

**Important!** Go to [www.ViperSharp.com](http://www.ViperSharp.com) to view the instructional assembly video on our Videos page. Inserting the stones into the stone carriage is quick and easy. Please watch the short tutorial!

### Knife placement

Choose which side your handle will be on and then always put the knife in the same. This will ensure consistent angles and sharpening.

The tip of the clamp should be placed parallel with an imaginary line between the tip and heel of the blade.



Starting at one end of the blade, with one end of the stone and move along the blade and forward with the stone.



### Follow Us!

<http://Facebook.com/vipersharp>  
<http://instagram.com/vipersharp>  
<http://Twitter.com/vipersharp>  
[sales@vipersharp.com](mailto:sales@vipersharp.com)



[www.ViperSharp.com](http://www.ViperSharp.com)



### Ceramic



Instructions and product information

[www.ViperSharp.com](http://www.ViperSharp.com)

## Included Ceramic Stones

- Extra Coarse 80 Grit
- Coarse 220 Grit
- Medium 400 Grit
- Fine 600 Grit
- Extra Fine 1200 Grit
- Leather Strop

## Lubrication

### Water or Oil -NOT BOTH!

Water is all that is needed to lubricate and clean your stones. Soak the stones for 15 minutes or so before using them. Wash them as needed with hot soapy water to remove metal shavings.

If you prefer to use oil on your ceramic stones, you must always use oil. Once a stone has been oiled it will not take water.

## Select Your Stone

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

The stone you choose to start with will be determined by the condition of your blade. If the blade needs a lot of work to get it back to a working tool then you may want to start with the most coarse stone.

## 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 Notes

The ViperSharp was designed for common everyday carry knives such as pocket knives. It will also work well to sharpen kitchen knives but the longer the blade the more variation you will get in your angle.

## Sharpening Blades up to 7"

- Clamp the knife in the middle of the blade.
- Begin at the base of the blade and move the stone 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 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.
- 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 and continue sharpening.

## Sharpening Strokes

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

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

## Pressure:

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

## 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.