

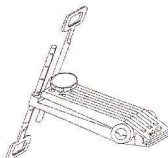


EASY EDGE-GUIDED SHARPENING SYSTEM INSTRUCTIONS FOR USE



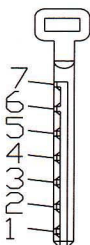
KNIFE CLAMP (ABG)

Parts: Two adjustable guide rods, thumb screw and knife clamp body.



1. Rotate each adjustment rod 1/4 turn to unlock the rod. Push (or pull) rod to appropriate notch to set angle. (See angle setting chart below for angle information). Turn rod to lock. Set both rods at the same setting.

Adjustable Guide Rod(s)



Angle Chart (degrees)

Blade width	▼ ▼				
	.5"	1"	2"	3"	4"
Blade setting					
Highest 1	44	40	34	29	25
2	39	36	31	26	23
3	35	32	27	24	21
4	30	28	24	21	18
5	26	24	21	18	16
6	21	20	18	15	14
Lowest 7	17	16	14	13	12

Popular Angles ▼ = most common blade width

Aligner™ Knife Clamp Angle Setting Recommendations

NOTE: Recommendations only. Angle selection is subject to personal preference and edge use.

- 1 Highest Angle: Meat Cleavers, Machetes, Brush Knives
 - 2 Fixed Blade Military and Survival Knives
 - 3 Fixed Blade Hunting Knives
 - 4 Folding Hunt / Sport Knives, Large Pocket Knives
 - 5 Boning, Carving, Chef, Kitchen Utility and Small Folding Pocket Knives
 - 6 Fillet, Paring, Trimming and Tomato Knives
 - 7 Lowest Angle: Razors, X-ACTO Blades, Craft Knives
2. Loosen thumbscrew and press clamp together near thumbscrew to open knife clamp jaw. Rest back side of knife clamp on table and while holding knife handle, place knife clamp on the middle of the back of the blade.



Carefully, hand-tighten thumb screw until the knife clamp jaw firmly grips the knife blade.

INTERCHANGEABLE STONE HOLDER (AHF)

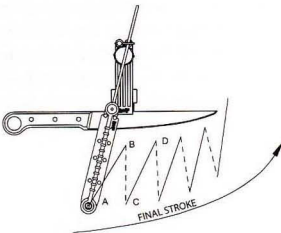
Parts: Metal angle guide rod and stone holder



3. With the end of the angle guide rod pointing toward you over the stone holder, rotate rod *clockwise* until it snaps in place.
4. Insert desired grit stone into the stone holder and move cam-lock (right or left) to secure stone.
5. Place guide rod through loop on adjustment rod and match stone with bevel.

Sharpening procedure: Important— Always hold knife handle securely and move only the stone holder with stone or serrated knife attachment. Never sharpen holding knife clamp.

6. Holding the knife handle in one hand and the stone holder in the other, use the following stroking motion:

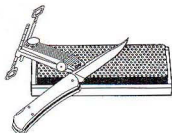


7. Starting at point A, gently slide stone holder using light pressure to point B. Move stone to point C and repeat stroke to point D. Repeat several times. To sharpen the other side of the knife blade, remove stone holder rod from loop, turn knife and clamp over, re-insert stone holder rod in loop. Repeat stroking motion the same number of times on this side of the knife blade.

TIP: If you are unsure as to whether or not you are sharpening the knife edge (bevel) correctly, simply take a marker and color the knife edge. When sharpening, the marker will be removed by the diamond so you can see what area of the blade has been sharpened and what areas still need sharpening.

TIP: The amount of time required to restore the edge of the knife is dependent upon the dullness of the blade and the grit of diamond you start with. For a knife blade that is regularly maintained, 2-3 minutes on each side with a fine Diamond Whetstone™ should restore the knife edge.

8. Start with the coarsest stone in your kit. Step through the grits by changing the stone in the stone holder. Release cam-lock on stone holder. With stone facing down, lightly tap cam-lock against table to release stone from stone holder. Load new stone in stone holder and turn cam-lock to secure. Repeat steps 6 and 7.
9. If finishing with our **unbreakable ceramic stone**, repeat steps 6 and 7. This puts a micro bevel on the edge due to the thinness of DMT's unbreakable ceramic stone. If you desire a micro-bevel using the extra fine diamond stone to finish, lift guide rod to the top of the loop and repeat steps 6 and 7.



TIP: The knife clamp can also be used as a convenient honing guide with any DMT fine diamond bench stone (DuoSharp®, Dia-Sharp® or 6" or 8" Diamond Whetstone™). Set adjustable guide rods using the chart above. Secure clamp on back of knife, close to handle. Holding the knife handle securely, lay the blade on the stone and slide the knife forward in an arc pattern, keeping the adjustable guide rod in contact with the table. Carefully turn knife in knife clamp over and repeat on other side of knife. Finish sharpening with one stroke on each side of the blade.

ACCESSORIES INSTRUCTIONS

SERRATED KNIFE SHARPENER (ASCG & ASBG)

Parts: Metal guide rod and fine diamond tapered serrated rod



1. Screw the guide rod into the tapered serrated knife sharpener rod.
2. Select appropriate angle setting and secure knife in clamp, centered on the serrations (see Knife Clamp instructions steps 1, 2).
3. Hook bent end of guide rod through loop at the end of adjustable guide rod.
4. Hold the serrated knife attachment at the base of the tapered rod (where guide rod meets sharpener). Match the serration bevel (gullet) diameter with the sharpener diameter and move the tapered sharpener up and down the gullet.
5. Fast method: Sharpen all like-sized serrations, and then move to the next size gullet and taper, etc. Sharpen an equal amount of strokes on each serration.

A DMT EXCLUSIVE!

CONVEX FINE DIAMOND STONE (ASCG & ACTBG)



The convex sharpening stone is great for sharpening the inside edge of any curved knife blade. The convex shape is ideal for making contact with the entire curved bevel in one full stroke making sharpening these blades quick, precise and easy. Unlike flat sharpeners, you will not miss any parts of the bevel with this stone.

1. Secure the convex stone in stone holder (See Stone Holder instructions steps 3, 4, 5).
2. Select appropriate angle setting and secure knife in clamp (see Knife Clamp instructions steps 1, 2 above).
3. Move the stone over the curved edge by stroking from handle to knife tip, using the same number of strokes on both sides of the bevel.

UNBREAKABLE CERAMIC STONE (C4A)



1. Secure the ceramic stone in stone holder (See Stone Holder instructions steps 3, 4, 5).
2. Using the same setting as previous grits (otherwise match the bevel on the stone) stroke the blade from heel to toe using the same number of strokes on each side.

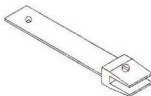
Note: The unbreakable ceramic stone is thinner than the diamond stones so using the same setting will automatically create a micro bevel.

Break in period: During your first few sharpening strokes, some shedding of the outer layer may occur. It looks like smoke. This is normal break in. After the first few sharpenings, this outer layer will be completely removed, leaving you a very hard, long wearing unbreakable ceramic sharpener. Use gentle and smooth

stroking to ensure long life of this product. Excessive force and hacking will result in damage and void any warranty.

THICK BLADE KNIFE GUIDE (ATBBG & ACTBG)

Use with Aligner Knife Clamp (ABG)



1. Unscrew thumb screw for Knife Clamp.
2. Insert the thin tab of the adapter through the jaws of the Knife Clamp with the counter bored hole facing the thumb screw (you may need to squeeze the jaws slightly once the adapter is about halfway in to make more room as it travels towards the back) until it rests on the back of the Knife Clamp. (The hole for the adapter should match with the Blade Guide hole for the thumb screw).
3. Tighten the thumb screw on the Knife Clamp. This will secure the Thick Blade Adapter.
4. Set the clamp adjustment rods to your desired setting (see Knife Clamp instructions steps 1, 2).
5. Insert thick knife blade into the jaws of the adapter and tighten the screws on the middle of the back of the blade.
6. Sharpen from the handle end of the blade out to the tip and take the same amount of strokes on both sides of the bevel.

Note: When using the Aligner™ clamp for large (0.125"-0.240" thick) knives there is the possibility of interference when sharpening a knife on some of the lowest (sharpest) settings. If this occurs, simply clamp the knife on one end of the back of the blade and sharpen the opposite end. Do the same for the remaining portion of the blade. Interference is unlikely to occur because such a shallow setting is not usually chosen for thick blades. This is because the more shallow settings tend

to require sharpening more often. Thick blades usually require a more durable “higher” or “steeper” setting.

Break in period: Initially your diamond stone will seem especially rough. It will smooth over time with gentle stroking without impacting performance. You need not exert extra pressure – let the diamonds do the work!

Care: For Diamond Whetstones, use water only for lubricant. After use, rinse and dry whetstone. Store your Diamond Whetstone™ dry. When cleaning is needed, use an abrasive cleanser (non-petroleum based) and nylon scrub brush. For unbreakable ceramic stone, use and store dry. When cleaning is needed, use common household eraser.

The DMT® Commitment: For over a quarter century, DMT has been committed to one thing— to innovate and produce the world’s finest diamond knife and tool sharpeners. All DMT products are made using the highest quality materials and workmanship and are guaranteed to be free of defects. Any product found to be defective, will be replaced free of charge – it’s that simple!

