



DIAFOLD® (FWEF)

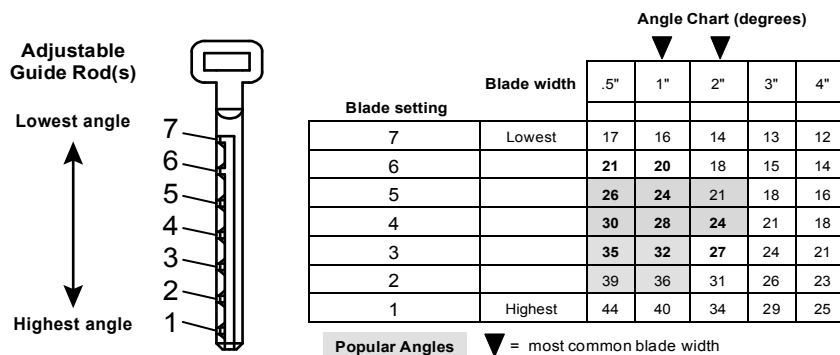
MAGNETIC ANGLE GUIDE (MAG)

ALIGNER® CLAMP (ABG)

Parts: Two adjustable guide rods, thumb screw, brass screw and knife clamp body.

1. Rotate each adjustment rod 1/4 turn to unlock the rod. Push (or pull) rod to appropriate notch to set angle. (See angle setting chart below for angle information). Turn rod to lock. Set both rods at the same setting.

Aligner™ Knife Clamp Angle Setting Recommendations



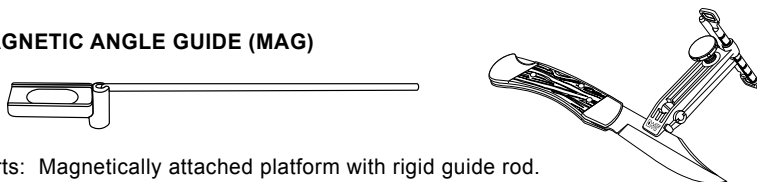
NOTE: Recommendations only. Angle selection is subject to personal preference and edge use.

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|---|----------------|--|
| 7 | Lowest angle: | Razors, X-ACTO Blades, Craft Knives |
| 6 | ↑ | Fillet, Paring, Trimming and Tomato Knives |
| 5 | | Boning, Carving, Chef, Kitchen Utility and Small Folding Pocket Knives |
| 4 | | Folding Hunt / Sport Knives, Large Pocket Knives |
| 3 | | Fixed Blade Hunting Knives |
| 2 | ↓ | Fixed Blade Military and Survival Knives |
| 1 | Highest angle: | Meat Cleavers, Machetes, Brush Knives |

2. Loosen thumbscrew and press clamp together near thumbscrew to open knife clamp jaw. Rest back side of knife clamp on table and while holding knife handle, place knife clamp on the middle of the back of the blade. Unscrew the brass screw as needed to accommodate knives up to 3/8" in thickness. With a small screwdriver, adjust the brass screw until jaws are snug against knife blade and then back off brass screw 1/2 turn.

Carefully, hand-tighten thumb screw until the knife clamp jaw firmly grips the knife blade.

MAGNETIC ANGLE GUIDE (MAG)



Parts: Magnetically attached platform with rigid guide rod.

3. Place the MAG on the bottom end of the double sided Diafold with the guide rod facing away from you. Make sure the diamond side you want to sharpen with is facing upward.

4. Place guide rod through loop on adjustment rod of knife clamp so the Diafold® is sliding under the knife blade and match stone with bevel.

Instructions continued on side two →

Sharpening procedure: Important - Always hold knife handle securely and move only the stone holder with stone. Never sharpen holding knife clamp.

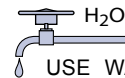
5. Holding the knife handle in one hand and the Diafold® handles in the other, use the following stroking motion:

6. Starting at point A, gently slide the Diafold® sharpener using light pressure to point B. Move Diafold to point C and repeat stroke to point D. Repeat several times. To sharpen the other side of the knife blade, remove Diafold® MAG rod from loop, turn Diafold® MAG rod over, re-insert rod in other loop on the other side of knife blade. Repeat stroking motion the same number of times on this side of the knife blade.

TIP: If you are unsure as to whether or not you are sharpening the knife edge (bevel) correctly, simply take a marker and color the knife edge. When sharpening, the marker will be removed by the diamond so you can see what area of the blade has been sharpened and what areas still need sharpening.

TIP: The amount of time required to restore the edge of the knife is dependent upon the dullness of the blade and the grit of diamond you start with. For a knife blade that is regularly maintained, less than 1 minute on each side with a fine grit Diamond Whetstone™ should restore the knife edge.

7. Start with the coarsest diamond on your Diafold®. Step through the grits by switching the MAG to the other side of the Diafold®.



USE WATER ONLY FOR LUBRICATION



Use - Apply gentle strokes to sharpen; let the diamond and / or ceramic surfaces work for you. Excessive force and hacking will result in damage and void any warranty. No lubricant necessary for either sharpening surface; water may be used with the diamond surface.

Break In - The diamond surface will smooth after initial sharpening, with no impact to long term performance. During the first few sharpening strokes of the *unbreakable ceramic* surface, you will observe "smoke"—the normal occurrence of outer ceramic shedding—leaving you a very hard, long wearing *unbreakable ceramic* sharpener.

Care - After use rinse, dry and store dry. When cleaning is needed, use an abrasive cleanser (non-petroleum based) and a nylon scrub brush on the diamond surface; the ceramic may be cleaned by rubbing surface with a high polymer eraser.

For More On Guided Sharpening, See the Aligner™ Family of Guided Sharpening Systems. The Aligner system of guided sharpening works with the ABG Knife Clamp and a unique separate stone holder for several different diamond grit sharpeners. Accessories for guided sharpening of serrated or concave blades are available also. See the complete line of Aligner kits and accessories at www.dmtsharp.com

The DMT® Commitment: For over thirty years, DMT® has been committed to one thing to innovate and produce the world's finest diamond knife and tool sharpeners. All DMT® products are made using the highest quality materials and workmanship and are guaranteed to be free of defects. Any product found to be defective, will be replaced free of charge – it's that simple!

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