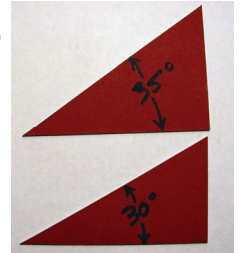




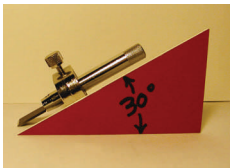
SHARPENING YOUR SWIVEL KNIFE

Seven Steps to a Great Edge

Step 1. Make angle guides for SK-3™ swivel knife: one at 35° for cutting angle, and one at 30° for base angle.

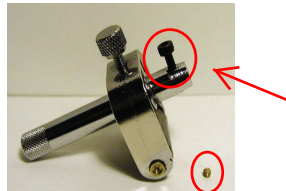


Step 2. Get all your blades, swivel knives, utility knives, head knives, sharpening fixtures, sharpening stones, lubricant (soapy water or oil), strop, and practice pieces together. I like to sharpen all my cutting tools at once for 3 good reasons: 1) it saves time, 2) gives more consistent results, and 3) it's more enjoyable.



Step 3. Set up your swivel knife blade fixture at 30° for your SK-3™ blades. Most of your other swivel knife blades will work with this angle also.

Note: Replace brass set screw in sharpening fixture with the black Allen head screw provided.



Step 4. With the fixture set at 30°, hone the swivel knife blade on 1,000 grit or finer diamond hone or silicon carbide, wet or dry sandpaper on a 3/8" glass plate. Hone both sides until all the old striations are gone and you have a good, clean face on both sides.



Step 5. Ramp up the fixture to 35° to hone the cutting edge on 2,000 grit or finer polishing stones or silicon carbide, wet or dry sandpaper on glass.

Step 6. Strop - Use polishing compound (red, white, or green rouge) on your strop. Polish each side of the blade equally by pulling the blade over the compound in *one direction only* - dragging the blade on the strop in the direction *away* from the cutting edge, *front-to-back only* (as opposed to *into* the edge for sharpening on the stone). Flip blade over and do the other side. Repeat several times. (See stropping instructions)



Step 7. Do some practice cuts on damp leather. If needed, strop some more. If it's still not smooth enough, re-do the 35° angle on the finest/hardest stone you have (2,000 grit or finer) and re-strop.