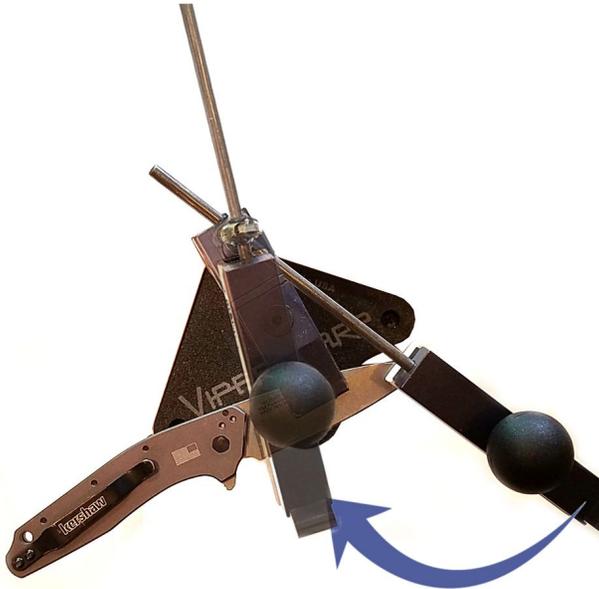


Important! Go to www.ViperSharp.com to view the instructional assembly video on our Videos page. Inserting the hones into the hone carriage is quick and easy. Please watch the short tutorial!

CAUTION: Sharpening a knife is inherently dangerous. When used as designed the ViperSharp system is not dangerous and will not hurt you - but your knife blade might if you are careless. Common Sense is advised.

Knife placement

Always insert the knife the same way each time you sharpen your blade. Choose which side your handle will be on and then always put the knife in the same. This will ensure consistent angles and sharpening.



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Diamond



Instructions and product information

www.ViperSharp.com

Included Diamond Hones

- Coarse 250 Grit
- Medium 400 Grit
- Fine 600 Grit
- Extra Fine 1200 Grit
- Leather Strop

***Note:** No water or oil is needed when using diamond hones. Wash with hot soapy water as needed.

Select your hone

- a. Extremely damaged blades may need a coarse hone.
- b. Medium will put a utility edge back on your blade.
- c. Fine and Extra fine will finish your edge.

Setting your angle

The adjustable post is marked for angles. The first mark is approximately 16 degrees. Each mark changes the angle 1 degree. Use a digital angle finder for more precise angles if desired. The ViperSharp system will allow angles as low as 10 degrees on wide blades (chef's knives) and up to 35 degrees. You can set your angle anywhere you want in that range.

Sharpening blades longer than 7"

- Select one end of the blade to begin sharpening and clamp in the middle of that section. Use second clamp if desired on the other end of the blade for ease.
- Your angle will stay more consistent if you sharpen only within 2 inches on either side of the clamp.
- Sharpen as instructed above or online.
- Once you complete sharpening on one side Flip the clamp over and proceed sharpening on the other side.
- Once you have completed sharpening this section of blade, move the clamp to the other side of your sharpening area blade and continue sharpening the other end of your blade.

Sharpening blades up to 7"

- Clamp the knife in the middle of the blade.
- Begin at the base of the blade and move the hone toward the tip of the blade as shown in image.
- Once you complete sharpening on one side Flip the clamp over and proceed sharpening on the other side.

Sharpening Strokes

- To achieve the best results your strokes should start with the front of the hone and move diagonally forward using the full length of the hone.
- At the end of the stroke lift the hone and repeat.

Use the same amount of strokes for each area you are sharpening to ensure uniform sharpening.

Pressure:

- Let the hone do the work. You can use a little more pressure when using a coarse grit to reshape your blade but the finer hones should be primarily just the weight of the hone.

Completing Your Edge:

- Continue working with the finest grit to achieve the edge you desire.

A Note About Exactness

Your ViperSharp system is made with a clamp that is set for the average pocket knife with a blade around $\frac{1}{8}$ " thick. The bottom part of the clamp is stationary so the thickness of your blade may vary the angle when you flip the blade to sharpen the other side. When using this size blade you should not see any variance when flipping the blade.