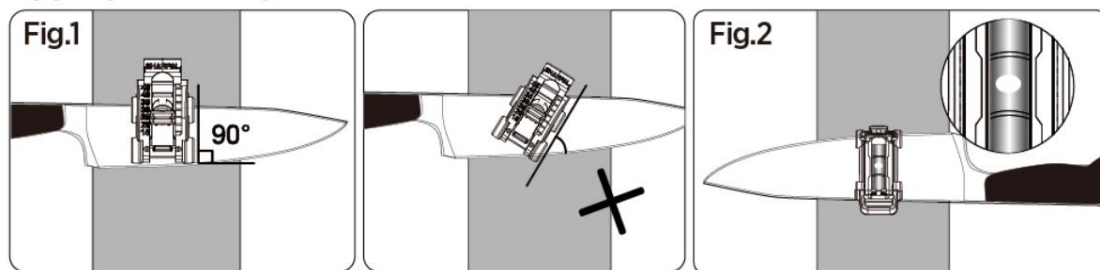
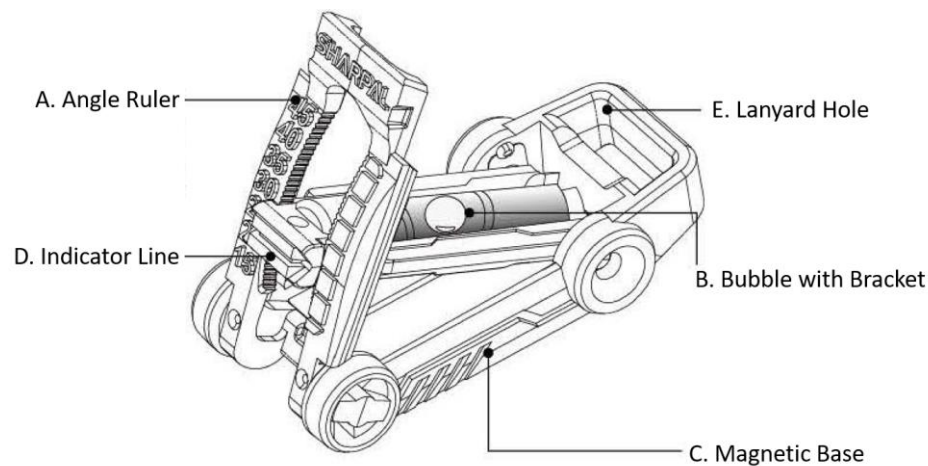


Common Sharpening Angles:

Type of Knife or Tool	Common Angle
Cleaver/Machete	25 - 30 Degrees
Hunting/Pocket/Survival/Sport Knives	20 - 25 Degrees
Chef's/Kitchen/Smaller/Boning/Carving Knives	17 - 22 Degrees
Fillet/Paring/Sushi Knives Most Japanese Cutlery	12 - 17 Degrees

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.



1. Open the angle ruler (A) upward. Slide the bubble bracket (B) to make its indicator arrow (D) point to the angle you desire on the angle ruler.
2. Attach the magnetic base (C) to the middle of knife blade and **in a perpendicular position to the cutting edge of the blade. (See Fig.1)**
3. Put the knife on the sharpening stone/tool. Observe the position of the bubble while adjusting the angle between the knife blade and sharpening stone/tool. When the bubble is between the two black lines on the vial, it is the desired sharpening angle. (See Fig.2)
4. Keep the bubble between the two black lines and start to sharpen the knife. When necessary, the user can stop at any position to check the position of the bubble and adjust the sharpening angle to maintain correct and consistent sharpening angle. Maintaining a consistent sharpening angle is the key to obtain the sharpest cutting edge.

*Watch its demo video on YouTube:

bit.ly/194HVideo

*Or scan QR code



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