
USING ORANGE NINJA ANGLE KNIFE SHARPENER

BY SHARP PEBBLE





INSTRUCTIONS

STEP 1:

When using the adjustable angle knife sharpener, make sure it's on a flat, stable surface.



STEP 2:

Set the sharpening angle by rotating the angle adjustment knob and turning to the desired angle. If the factory angle is unknown, use the angle chart printed on the next page.



Knives Types	Angles
Fillet Knives	12°
Kitchen Knives (Asian)	15°
Kitchen Knives (American)	18°
Kitchen Knives (European)	18°
Outdoor Knives	21°
Hunting Knives	24°
Pocket Knives	24°



STEP 3:

Insert the knife blade from the heel into the sharpener "coarse" setting slot. Pull the knife through the slot towards your body. Repeat this action 5 to 7 times, 5 for a mildly-dull blade or more for a severely-dull blade.



Note: The base of the blade is also called the heel of the blade.



STEP 4:

After you've done pulling the blade through the "coarse" setting, run the blade on the "medium" setting 5 to 7 times, and add more as needed.



STEP 5:

Finally, refine the edges by running the blade on the "fine" setting for 5 to 7 times.




TEST FOR SHARPNESS

There are several ways to evaluate an edge for sharpness, but the simplest is to slice a piece of plain copy paper. The paper should cut cleanly without hanging up. Hold the paper firmly in one hand.



MAINTENANCE

- Use warm, soapy water to rinse away any lingering steel remnants before using your knife again.
- Dry the knife off completely to prevent rusting and return it to its knife block or similar storage space.
-  Do not put the sharpener in the dishwasher.

- Keep it out of the reach of children.
- We recommend using it once a week regularly under normal conditions.
- The ceramic and metal blades may turn black due to normal wear and tear, which is normal.
- This sharpener is incompatible with ceramic knives.

YOUTUBE VIDEO TUTORIAL



Click on the above image to
watch the video using sharpening
slots

OR

Copy Paste Below Link in
Browser:

https://www.youtube.com/watch?v=_C37LQgdT2I

THANK YOU FOR READING

WE INVITE YOU TO CHECK OUR SHARPENING SUPPLIES.

CLICK  BELOW IMAGES TO VISIT OUR LISTINGS.



1000/6000
SHARPENING STONE



400/1000
SHARPENING STONE



3000/8000
SHARPENING STONE



HONING STEEL



LEATHER
BAMBOO STROP



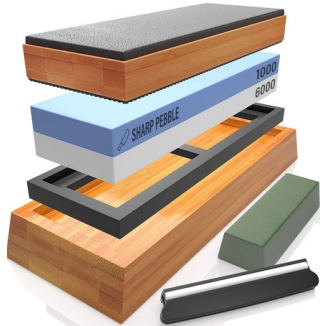
AXE
STONE



FLATTENING
STONE



CHAINSAW
SHARPENER



1000/6000 STONE +
LEATHER STROP