KNIFE SHARPENING KIT

WITH ACCURATE ANGLE ADJUSTMENT

USER MANUAL

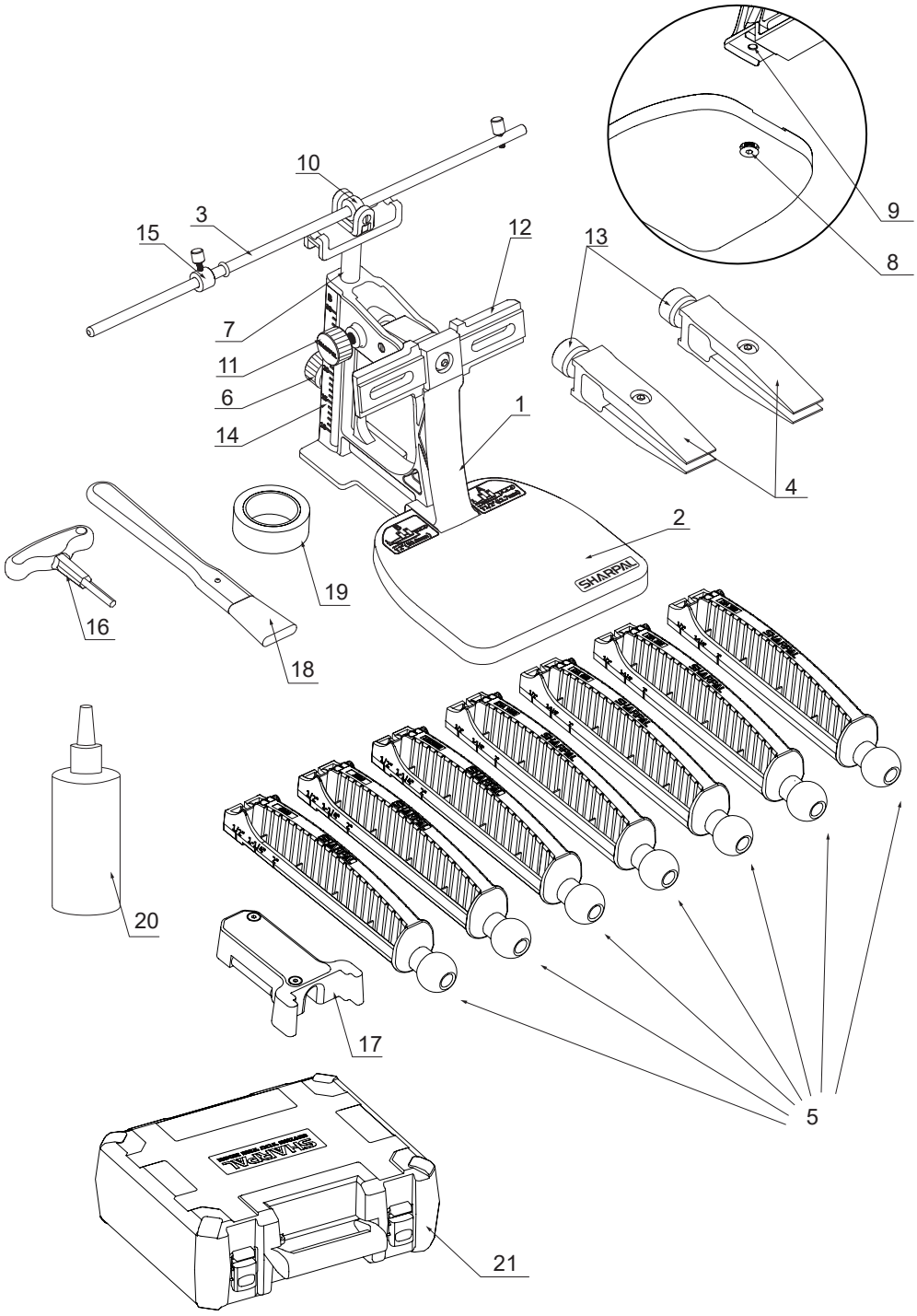








Model No. 202H-UPG



1 Main Support Rack

2 Sharpening Base

3 Sharpening Rod with Adjustable O-Ring

4 Knife Clamps

5 Abrasive Plates

Abrasive	Grit Level	Function	Use Condition
Diamond	Extra Coarse 220 Grit (60 Microns)	Repair	Dry
Diamond	Coarse 325 Grit (45 Microns)	Restore	Dry
Diamond	Fine 600 Grit (25 Microns)	Sharpen	Dry
Diamond	Extra Fine 1000 Grit (15 Microns)	Hone	Dry
Ceramic	3000 Grit	Refine	Dry
Whetstone	6000 Grit Soak-Free	Polish	Wet
Leather		Mirror Polish	Dry

6 Angle Lock Knob

7 Support Bar

8 Anti-Drop Mounting Screws

9 Mounting Hole

10 Hinge Joint

11 Flip Knob

12 Rotary Beam

13 Knife Clamp Knob

14 Angle Indicator with A & B Scale

15 Abrasive Plate Limiter

16 T-Handle Hex Wrench
(Referred to “Wrench” in the Manual)

17 Angle Gauge Reference Platform

18 Cleaning Brush

19 Masking Tape

20 Plastic Squeeze Bottle

21 Durable Storage Case

CAUTION:

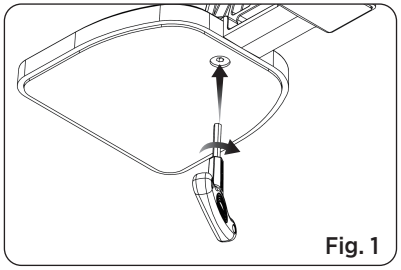
1. To reduce the risk of injury, the user must read and understand this user manual before using the product. Save the user manual for future reference.
2. Sharpening is a potentially dangerous task. Always maintain full control of your knife and remain focused to prevent any injury.
3. Always wear safety goggles and cut-resistant gloves during operation.
4. To prevent scratches, we recommend applying masking tape on the knife clamps.

GENERAL INSTRUCTION:

1. Use only the 220 grit and 325 grit abrasive plates to restore the edge of a dull or damaged blade.
2. Use the fine diamond abrasive plate, ceramic plate, or whetstone plate for slightly dull or valuable knives.
3. Keep the edge and abrasive plates clean when sharpening. Use the provided brush or a soft cloth, especially when switching to finer grits.
4. Rest the sharpening guide rod with the abrasive plate in the parking slot on the support bar to ensure safety when not sharpening.

5. Maintain a sharpening log to record precise edge angles for consistent results on the knives.
6. When not in use, store the sharpening kit in the storage case to keep all components organized and protected.
7. NEVER leave a knife mounted in the sharpening system when not in use. Always store knives safely.
8. Abrasive refills can be purchased separately.

ASSEMBLE THE KNIFE SHARPENING KIT


Fig. 1

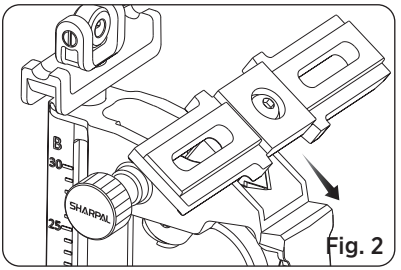
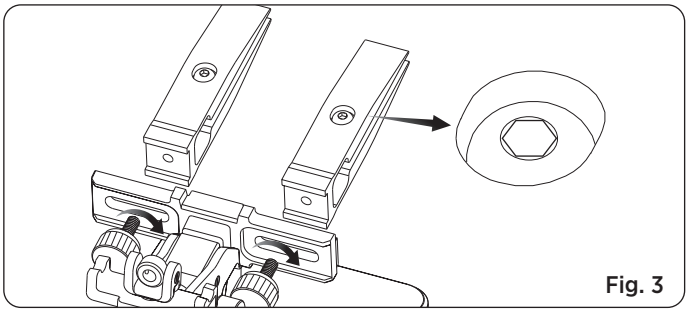


Fig. 2

1. Align the anti-drop mounting screws with the mounting hole and use the wrench to tighten securely the sharpening base to the main support rack (See Fig. 1).
2. Loosen the flip knob. Turn the rotary beam to a horizontal position and press it downward until it is securely seated onto the main support rack, then tighten the flip knob to ensure it remains stable.

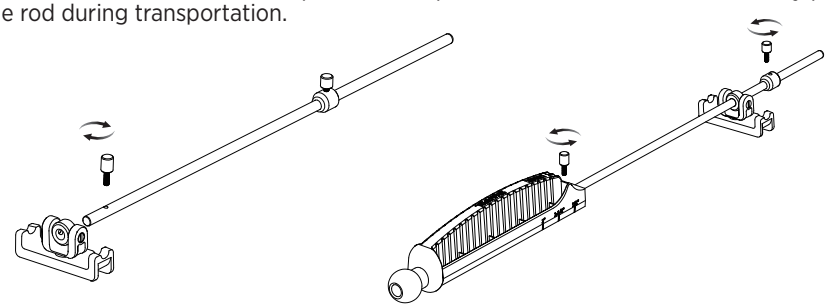
Tip: Ensure the flip knob is loosened before operation. (See Fig. 2)


Fig. 3

3. Position each knife clamp onto the rotary beam and slide them to match the blade's length. Securely tighten the knife clamp knobs to lock them in place.

Tip: Ensure the fastening screws on the clamps are facing upward (See Fig. 3).

4. Note: Please remove the black protective caps from both ends before use—they protect the guide rod during transportation.


Fig. 4

Loosen the screw of the sharpening guide rod, and insert the rod through the hinge joint. Connect the sharpening guide rod to the abrasive plate and tighten the screw securely. Adjust the position of the abrasive plate limiter as needed to set the desired sharpening distance. (See Fig. 4)

Tip: When adjusting the abrasive plate limiter, ensure the front plastic housing of the abrasive plate does not contact the cutting edge during sharpening.

5. Rest the sharpening guide rod in the parking slot on the support bar (See Fig. 5).

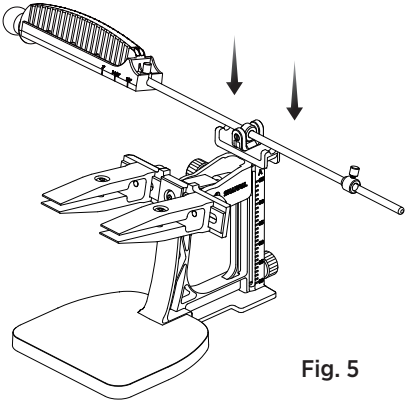


Fig. 5

KNIFE INSTALLATION AND SET THE SHARPENING ANGLE

1. Standard Knife: Blades with a width of 3/5 to 2-3/4 inches (15-70 mm) refer to the **A** mounting position as indicated on the base label. The sharpening angle range is 10°-35° (See Fig. 6).

Wide Knife: Blades with a width of 2-3/4 to 4-1/3 inches (70-110 mm) refer to the **B** mounting position as indicated on the base label. The sharpening angle range is 10°-30° (See Fig. 7).

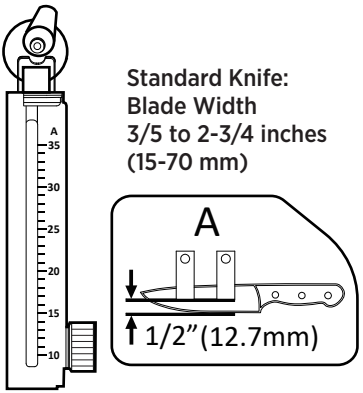


Fig. 6

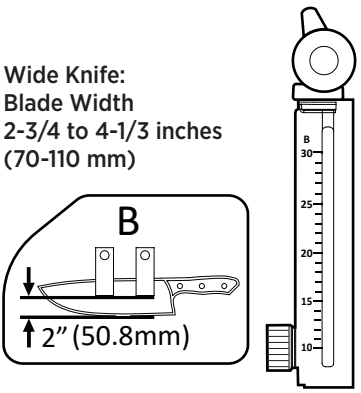


Fig. 7

2. Each abrasive plate features scale markings at 1/2 inch and 2 inches. Place the blade into the clamps, adjust it as needed, and align it with the scale markings for positioning.

Standard Knife: Ensure the distance from the clamp end to the cutting edge is 1/2 inch (12.7 mm).

Wide Knife: Ensure the distance from the clamp end to the cutting edge is 2 inches (50.8 mm) (See Fig. 8).

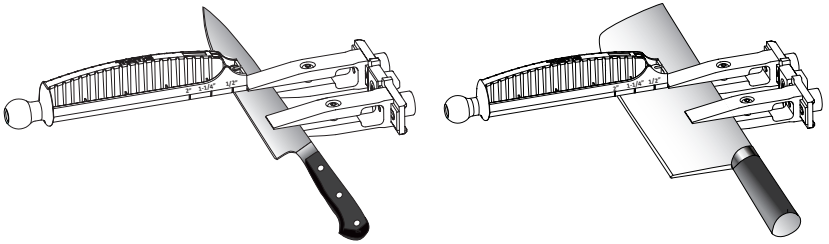
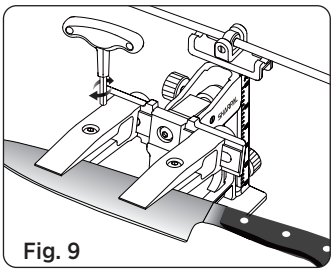


Fig. 8

3. Adjust the blade position so the distance from the end of each clamp to the cutting edge is equal for both clamps. Once the blade position is properly adjusted, securely tighten the fastening screws on both clamps using the wrench. (See Fig. 9)

Tip: Do not fully tighten the fastening screw on the first clamp until the distance from both clamp ends to the cutting edge is equal.


Fig. 9

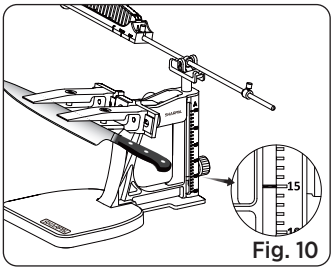
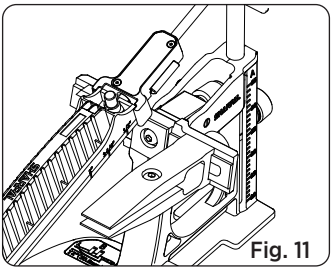


Fig. 10


Fig. 11

4. Turn the angle lock knob to move the support bar up or down until the red line aligns with the desired angle on the scale (See Fig. 10). Then tighten the angle lock knob firmly.

Standard Knife: Refer to the angle indicator on the **A** scale.

Wide Knife: Refer to the angle indicator on the **B** scale.

Angle Gauge Reference Platform

Open the clamp cover, clip the base onto the guide rod, then close the cover securely. This provides a flat magnetic mounting surface for a digital angle gauge (See Fig. 11). The digital angle gauge is **not included.**

Note: When using a digital angle gauge, place it on the Angle Gauge Reference Platform to measure the angle. If the gauge is zeroed on the 202H sharpening base, add 10° to the reading. If the gauge is zeroed on the blade face, no 10° adjustment is needed. Blade geometry may affect the reading.

Tip for Unknown Blade Angle

Apply a marker (**not included**) to the cutting edge. Turn the angle adjustment knob to move the support bar up or down as needed and gently sharpen the edge. When the marker is completely removed, revealing a clean edge (See Fig. 12), the angle value on the scale (A or B) indicates the correct sharpening angle.

Tip: Select the A angle scale if the distance from the clamp end to the cutting edge is 1/2 inch (12.7 mm), or the B angle scale if it is 2 inches (50.8 mm).

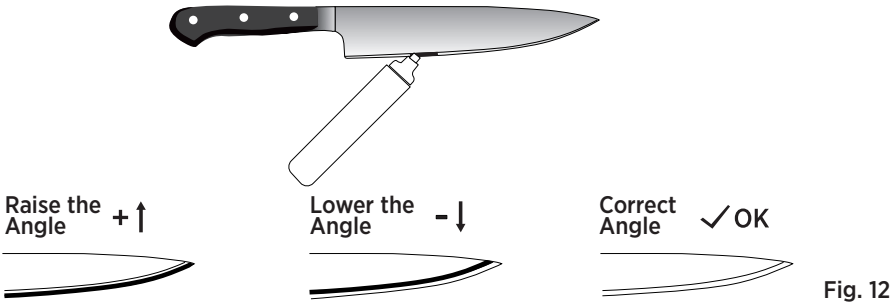
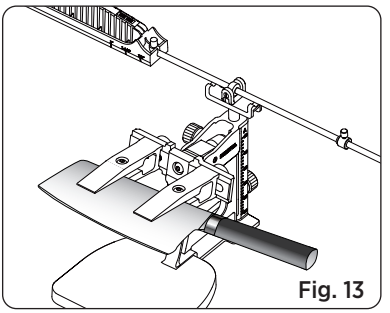


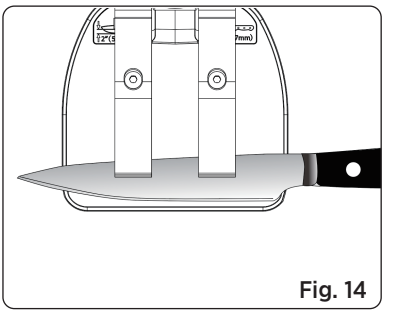
Fig. 12

Blades Wider than 4-1/3 inches (110 mm)

1. Securely position the blade as deeply as possible within the clamp. (See Fig. 13).
2. Use a marker (**not included**) to mark the cutting edge.
3. Turn the angle lock knob to move the support bar up or down as needed and gently sharpen the cutting edge. When the marker on the blade is fully removed, revealing a clean edge (See Fig. 12).
4. Tighten the angle lock knob in place and record the angle at the **B** position for future reference.

Note: The 2-inch reference distance is not applicable. Adjust the blade position to ensure secure clamping and effective sharpening.


Fig. 13

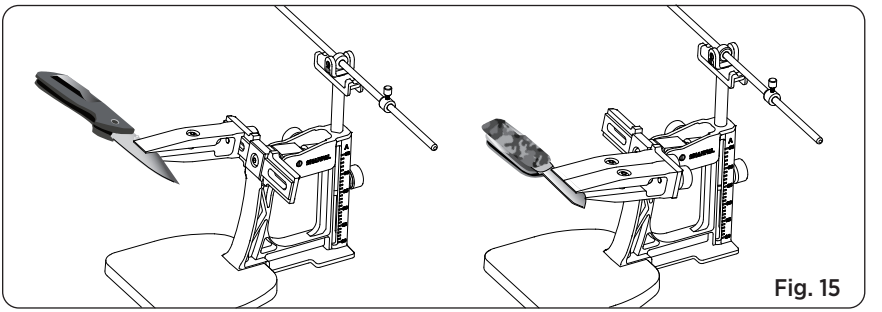

Fig. 14

Blades Narrower than 3/5 inch (15 mm)

Adjust the blade in the clamp to expose as much of it as possible while ensuring it is securely clamped (See Fig. 14).
If the blade is too narrow, **disregard the 1/2-inch (12.7 mm) reference** distance and ensure it is held securely. Follow the same steps above, but record the angle at the **A** position.

Short Blades

A **single clamp** is sufficient as long as the blade is firmly held. If one clamp cannot secure the blade tightly, use **two clamps on the same side** for additional stability (See Fig. 15).
An off-center clamp position does not affect the sharpening angle.

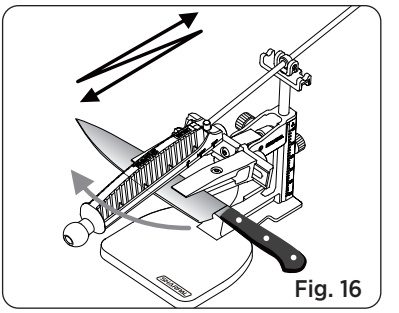

Fig. 15

KNIFE SHARPENING

Safety tip: Ensure the knife blade is securely clamped, and carefully handle the cutting edge during sharpening.

1. Select the appropriate abrasive plate based on sharpening needs.
2. Apply light pressure with long, smooth strokes, starting at the heel of the blade. Slide the abrasive plate back and forth along the cutting edge towards the tip. Stop at the tip of the blade (See Fig. 16).

Tip: Apply light pressure and let the abrasive do the work. Take the time to ensure effective sharpening.


Fig. 16

3. Continue sharpening until you feel a burr along the entire edge on the opposite side of the blade. Loosen the flip knob, raise the rotary beam, and carefully rotate it 180° to switch to the opposite side of the blade. Hold the knife handle for better control during this step. Once the adjustment is complete, tighten the flip knob securely (See Fig. 17).

Tip: Rest the sharpening rod on the parking slot on the support bar when turning the knife over. Be careful!

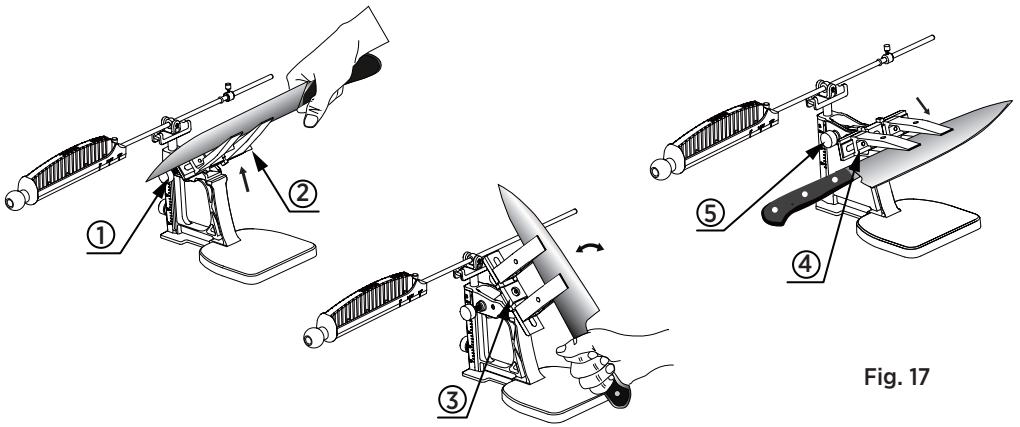


Fig. 17

4. Sharpen the same number of strokes on this side of the blade to create an even bevel.
5. Move to the finer abrasive plates as needed to achieve a razor-sharp edge.

Tip: When using the 6000 grit whetstone, keep the surface wet during sharpening. Add water as needed to maintain a smooth, well-lubricated surface.

Note: When stropping the knife blade, always move the leather downward. Avoid back-and-forth motions to prevent cutting the leather (See Fig. 18). **Before stropping, ensure the blade is clean and free of water spots.**

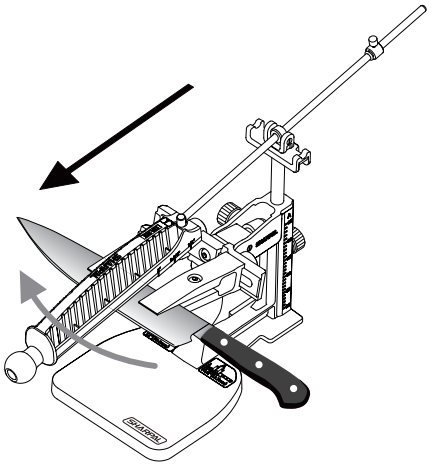


Fig. 18

MAINTENANCE

1. Clean the knife and abrasive plate with the small brush after sharpening to remove any debris.
2. Wipe all components with a soft, dry cloth to remove metal shavings and debris.
3. After use, clean all components and store the abrasive plates in a dry environment, avoiding high temperature and damp.

- Watch its demo video on YouTube: **bit.ly/202HUVideo**
  Or scan QR code

- SHARPAL products are guaranteed against defects in materials and workmanship for **3 years** from the purchase date. This warranty excludes damage from misuse or alteration, normal wear and tear, and the natural diminishment of consumable items from regular use. Additionally, the warranty is valid only for non-industrial and non-commercial usage. If you want to make a warranty claim, please contact us through SHARPAL website or send an email directly to **warranty@sharpal.com.**