooks. The unit is light, compact, but durable. Packaged in a clamshell.

"REVERSIBLE ROD" STORES IN HANDLE

Features

<table>
<thead>
<tr>
<th>Cat. No.</th>
<th>Grade</th>
</tr>
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<tbody>
<tr>
<td>DRET</td>
<td>Diamond</td>
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</tbody>
</table>

Product Includes
• Tapered Round Diamond Coated Rod
• Half-Round Diamond Coated Rod
• Hook Sharpening Groove • Pocket Clip • Aluminum Housing

Tapered Round Rod sharpens all types of knives including SERRATED!

Hook Sharpening Groove
Deluxe Knife & Scissors Sharpener

The Smith’s Deluxe Knife & Scissors Sharpener is specifically designed to sharpen the finest cutlery as well as right and left-handed scissors. This unit has an exclusive flip-down guard that protects tables and counter tops from damage. Plus, for quick reference it has a weights & measures chart printed right on the back of the counter guard.

TO SHARPEN KNIVES
1. Hold the unit upright and open the flip-down guard.
2. Insert knife blade in vee as shown (fig. 1). Press down firmly and pull. Repeat 3 times or until knife is sharp.

COARSE - Sets the edge. The Tungsten carbide cutting blades provide quick edge setting capabilities for dull knives.
FINE - Finishes the edge. Ceramic rods provide final smooth polished edge for already sharp knives.

TO SHARPEN SCISSORS
1. Sharpen left-hand scissors from front of sharpener (fig. 2). Sharpen right-hand scissors from back. (fig. 3).
2. Insert blade (fig. 2). Close scissors firmly on Sharpening Rod as if you were going to cut it. Push blades into unit, keeping the blades closed on the Sharpening Rod. Repeat process 3 times. (more for dull scissors)

USE & CARE
Always clean your sharpener after using. Rinse with warm water and towel dry.
KNIFE SHARPENING INSTRUCTIONS

1. Always keep your fingers inside the hand guard and your thumb securely on the thumb rest indentation on the top of the sharpener; otherwise possible injury may occur.

2. To sharpen the knife place the knife on a solid flat surface with the cutting edge facing up. Securely hold the knife in place with downward pressure on the handle. For best results allow about 1/2” to 1” of the blade to extend past the edge of your flat surface. See Fig. 1.

3. Starting near the handle of the knife place the “V” in the head of the sharpener over the cutting edge of the knife. Position the head of the sharpener at a 90 degree angle to the knife’s cutting edge. While holding the knife with one hand and the sharpener in the other, draw the sharpener across the blade from the heel to the point while applying light downward pressure. At the end of each stroke continue your outward motion in order to avoid any contact with the blade. You will feel the tungsten carbide cutters removing metal from the knife. Repeat this process 3 or 4 times or until your knife is sharp. See Fig. 2.

4. Remember, light pressure is sufficient when using the sharpener. Heavy pressure might cause you to lose control of the knife and could cause possible injury.

5. The carbide cutting heads are reversible and replaceable. When the heads stop cutting they can be rotated and used on the other side. To rotate the heads remove the screw and the plastic cover piece. Remove the carbides and rotate them 1/2 turn and then place the top carbide into the bottom slot and the bottom carbide into the top slot.

SCISSORS SHARPENING INSTRUCTIONS

Smith’s Knife & Scissors sharpener features a specially designed “FLOATING” sharpening rod that conforms to the exact angle of your scissors. It is simple and easy to use, and it works on both left and right-handed scissors.

1. To sharpen right-handed scissors begin by holding the head of the knife sharpener in your left hand with the words “Right Hand Scissors” facing you. Then place the flat base at the other end of the handle on a solid flat surface. (See Fig. 4)

2. Open your scissors blades and insert the blades as far as possible through the slots. (See Fig. 5)

3. Close scissors on the sharpening rod as if you were trying to cut the rod, then pull the scissors blades through the slots (while trying to keep the blades closed). Repeat this process three or four times (more for dull scissors). If preferred, push scissors through unit instead of pulling.

4. To sharpen left-handed scissors hold the head of sharpener in your right hand with the words “Left-Handed Scissors” facing you and then repeat steps 2 and 3.

WARNING: When using to sharpen a knife always keep your fingers inside the hand guard and your thumb securely on the thumb rest indentation on top of the sharpener or possible injury may occur.
Sharpening Instructions

Linder Nr. 400109
Smith Nr. JIFF-FISH

Vertrieb - Distribution:
Carl Linder Nachf. e. K. • Erholungstr. 10 • D-42699 Solingen • www.linder.de • info@linder.de

Knife & Hook Sharpener

Smith's “10 SECOND” Knife Sharpener features a built in scale, tape measure, and hook hone. It comes with soft grip rubber handles for comfort and safety and it makes a perfect addition to your tackle box or hunting bag. Use it to sharpen all of your knives and hooks, and to weigh and measure your fish. It can also be used for turkey hunting to weigh your bird and measure its beard and spurs.

Knife Sharpening Instructions

1. Always keep your fingers inside the hand guard and your thumb securely on the thumb rest indentation on the top of the sharpener, otherwise possible injury may occur.

2. To sharpen the knife place the knife on a solid flat surface with the cutting edge facing up. Securely hold the knife in place with downward pressure on the handle. For best results allow about 1/2” to 1” of the blade to extend past the edge of your flat surface. See Fig. 1.

3. Starting near the handle of the knife place the “V” in the head of the Knife & Hook Sharpener over the cutting edge of the knife. Position the head of the sharpener at a 90° angle to the knife's cutting edge. While holding the knife with one hand and the sharpener in the other, draw the sharpener across the blade from the heal to the point while applying light downward pressure. At the end of each stroke continue your outward motion in order to avoid any contact with the blade. You will feel the tungsten carbide cutters removing metal from the knife. Repeat this process 3 or 4 times or until your knife is sharp. See Fig. 2.

4. Remember, light pressure is sufficient when using the knife sharpener. Heavy pressure might cause you to lose control of the knife and could cause possible injury.

5. The carbide cutting heads are reversible and replaceable. When the heads stop cutting they can be rotated and used on the other side. To rotate the heads remove the two screws and the plastic cover piece. Remove the carbides and rotate them 1/2 turn and then place the top carbide into the bottom slot and the bottom carbide into the top slot.

Scale

Scale weighs up to 25 pounds and is not to be used for official weights for sale or trade. To use scale slide hook out from locked position and let it extend down from bottom of handle, now it is ready to use. When finished with scale slide hook back into locked position for storage. See Fig. 4.

Tape

The 36-inch retractable tape pulls out from the bottom of the handle. Excellent for measuring your fish for catch and release or to make sure that your fish is of legal size. See fig. 5.

Hook Hone

The multi-grooved hook hone is excellent for sharpening all sizes of hooks. See Fig. 6.
Sharpening Instructions

Linder Nr. 400110

Smith Nr. DCS4

Vertrieb - Distribution:
Carl Linder Nachf. e. K. • Erholungstr. 10 • D-42699 Solingen • www.linder.de • info@linder.de

Sharpening Instructions

Linder Nr. 400110

Smith Nr. DCS4

Vertrieb - Distribution:
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1. Place your blade on the end of the stone at the desired sharpening angle. 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. Place your blade on the opposite end of your Smith’s stone and repeat steps 1 and 2, this time pulling the blade toward you as shown. Continue steps 1 and 2 until you feel your blade is truly sharp.

Diamond Sharpening Stones

Smith’s Diamond Combination Sharpener offers the ultimate in sharpening technology. The Coarse and Fine grit diamond sharpening stones feature MULTIPLE LAYERS of micron sized monocrystalline diamonds securely bonded in nickel to a flat metal surface. Your Smith Combination Sharpener has a sharpening surface which features a unique overlapping hole design. This innovation speeds sharpening by collecting and holding the metal filings which ordinarily build up during the sharpening process. This allows the diamond abrasive to remain clean and clear, which enables you to aggressively sharpen your knife or tool edge.

Diamond Grit

Coarse(Yellow), 325 Grit - For aggressive removal of metal to quickly restore dull edges.

Fine(Orange), 750 Grit - Ideal for putting a razor edge on your knives or tools.

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 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.

Smith’s Abrasives, Inc.
1700 Sleepy Valley Road
Hot Springs, Arkansas 71901-9017
1-800-221-4156
www.smithabrasives.com

Patent Pending

Tm

Stones Store in Handle

Smith's

Stones Store in Handle

Smith’s Combination Sharpener offers the ultimate in sharpening technology. The Coarse and Fine grit diamond sharpening stones feature MULTIPLE LAYERS of micron sized monocrystalline diamonds securely bonded in nickel to a flat metal surface. Your Smith Combination Sharpener has a sharpening surface which features a unique overlapping hole design. This innovation speeds sharpening by collecting and holding the metal filings which ordinarily build up during the sharpening process. This allows the diamond abrasive to remain clean and clear, which enables you to aggressively sharpen your knife or tool edge.
Sharpening Instructions
Linder Nr. 400112
Smith Nr. CCD4

Vertrieb - Distribution:
Carl Linder Nachf. e. K. • Erholungstr. 10 • D-42699 Solingen • www.linder.de • info@linder.de

Ceramic Rods (Extra Fine)

1. Remove rod from the rod holder and place it in the rod holder. (See Fig. 3)
2. Insert the rod firmly into the hole in the rod holder. (See Fig. 3)
3. Always use the ceramic stone on solid flat surface facing each other. (See Fig. 3)
4. Hold the knife at a 45-degree angle to the back of the blade. (See Fig. 3)

STEEL BLADES

1. Place the knife blade on the opposite side of the blade. (See Fig. 3)
2. Hold the blade at a 30-degree angle to the back of the blade. (See Fig. 3)
3. Repeat the stroke on the opposite side of the blade. (See Fig. 3)
4. Repeat this stroke on the opposite side of the blade. (See Fig. 3)

SERRATED EDGE KNIVES

1. Use the triangular sharpening stone for the best results. (See Fig. 3)
2. Hold the knife blade on the opposite side of the blade. (See Fig. 3)
3. Hold the blade at a 120-degree angle to the back of the blade. (See Fig. 3)
4. Repeat this stroke on the opposite side of the blade. (See Fig. 3)

3-in-1 Sharpening System

1. Use the triangular sharpening stone for the best results. (See Fig. 3)
2. Hold the knife blade on the opposite side of the blade. (See Fig. 3)
3. Hold the blade at a 120-degree angle to the back of the blade. (See Fig. 3)
4. Repeat this stroke on the opposite side of the blade. (See Fig. 3)

750 Grit Diamond Stone

1. Place the knife blade on the opposite side of the blade. (See Fig. 3)
2. Hold the blade at a 30-degree angle to the back of the blade. (See Fig. 3)
3. Repeat this stroke on the opposite side of the blade. (See Fig. 3)
4. Repeat this stroke on the opposite side of the blade. (See Fig. 3)

Sharpening Instructions
Linder Nr. 400112
Smith Nr. CCD4

Vertrieb - Distribution:
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Ceramic Rods (Extra Fine)

1. Remove rod from the rod holder and place it in the rod holder. (See Fig. 3)
2. Insert the rod firmly into the hole in the rod holder. (See Fig. 3)
3. Always use the ceramic stone on solid flat surface facing each other. (See Fig. 3)
4. Hold the knife at a 45-degree angle to the back of the blade. (See Fig. 3)

STEEL BLADES

1. Place the knife blade on the opposite side of the blade. (See Fig. 3)
2. Hold the blade at a 30-degree angle to the back of the blade. (See Fig. 3)
3. Repeat the stroke on the opposite side of the blade. (See Fig. 3)
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SERRATED EDGE KNIVES

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2. Hold the knife blade on the opposite side of the blade. (See Fig. 3)
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3-in-1 Sharpening System

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2. Hold the knife blade on the opposite side of the blade. (See Fig. 3)
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750 Grit Diamond Stone

1. Place the knife blade on the opposite side of the blade. (See Fig. 3)
2. Hold the blade at a 30-degree angle to the back of the blade. (See Fig. 3)
3. Repeat this stroke on the opposite side of the blade. (See Fig. 3)
4. Repeat this stroke on the opposite side of the blade. (See Fig. 3)
**Sharpening Instructions**

**Linder Nr. 400113**

**Smith Nr. DTRI-6**

**Vertrieb • Distribution:**
Carl Linder Nachf. e. K. • Erholungstr. 10 • D-42699 Solingen • www.linder.de • info@linder.de

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**DIAMOND TRI-HONE**

Smith’s 3-Stone Sharpening System offers the ultimate in sharpening technology. This system comes with two interrupted surface diamond-sharpening stones and a Fine Arkansas Stone, which are all mounted onto a molded plastic triangle that fits into a sturdy molded plastic base. There are handles on the end of the triangular 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.

**Smith’s 3-Stone System Includes:**
- Fine Natural Arkansas Stone
- Coarse Diamond Stone
- Fine Diamond Stone
- Non-Petroleum Based Honing Oil

Smith’s Diamond Tri-Hone is the ultimate in sharpening technology. The Coarse and Fine grit diamond sharpening stones feature MULTIPLE LAYERS of micron-sized monocrystalline diamonds securely bonded in nickel to a flat metal surface. Your Smith’s Tri-Hone has sharpening surfaces which feature a unique overlapping hole design. This innovation speeds sharpening by collecting and holding the metal filings which build up during the sharpening process thus allowing the stones surface to remain clean and clear so you can aggressively sharpen your knife or tool.

**1.** Place your blade on the end of the stone at the desired sharpening angle. Push the blade away from you just 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 maintain the same approximate angle with each stroke. This is key to obtaining the sharpest edge.

**2.** Now sharpen on the opposite side of the blade. Place your blade across the other end of your Smith’s stone and repeat step 1, this time pulling the blade toward you as shown.

Continue these steps until you feel your blade is truly sharp.

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**DIAMOND GRIT**

- Coarse (Yellow), 325 Grit - For aggressive removal of metal to quickly restore dull edges.
- Fine (Orange), 750 Grit - Ideal for putting a razor edge on your maintained knives or tools.

**CLEANING YOUR STONES**

- Always dry Diamond Stone surface after each use and before storing.
- Occasionally clean your stones with warm soapy water and a mild brush.

**SHARPENING LUBRICANT**

**Diamond Stones**
- Use water or Smith’s non-petroleum based honing oil as your sharpening lubricant, but stone can be used dry.
- Do not use petroleum based oil as a sharpening lubricant.

**Arkansas Stone**
- Do not use stone dry. Smith’s Honing Oil or water may be used as a lubricant.

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**SPECIAL FEATURE**

“Micro Tool Sharpening Pad”
This area gives you the ability to sharpen small tools and instruments that require an uninterrupted sharpening surface.
Sharpening Instructions

Linder Nr. 400121
Smith Nr. 50047

Vertrieb - Distribution:
Carl Linder Nachf. e. K. • Erholungstr. 10 • D-42699 Solingen • www.linder.de • info@linder.de

Wether you are sharpening a very dull or damaged blade or you are just touching up an already sharp blade at home or in the field, the Edge Stick sharpener delivers unmatched sharpening performance. It’s high quality abrasives, cast aluminum housing, reversible components, and fabric storage pouch make it the only sharpening tool you will carry that produces a sharp, longer lasting edge every time on your knife, broadhead, or tool.

FEATURES & BENEFITS
Precision Ground Carbide Blades
Interrupted SurfaceDiamond Stone
Cast Alminum Housing
Fabric Storage Pouch
Grit: Fine Diamond 750 Grit w/ Coarse Carbide Blades

Size: .375” x 2.875”

CARE & USE
Sharpening Instructions

Carbide Blades:

Use on very dull blades or to restore a damaged edge.
Place sharpener on a flat, sturdy surface and hold sharpener with your hand for stability and control during sharpening.
Insert knife blade between the two carbide blades at a 90 degree angle to the sharpener.
Press down with moderate pressure and pull the blade through the crossed carbides from heel to tip (never back and forth).
Repeat this action until blade is sharp.

Diamond Stones can be used with a sharpening lubricant (water or honing solution) or dry. Smith’s recommends their non-petroleum based Honing Solution for best resuts. DO NOT use petroleum based oil as a sharpening lubricant with this stone.

Place your blade on the end of the stone at the desired sharpening angle and push the blade away from you like you are trying to carve a thin layer off the top of the stone. Use moderate to light pressure when pushing; let the diamonds to the work. Repeat this pushing stroke 3 or 4 times. NOTE: Try to keep the same angle with each stroke. This is the key to obtaining the sharpest edge.

Now sharpen the other side of the blade by placing your blade on the opposite end of the diamond stone and pulling the blade toward you. Again try carving a thin layer off the top of the stone. Repeat this pulling stroke 3 or 4 times.

Continue steps 1 and 2 until you feel your blade is truly sharp. Remember, maintaining a consistent angle and doing the same number of strokes on each side of the blade is the key to obtaining the sharpest edge.

Break-In Perriod: 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.

Care & Storage: Always clean your sharpener after use. Clean with a damp cloth or mild brush and wipe dry. Store in fabric pouch.
Smith’s new 9” Oval Ceramic Sharpening Rod is designed to quickly sharpen all your standard kitchen and household cutlery. Unlike conventional steels, which only re-align the cutting edge, the Smith’s Oval Ceramic Sharpening Rod hones and re-aligns the cutting edge at the same time. It comes with an oversized hand guard for comfort and safety and hang up ring for easy accessibility. The non-slip rubber tip on the end of the sharpening rod protects your countertop from scratching and provides stability when sharpening.

FEATURES & BENEFITS
Manual Features:
- Hones and Re-aligns Straight Edges
- Oversized Safety Guard
- Non-Slip Rubber Tip
- Abrasive: Fine Ceramic - 800 Grit

CARE & USE
Sharpening Instructions:

Caution: Always do an equal number of strokes on each side to ensure the sharpest edge possible. Only sharpen on the oval surface, not other edge of the rod.

Hold handle of sharpener in one hand and knife in the other hand. Place the plastic tip on the end of the sharpener on a flat, solid surface. Apply sufficient downward pressure on the sharpener, so it will not slip during the sharpening process.

Place heel of your knife blade at the top of the sharpening rod at a preferred angle (20 degrees recommended). With consistent downward pressure, push the knife down the rod while pulling the knife towards you from the heel to tip of the blade.

Repeat step 2 on the other side of knife blade
Repeat steps 2 & 3 until knife is sharp.
Care:

Always clean your sharpening rod after use. With use, the surface of the Oval Ceramic Sharpening Rod will begin to fill with metal particles, thus reducing its abrasive quality. To clean the rod, simply scrub in warm water using a mild brush and a kitchen cleansing powder. After cleaning, always dry your sharpener before storing.
**Sharpening Instructions**

**Linder Nr. 400125**  
**Smith Nr. 3001**

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**INTERRUPTED SURFACE**

**Diamond Sharpening Steel**

Smith’s is proud to offer the “World’s First” Interrupted surface diamond coated oval Sharpening Steel, the ultimate in sharpening technology. Smith’s diamond sharpening steel features a unique sharpening surface with an over-lapping oval-hole design, which is coated with MULTIPLE LAYERS of micron-sized Monocrystalline diamonds. This innovation helps speed the sharpening process by collecting and holding the metal filings, which will ordinarily build up during the sharpening process. It comes with a “Soft Grip” rubber handle and oversized hand guard for comfort and safety, hang up ring for easy accessibility, and the plastic tip on the end of the sharpening rod will not scratch your counter when you are sharpening. Unlike conventional steels, which only re-align your cutting edge, the Smith’s Diamond Sharpening Steel hones and re-aligns your edge at the same time.

**SHARPENING INSTRUCTIONS**

Consistency of the sharpening angle to the cutting surface of the Diamond Sharpening Steel is essential in order to achieve the sharpest edge possible. We recommend that you use an approximate 25° sharpening angle for best results.

1. Only sharpen on the oval surface, not the edges of the steel.
2. Hold handle of sharpener in one hand and knife in other. Place the plastic tip that is on the end of sharpener on a solid surface. Apply sufficient downward pressure on the sharpener so it will not slip during the sharpening process.
3. Place heel of your knife at the top of sharpening rod at preferred angle.
4. With consistent downward pressure on the cutting edge push the knife down the rod while pulling the knife towards you from the heel of the blade to the tip of the blade. (See Fig 1)
5. Repeat step 4 on other side of knife blade. (See Fig 2)
6. Repeat steps 4 and 5 until knife is sharp.
7. Remember always do the equal number of strokes on each side to ensure sharpest edge possible.

**CLEANING YOUR SHARPENER**

Always clean your sharpener after use. We recommend that you use soapy water with a mild brush, never use a steel brush. After cleaning always dry off your sharpener before storing.

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**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, it is NOT wearing out.
Sharpening Instructions

Linder Nr. 400126
Smith Nr. SSPT

Vertrieb - Distribution:
Carl Linder Nachf. e. K. • Erholungstr. 10 • D-42699 Solingen • www.linder.de • info@linder.de

Sharpening Instructions

1. Depending on the type of knife you need to sharpen, Santoku or Standard, insert the knife blade into the appropriate V-shaped sharpening slot so that the cutting edge of the knife blade is resting on the ceramic stones.

2. Starting at the back of the knife blade close to the handle, press down firmly and pull the knife blade through the V-shaped sharpening slot, allowing the blade to glide over the sharpening stones.

3. Repeat 3 times or until knife is sharp.

Knife Sharpener

The Smith’s Santoku and Standard Edge Knife Sharpener offers pre-set crossed ceramic rods to sharpen all your cutlery. It has an ergonomically designed soft grip handle, and non-slip rubber feet for comfort and safety. It is quick, safe, and easy to use, and just 3 or 4 strokes through the sharpening slots is all it takes to create the perfect edge every time.
Sharpening Instructions

Lindber Nr. 400127

Sharpening Instructions

Place the Standard Edge Pull Thru™ Knife Sharpener on a flat surface. Insert knife blade into the appropriate sharpening slot as shown (Fig. 1). While applying downward pressure, pull the knife blade through the sharpening slot, allowing the knife blade to glide over the carbide blades or ceramic stones (Fig. 2). Repeat 3 or 4 times or until knife is sharp.

More detailed sharpening instructions for all Smith’s® sharpeners are available online at www.smithabrasives.com

Care & Use

Always clean your sharpener after use. Clean with a damp cloth or small brush. Do not rinse with water.

Instrucciones Para El Afilado

Ponga el afilador de cuchillos Standard Edge Pull Thru™ sobre una superficie plana. Inserte la hoja del cuchillo entre la ranura de afilado apropiada como se muestra (Fig. 1). Ejerciendo una presión hacia abajo, jale la hoja del cuchillo a través de la ranura de afilado, dejando que la hoja del cuchillo se deslice sobre las hojas de carburo o las piedras de cerámica (Fig. 2). Repita esto de 3 a 4 veces o hasta que el cuchillo esté afilado. Mas instrucciones detalladas de afilado para todos los afiladores Smith’s® están disponibles por internet en www.smithabrasives.com

Cuidado y uso

Siempre lave el afilador después de usarlo. Limpiearlo con una tela húmeda o con un cepillo pequeño. No lo enjuague con agua.

Fig. 1

Fig. 2
Pocket Pal™ Multi-Functional Knife Sharpener

Smith's new Pocket Pal™ Multi-Functional Knife Sharpener features pre-set carbide blades and ceramic stones, which together provide the "Perfect Edge" every time. Carbide blades provide quick edge setting capability, and the specially shaped ceramic stones are designed to give you a razor sharp edge on either standard or serrated edges. The carbide and ceramic stones are interchangeable and replaceable. A fold-out, tapered diamond rod is designed for sharpening serrated, as well as standard, edges. The Pocket Pal™ is compact, lightweight, and includes a lanyard hole.

SHARPENING INSTRUCTIONS FOR V-SHAPED SHARPENING SLOTS

Pocket Pal™ V-Slot

1. Insert knife blade into the V-shaped slot at a 90° degree angle to the sharpening blade or stones. (Fig. 1)
2. Pull the knife blade straight back towards you while applying light pressure. (Fig. 2)
3. Repeat this action until blade is sharp.

Fig. 1

Carbide Blades - Set the edge. The carbide blades provide quick edge setting capability for dull or damaged knives.

Fig. 2

Ceramic Stones - Finish the edge. Ceramic stones provide a smooth, polished edge for already sharp knives, and can be used on serrated or standard blades.

Fig. 3

SHARPENING INSTRUCTIONS FOR TAPERED DIAMOND ROD

Flat Edges:

1. Always hold the knife blade facing down. Place heel of the blade on the diamond rod closest to the unit.
2. Hold blade at 25° degree angle to the rod.
3. While applying pressure, push the knife away from you towards the end of the rod. Draw knife down so that the tip of the blade comes off the end of the rod. (Fig. 5.) Repeat this action until blade is sharp.
4. For the other side of the blade, you will need to switch hands holding the sharpener and the blade and repeat steps 1 through 3.

SEPARATED EDGES:

1. Only sharpen the side of your knife blade with the serrations.
2. Hold blade at 25° angle to the blade and move it back and forth through each serration until sharp. (Fig. 4)

Fig. 4

CLEAN & USE:

Always clean your sharpener after using. Rinse with water and towel dry.

EL AMIGO DE SU INOXELLO AFIADOR DE CUCHILLOS MULTIFUNCIONAL

El nuevo afilador de cuchillos multifuncional "el amigo de su hacha" le brinda hojas por aceleración en carbono y por altas de cerámica, lavadas, lustros, pulidas y brillantes hasta afilado perfecto cada vez que se utiliza. Las hojas de carbono proveen la habilidad para un afilamiento rápido del borde, y las piedras de cerámico especialmente forman bordes limados para proporcionar un borde tan afilado como el de una navaja en unos bordes estilizados y con fondo. Las piedras de carbono y de cerámica son esmerilables y concreta. Una hoja en rodas en ilustración el diagrama que se muestra en el dibujo para afilar hojas sean serradas u hojas. El Pocket Pal™ (el amigo de su hacha) es compacto, liviano, cómodo y ofrece un equipo para generar acciones.

INSTRUCCIONES PARA AFIAR PARA RANURAS DE AFIAR EN FORMA DE V

1. Inserte la hoja del cuchillo en el orificio de afilado en forma de V y al espacio de 90 grados en rotación de la hoja de afilado en las guías (Fig. 6).
2. Haga que la hoja esté correctamente colocada hacia adentro de la muela en una línea de azada (Fig. 7).
3. Haga contacto con el borde. Las hojas de carbono proveen habilidad para un afilamiento rápido del borde para cuchillos que son faciles de cortar.

Fig. 5

Fig. 6

Fig. 7

INSTRUCCIONES PARA AFIAR PARA RAMAS RECORTADAS EN DISMINUCIÓN DE CURVÍNTE DE DIAMANTE

Bordes Planos:

1. Siempre sostenga la unidad con la hoja viva hacia arriba. Coloque la base de la hoja sobre la base cubierta de diamante en la parte superior del borde.
2. Sostenga la hoja y un ángulo de 25 grados en rotación de la hoja.
3. Aplicando presión, empuje el cuchillo aproximadamente hacia la punta opuesta de la hoja. Junte el cuchillo hasta que la parte de la hoja toque la hoja (Fig. 8). Repita esta acción hasta que la hoja tenga filo. (Fig. 9)

Fig. 8

Fig. 9

CORRINDO Y USANDO: Siempre limpie su afilador después de usarlo. Empuje con agua y seque con una toalla.

INSTRUCCIONES PARA AFIAR PARA RANURAS DE AFIAR EN FORMA DE V

1. Inserte la hoja del cuchillo en el orificio de afilado en forma de V y al espacio de 90 grados en rotación de la hoja de afilado en las guías (Fig. 6).
2. Haga que la hoja esté correctamente colocada hacia adentro de la muela en una línea de azada (Fig. 7).
3. Haga contacto con el borde. Las hojas de carbono proveen habilidad para un afilamiento rápido del borde para cuchillos que son faciles de cortar.

INSTRUCCIONES PARA AFIAR PARA RAMAS RECORTADAS EN DISMINUCIÓN DE CURVÍNTE DE DIAMANTE
Sharpening Instructions

Linder Nr. 400129

Smith Nr. CSCS

4 in 1 KNIFE AND SCISSORS SHARPENER

Smith’s new 4-in-1 Knife and Scissors Sharpener features pre-set carbide blades, crossed steel rods, pre-set ceramic stones, and a patented scissors sharpener for the “Perfect Edge” every time on your knife or scissors. Carbide blades provide quick edge setting capabilities, and the steel rods offer precision edge alignment. Finish your serrated or standard blade to razor sharpness with the ceramic stones. Sharpen your scissors using the patented scissors sharpener. The scissors sharpener uses a “floating” ceramic rod that conforms to the proper sharpening angle, while sharpening both edges of your scissors at the same time.

TO SHARPEN KNIVES

1. Place handle of unit on a flat surface with the head of the sharpener suspended over the edge.
2. Push back on the handle until the lip of the unit rests securely against the edge of the flat surface. Hold handle of unit for stability. (Fig. 1)
3. Insert knife blade into sharpening slots or crossed steel rods as shown (Fig. 2). Press down firmly and pull knife through the sharpening slots or steel rods. Repeat 3 times or until knife is sharp.

Carbide Blades – Set the edge. The carbide blades provide quick edge setting capability for dull or damaged knives.

Steel Rods – Align the edge. The crossed steel rods offer precision edge alignment.

Ceramic Stones – Finish the edge. Ceramic stones provide a smooth, polished edge for already sharp knives. Can be used on serrated or standard blades.

TO SHARPEN SCISSORS

1. To sharpen right-hand scissors, begin by holding the head of the sharpener in your left hand with the words “Right-Hand Scissors” facing you. Then place the flat base at the other end of the handle on a solid flat surface. (Fig. 3)
2. Open your scissors blades and insert the blades as far as possible through the slots. (Fig. 4)
3. Close scissors on the sharpening rod as if you were trying to cut the rod, then pull the scissors blades through the slots (while trying to keep the blades closed). Repeat this process 3 or 4 times or until scissors are sharp. If preferred, push scissors through unit instead of pulling.
4. To sharpen left-hand scissors, hold the head of the knife sharpener in your right hand with the words “Left-Hand Scissors” facing you and then repeat steps 2 and 3.

CARE & USE

Always clean your sharpener after using. Rinse with water and towel dry.
SHARPENING INSTRUCTIONS

Smith’s unbreakable Diamond coated sharpening stone uses thousands of micron sized diamonds to create a cutting surface that is uniform and true, and it is designed to handle all your sharpening requirements. Since diamonds are the hardest substance known to man it provides an aggressive cutting feature that will sharpen all types of steels, quickly and easily. The hook groove in your stone allows you to sharpen all types of hooks, no matter the size.

1. Place your blade flat on the end of your stone. Raise the back of your knife to an approximate 23-degree angle.

2. 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.

3. To sharpen the other side of your knife place your blade at the opposite end of your 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.

4. To sharpen FISH HOOKS lay the point of the fish hook flat in the groove and move the hook back and forth in a filing motion.
Sharpening Instructions

Smith's 2-Step Knife Sharpener features pre-set tungsten carbide cutting heads and fine ceramic rods. Comes with non-slip rubber feet for added safety. It is lightweight, portable, and easy to use. Excellent for use on all types of knives.

Coarse - Pre-set Tungsten Carbide cutting blades provide quick edge setting capabilities and are excellent for use on very dull knives, or knives that have a damaged edge. Three or four strokes is all it takes.

Fine - Pre-set Fine Ceramic rods provide a smooth finished edge on already sharp knives.

Sharpening Instructions
1. Insert knife blade into the slot at a 90-degree angle to the sharpener. (Fig #1)
2. Pull your knife blade straight back towards you while applying light pressure. (Fig #2)
3. Repeat this action until blade is sharp.

Caution:
Always rest your sharpener on a sturdy flat surface, never on your leg, and keep fingers behind finger guard or injury could occur.
Sharpening Instructions

Linder Nr. 400205, 400206
Smith Nr. DPSK, DFPK

1. STONE SELECTION

Your Precision sharpening kit contains four sharpening stones: Coarse Diamond Stone, Medium Arkansas Stone, Fine Diamond Stone and a Fine Natural Arkansas Stone.

Yellow - This coarse Diamond Stone is finest cutting, and used to set the initial edge on your knife. This stone should only be used on edges that are very dull or damaged.

Blue - This Medium Natural Arkansas stone is a general-purpose stone that will cut a polished edge on your knife or tool. The stone is triangular in shape, which allows you to sharpen serrated edges. It can also be used on non-serrated edges.

Orange - This Fine Diamond Stone is used for the final honing of your cutting edge. This stone will produce a fine razor sharp edge on your knife, and is excellent for keeping up on already sharp knives that just need a minor touch up.

Red - This Fine Natural Arkansas Stone is used for the final honing of your cutting edge. This stone will produce a polished razor sharp edge that is excellent to use on already sharp knives that just need a minor touch up.

2. ANGLE SELECTION

After you have securely fastened your knife into the knife clamp, place the guide rod with stone bar attached to it through one of the slots in the T bar (Fig. 3). Your Smith Precision sharpeners offers you the choice between the two most commonly used sharpening angles.

The lower slot sharpens a 25 degree angle. This angle is a commonly used angle for quality blades, and provides an excellent edge for those types of knives. Also, this angle is ideal for kitchen knives.

The upper slot sharpens at a 25 degree angle. This angle provides a durable sharp edge for most knives. This angle is excellent for hunting and all outdoor knives.

3. TO SHARPEN YOUR KNIFE

Hold the knife clamp in your hand as shown in (Fig. 3) with the guide rod in the desired angle slot you wish to use. Holding on to the plastic handle of the stone bar, place the stone that you intend to use on the knife blade near the handle of the knife. Wipe your sharpener with a smooth, dry motion. Using the whole blade of the stone, stroke the blade past the center of the knife. When you have finished sharpening, remove the guide rod from the stone, turn the table and clamp over, place the guide rod in the center slot on the T bar (Fig. 4).

4. SHARPENING SERRATED EDGES

To sharpen serrated edges use the Blue stone bar with the specially shaped triangular stone and repeat step three for each serration on the serrated side of knife only. Once you have finished the sharpening process you need to remove the small burrs that are created on the backside of your edge. This can be accomplished by removing your knife from the clamp and running the Fine Arkansas stone lightly over the backside of the cutting edge.

Diamond Retractable Knife & Tool Sharpener

Smith® Diamond Retractable features an unbreakable diamond coated steel rod, which is specifically designed for sharpening blades of all types of knives, including serrated. The rod can be adjusted to various lengths and has a sharpening groove for hooks. The sharp point can be used for easy storage. Multiple layers of medium grit diamonds makes sharpening quick and easy, while still giving you that razor sharp edge on your knives, tools, or hooks. The unit is light, compact, and durable.

1. Loosen the metal screw cap and pull the diamond rod out to the desired length and then securely tighten the metal screw cap so that the rod will not move.

2. No lubricant is required.

3. Store rod in handle with tapered end down when not in use.

4. Clean and re-lubricate each use.

Flat Edges

1. You can use either the tapered reeded rod or the half-round rod to sharpen your flat-edged knives, but we recommend using the half round rod for best results.

2. Always hold the handle with the rod facing down, face of the blade on the diamond slot closest to the screw cap.

3. Hold blade at manufacturer suggested angle.

4. While applying pressure push the knife away from you towards the end of the rod. Draw knife down so that the tip of the blade comes off the end of the rod. (See Fig. 1.)

5. For the other side of the blade repeat steps 2 through 4.

Serrated Edges

1. Use the specially designed tapered round rod for serrated edges.

2. Only sharpen the side of your knife-knife with the serrations.

3. Hold rod at manufacturer suggested angle and move it back and forth through each serration until sharp. (See Fig. 2.)

Hooks

1. Place hook in groove and move back and forth until sharp. (See Fig. 3.)

To order Replacement Stone Bars & Parts for your Precision Sharpening Kit, call 1-800-721-1150, for pricing and delivery.
SMITH'S®
THE EDGE EXPERTS™
SINCE 1886

D I A M O N D
S H A R P E N I N G
S T O N E

Smith's Diamond Bench Stone offers the ultimate in sharpening technology. The stone features MULTIPLE LAYERS of micron-sized Monocrystalline diamonds, the hardest material known to man. Will even sharpen carbide quickly and easily. Smith's Diamond Bench Stones feature a unique sharpening surface with an overlapping hole design. This innovation speeds sharpening by collecting and holding the metal filings which ordinarily build up during the sharpening process. This allows the diamond abrasive to remain clean and clear which enables you to aggressively sharpen your knife or tool edge.

AVAILABLE IN TWO DIAMOND GRITS:

Coarse (Yellow), 325 Grit - For aggressive removal of metal to quickly restore dull edges.
Fine (Orange), 750 Grit - Ideal for putting a razor edge on your maintained knives or tools.

SHARPENING LUBRICANT
• Use water or Smith's non-petroleum based honing oil as your sharpening lubricant, but stone can be used dry.
• Do not use petroleum based oil on your stone as a sharpening lubricant.

CLEANING YOUR STONE
• Always dry Diamond Stone surface after each use and before storing.
• Occasionaly clean your stone with soapy water and a mild brush.

SPECIAL FEATURES
“Micro-Tool Sharpening Pad”
This area gives you the ability to sharpen those small tools and instruments that require an uninterrupted sharpening surface.
Two holes in the bottom of the base allows you to easily remove your stone so that you can sharpen router and special bits.

PATENT PENDING

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, it is NOT wearing out.

Cat. # DBSF
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Hot Springs, Arkansas 71901-9017
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MADE IN CHINA