



Knife Sharpening Kit

Model DMD: Knife Sharpening Kit

The Model DMD Knife Sharpening Kit (Lansky Type) allows the user to sharpen all types of knives with ease. The angle guides hold the diamond hone at the correct angle (15°, 20° or 25°) every time. It is lightweight, convenient and easy to use.

The kit includes the knife clamp, two angle guides and three replaceable 20 x 100mm diamond sharpening hones in three grits:

Superfine (1200g) for sharpening premium knives and final finish.

Fine (600g) for normal use, keeps a sharp polished edge on all knives.

Medium (450g) for faster metal removal for dull or damaged blades and light reshaping.

The kit includes a handy pouch for storage.



Sharpening Tips

Assembly:

Attach angle guides to the back of clamp using the thumbscrew as shown in Fig 1.

Screw guide rod into each stone holder.

To attach knife, loosen both thumb screws to fit thickness of knife blade.

Attach clamp to the back of your knife at midpoint as shown in Fig 2. Lightly tighten screw closest to blade.

Lock blade by tightening the screw closest to angle guides.

Do not over tighten.

Do not sharpen if the blade is not secure in the clamp.

Stone and Angle Selection

Select desired stone grade. (see above)

Place stone holder guide rod through desired slot in the angle guide as shown in Fig 3.

25° angle is recommended for **sporting, pocket, work and outdoor knives.**

20° degree angle for **premium, kitchen and cooks knives.**

15° degree angle for **high premium cooks, filleting and boning knives, Xacto blades.**

Sharpening Mode

Hold knife clamp as shown in Fig 3.

Place stone holder guide rod into desired angle slot.

Grasp and place stone holder on knife blade next to handle as shown in Fig 4.

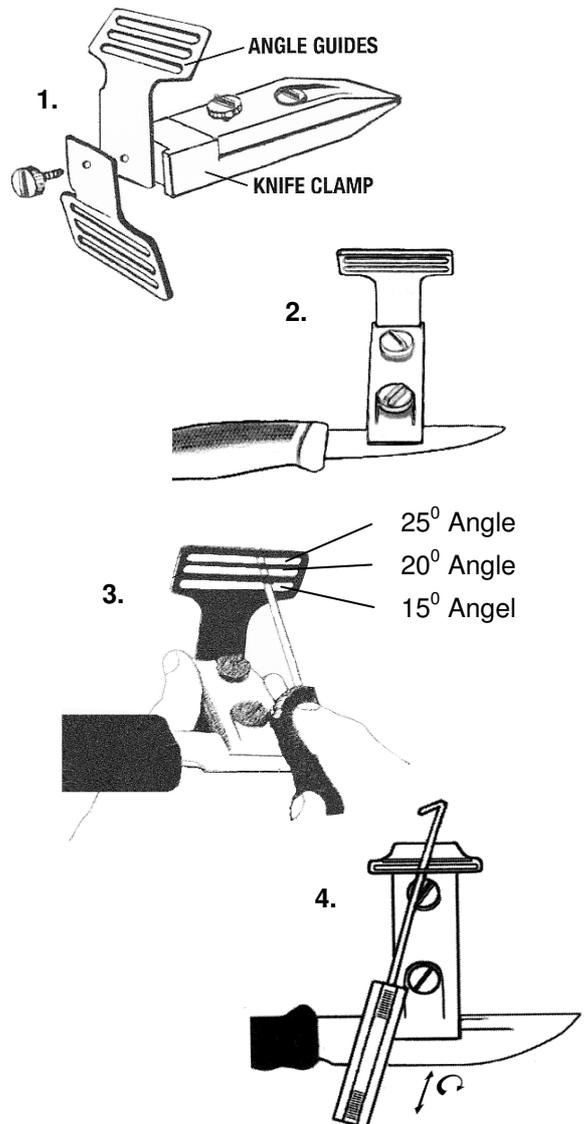
Move stone up and down or in a circular motion onto the cutting edge.

Use even pressure and overlap strokes as you work down the blade.

Do other side of blade, by removing guide rod from slot and turning knife and clamp over.

Replace guide rod into the same slot used on first side. Repeat sharpening procedure.

For best results, start firm, end light using the same number of strokes on each side. Only light strokes are required to maintain a sharp edge.



Stone Chart

Blue	S Fine	1200 g	Final finish, polishing a sharp edge.
Red	Fine	600 g	Normal use. Keeps a sharp polished edge on all blades.
Mauve	Med	400 g	Quick metal removal. For dull & damaged blades