

# User Manual

Item#205H

## Double-Sided Leather Strop

This double-sided leather strop has one smooth side and one suede side. Straight razors are typically stropped on the smooth side of the leather. The leather polishes the metal and removes any burr from the edge, leaving it crisp and sharp. While knives and larger blades are usually stropped with the suede side to round the bevel of the blade. An excellent edge can be realized quickly and easily to meet the needs.

Both smooth side and suede side work very well and the sharpness is almost the same. As soon as the knife doesn't feel as sharp as it should be, strop it again before it becomes dull.

## Green Buffing Compound

The green buffing compound will quickly put a fine polish on the edge of knives and tools. This fine chromium oxide and aluminum oxide abrasive is used when you want a polished, honed edge on your tools, and it can be used on leather, wood, or synthetic strops. The waxy consistency makes it easy to apply the compound. Simply rub the bar of the compound on your leather strop and apply it evenly to the surface. After the compound is applied, the leather strop will polish blade edges more quickly and will help to achieve a mirror polish.

Generally, the green buffing compound can be covered the entire surface of the leather strop and a little lighter is better than too much. Meanwhile, the leather strop can be used without any compound, so if a small spot is missed, the leather strop will also be effective equally.

Tips: If the compound is too dry to load onto the strop, heat the compound by heat gun or hair dryer. If the leather is too dry or hard, put some mineral oil or honing oil on the strop to soften it.

## Angle Pyramid® Sharpening Angle Guide

It is helpful to know what angle works best for the type of knife. This patented sharpening angle guide is integrated with 4 angles-14°, 17°, 20°, 25° which help to set the desired angle at the beginning.

### Common Sharpening Angles:

Pocket Knives	20° per side
Hunting Knives	25° per side
Fillet Knives	17° per side
Tactical Knives	25° per side
Euro/American Kitchen Knives	20° per side
Asian Kitchen Knives	14 or 17° per side

**Note: Consult with the manufacturer of your knife or inquire at a knowledgeable knife shop to determine what angle is exactly appropriate for your knife.**

**WARNINGS: This product is not a toy. Keep out of the reach of children.**

\*Watch its demo video on YouTube:

[bit.ly/205Hvideo](https://bit.ly/205Hvideo)

\*Or scan QR code



\*Each SHARPAL product is warranted to be free from defects in material and workmanship for 3 years from the date of purchase under normal wear and tear, except for damage caused by misuse or alteration. THIS WARRANTY APPLIES ONLY TO NON-INDUSTRIAL OR NON-COMMERCIAL USE. If you want to make a warranty claim, please contact us through SHARPAL website or send an email directly to [warranty@sharpal.com](mailto:warranty@sharpal.com).