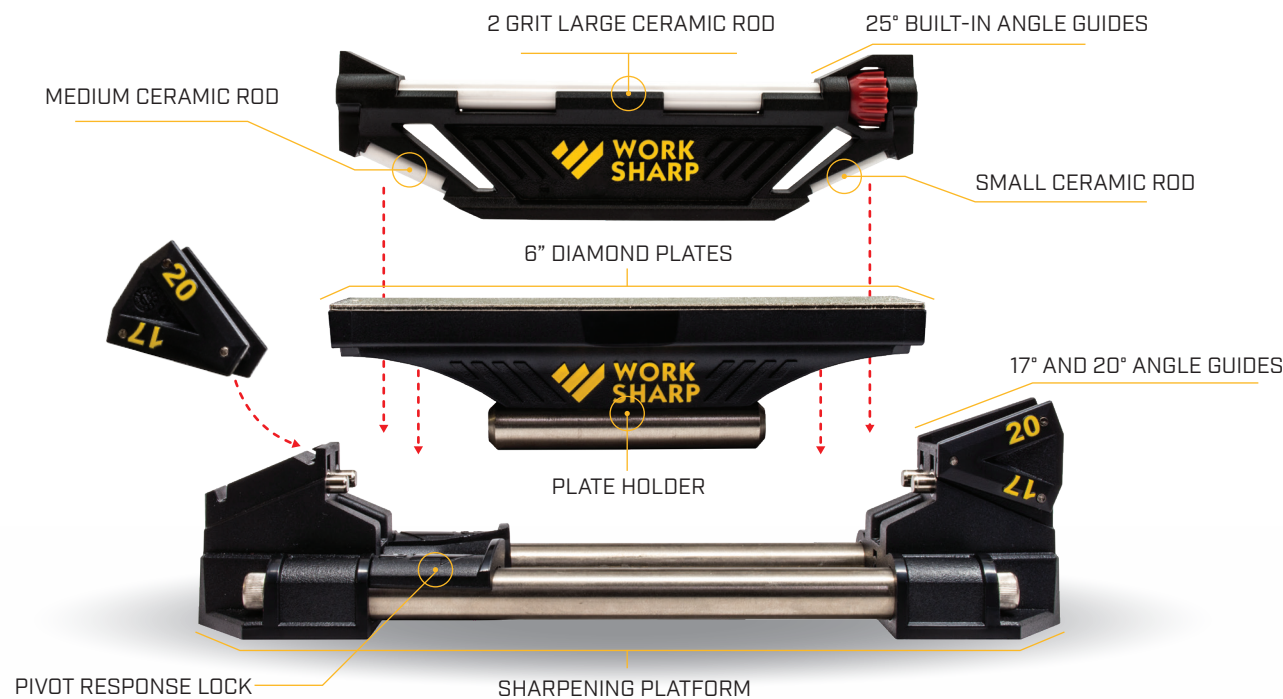


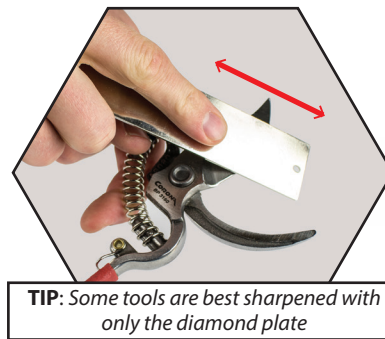
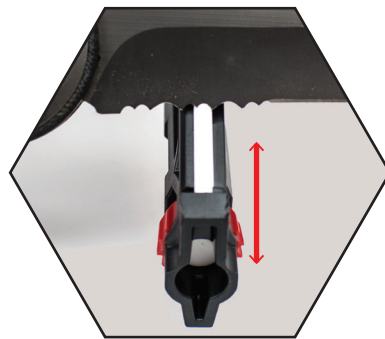
WORK SHARP GUIDED SHARPENING SYSTEM

Sharpener comes ready to use with the 320 Grit Diamond Plate and 20° Angle Guides installed.
Angle Guides and Diamond Plates are held in place with magnets – lift off to remove.



SERRATIONS

1. Match the size of serration to the small, medium or large ceramic rod, and place the serration onto the ceramic rod.
2. Matching the bevel angle of the serration, slide the blade back and forth until a burr is raised. Repeat for each serration.
3. Remove the burr by lightly sliding the flat side of the serrations along the fine ceramic rod.



TIP: Some tools are best sharpened with only the diamond plate

TOOLS

1. Attach the coarse diamond plate to the plate holder, and hold the sharpening platform like a sanding block.
2. Secure the dull tool to a flat surface, or clamp in a vise.
3. Run the diamond abrasive along the cutting edge of the tool, using light to medium pressure. Continue until any edge damage is removed and the cutting edge is sharp.

WARNING: To minimize the risk of injury, always use proper eye and respiratory protection. Use only as directed in the Work Sharp User's Guide.

WARNING! CHOKING HAZARD!
Small Parts - Not for children under 3-yrs.

Designed, calibrated and quality checked in Ashland, OR

SCAN FOR VIDEO



WorkSharpTools.com/GSS

Darex, LLC
210 E Hersey St.
Ashland, OR 97520
1-800-597-6170
WorkSharpTools.com

PP0003344 Rev 1 6/19

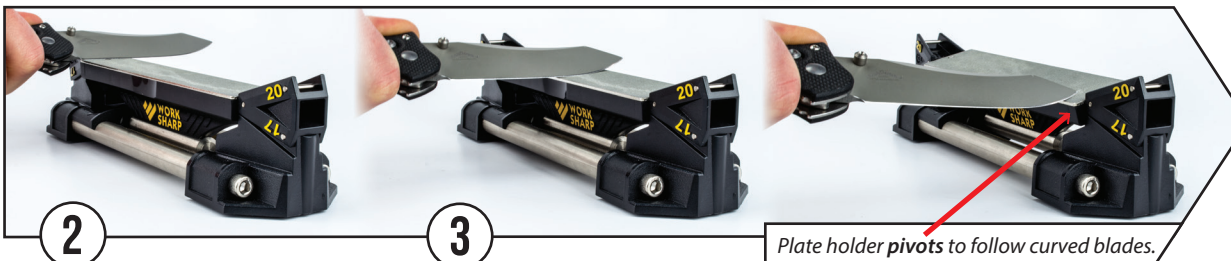
SHARPENING A KNIFE

20° ANGLE GUIDE FOR HUNTING & POCKET KNIVES / 17° ANGLE GUIDE FOR KITCHEN

1A CURVED BLADES



1B STRAIGHT BLADES



HONING A KNIFE

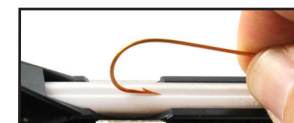
A SET UP



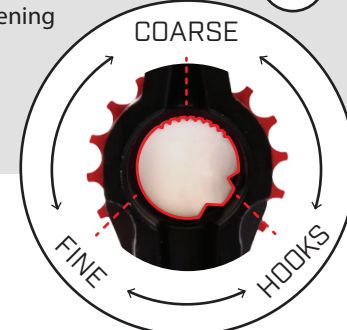
A. Remove the plate holder, and insert the Guided Field Hone (listen for a "click").

B. Rotate the red knob to select the desired abrasive:

- **Fine (smooth):** regular honing
- **Coarse (ribbed):** touch-up sharpening while in the field or sharpening recurved blades
- **Hooks (2 grooves):** fish hooks and other fine points



B



1. Rest the knife blade on the angle guide to establish the proper angle.

2. While maintaining the proper angle, lightly push the edge of the blade along the ceramic rod until the tip stops at the end of the rod. Do not slide the tip of the blade off the ceramic rod.

3. Use the same technique for the other side of the blade – starting from the opposite end of the sharpener and pulling the blade toward you.

(Or switch hands and flip the knife over, using the push technique in step 2.)

TIP: Alternate sides with each stroke

4. Repeat this process 10-15 times to ensure burr removal. Decrease pressure with each stroke, finishing with only the weight of the blade.

5. Enjoy your sharp knife!

TIP: Clean with warm soapy water as needed. (Do not use honing oils with ceramic hones.)

1. Install Angle Guides and select the Pivot Response Lock position:

- A. Slide to the **unlocked** position for sharpening **curved blades**.
- B. Slide to the **locked** position for sharpening **straight blades**.

2. Rest the knife blade on the Angle Guide to establish the proper edge angle.

3. While maintaining the proper angle, lightly push the edge of the blade across the diamond plate. Keep the blade perpendicular to the sharpening platform.

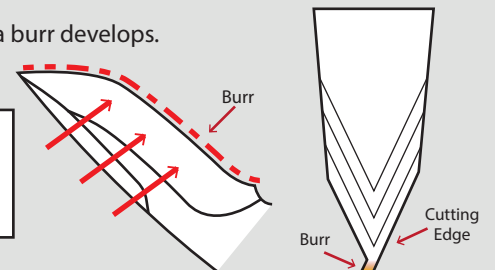
For curved blades (sharpening with the **plate holder unlocked**), allow the plate holder to pivot and follow the curve of the blade.

TIP: Use light pressure for sharpest edge and longest abrasive life.

TIP: Stop before the tip of the blade leaves the edge of the abrasive.

4. Repeat step 3 until a burr develops.

TIP: Check for a burr by brushing fingers across and away from the blade edge.



5. Use the same technique for the other side of the blade, starting from the opposite end of the sharpener and pulling the blade toward you. (Or switch hands and flip the knife over, using the push technique above – step 3)

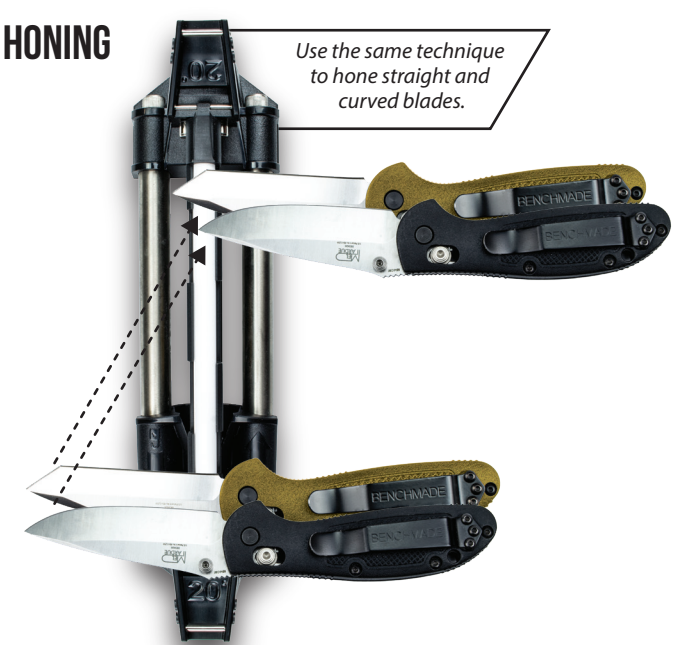
TIP: For a consistent bevel, make the same number of passes on each side of the blade.

6. Remove the coarse diamond plate and install the fine diamond plate. Repeat steps 2-5, using light pressure and alternating sides with each stroke.

7. Now proceed to hone your knife following the instructions below.

1 HONING

Use the same technique to hone straight and curved blades.



FLIP FOR MORE INSTRUCTIONS

WORK SHARP GUIDED SHARPENING SYSTEM

BEST TECHNIQUES

- Creating a burr along the entire length of the blade is critical to creating a sharp edge.
- Once a burr is created, alternate sides with each stroke to refine the edge.
- As you progress from coarse to fine grits, and on to honing, decrease the amount of pressure you use – finishing with only the weight of the blade.
- Sharpen Kitchen Cutlery at 17° and Pocket & Outdoor Knives at 20°.
- Sharpen recurve blades using the Ceramic Field Hone (use coarse to sharpen and fine to hone).
- Using light pressure (3-6 lbs.) to sharpen and hone will provide the best results and the longest abrasive life. Do not use water or oil to sharpen or hone.

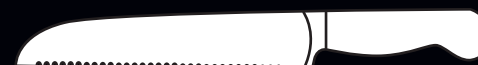
HELPFUL TIPS

- Diamond Plates have a short break-in period. After a few sharpenings they will become smoother and cut more consistently.
- Use masking tape to protect blade faces when sharpening. (Diamond grit can embed in the angle guides and create scratches on the blade face.)
- Keep your knives and sharpener clean to reduce scratching and contaminating finer grits (clogging). Do not use honing oils.
- Ceramic Rods can be cleaned with warm soapy water when they become grey or loaded up with steel.
- Decreasing the bevel angle or repairing edge damage takes more time. Be patient, let the abrasive do the work.
- Mark the bevel of the blade with a dry-erase marker to track your sharpening progress.
- Do not push the knife when stropping on leather. Pull from the top of the blade, dragging the cutting edge along the strop.
- The number of strokes listed for each grit is intended as a general guideline. Some knives may need fewer or more strokes – creating a burr is the true indication. Always use the same number of strokes for each side of the blade.

WHAT KIND OF KNIFE ARE YOU SHARPENING?



OUTDOOR/POCKET KNIVES



SERRATIONS



KITCHEN KNIVES

WHAT SHAPE IS YOUR BLADE?

STRAIGHT BLADE



CURVED BLADE



WHICH KIT DO YOU HAVE?

GUIDED SHARPENING SYSTEM

THE FORMULA

FIRST SHARPENING		RESHARPENING	
20° ANGLE GUIDE		20° ANGLE GUIDE	
DIAMOND GRIT	STROKES*	CERAMIC HONE	STROKES*
320	BURR	COARSE	15
600	15	FINE	15
CERAMIC HONE			
COARSE	15		
FINE	15		

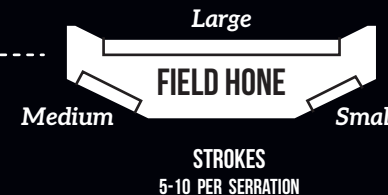
WITH UPGRADE KIT

THE FORMULA

FIRST SHARPENING		RESHARPENING	
20° ANGLE GUIDE		20° ANGLE GUIDE	
DIAMOND GRIT	STROKES*	DIAMOND GRIT	STROKES*
220	**	800	15
320	BURR	LEATHER	10
600	15		
800	10		
LEATHER	10		

CERAMIC HONE		STROKES*
COARSE		15-30
FINE		15

MATCH THE SERRATION TO THE APPROPRIATE SIZED CERAMIC ROD



KEY

- * = STROKE COUNT IS PER SIDE
- ** = USE AS NEEDED FOR HEAVY REPAIR

WHAT SHAPE IS YOUR BLADE?

STRAIGHT BLADE



CURVED BLADE



WHICH KIT DO YOU HAVE?

GUIDED SHARPENING SYSTEM

THE RECIPE

FIRST SHARPENING		RESHARPENING	
ANGLE 17°		ANGLE 17°	
DIAMOND GRIT	STROKES*	CERAMIC HONE	STROKES*
320	BURR	COARSE	15
600	15	FINE	15
CERAMIC HONE			
COARSE	15		
FINE	15		

WITH UPGRADE KIT

THE RECIPE

FIRST SHARPENING		RESHARPENING	
ANGLE 17°		ANGLE 17°	
DIAMOND GRIT	STROKES*	DIAMOND GRIT	STROKES*
220	**	800	15
320	BURR	LEATHER	10
600	15		
800	10		
LEATHER	10		

UPGRADE KIT

for the
GUIDED SHARPENING SYSTEM

PART #WSSA0003300



- EXTRA-COARSE 220 GRIT 6" DIAMOND SHARPENING PLATE
- EXTRA-FINE 800 GRIT 6" DIAMOND SHARPENING PLATE
- LEATHER STROP KIT 6" LEATHER STROPPING PLATE 25° STROPPING GUIDES 0.5 MICRON HONING COMPOUND

LIFETIME LEGACY WARRANTY

What is a **LIFETIME LEGACY WARRANTY**? It means your GSS is covered against breakage or failure of any kind- for as long as you or anyone on your family tree owns it. So, get out there, have fun and get sharp! Have a problem? Contact us. Any damaged parts will be replaced - at no charge. Just don't drop it in a lake or let a Sasquatch run off with it - that, and replacing the consumable abrasives, are on you.

WORKSHARPTOOLS.COM / 800-597-6170