



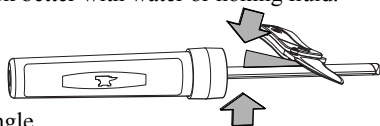
## EDGE TEK SHARPENERS

### 1. GRIT SELECTION

- Select the right grit for the job.
- Lower grit numbers are more aggressive and suited to very dull knives. Higher grit numbers are finer and suited for touch-ups or finishing on edges.
- Diamond and natural material sharpeners can be used dry or wet. However they work better with water or honing fluid.

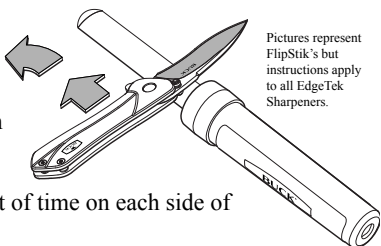
### 2. EDGE ANGLE

- It is ideal to match the original factory edge angle.
- Buck's Edge 2X™ Technology ensures the edge angle for performance. 13°/16° for Hunting, Everyday, Outdoor & Kitchen. 10°/12° for fillet knives and 20°/24° for Tactical.
- TIP:** To help see what part of the blade is being sharpened color the edge with a permanent marker and sharpen until mark is gone.



### 3. SHARPENING STEPS

- Draw the edge across the sharpener as if trying to slice off a thin layer.
- Spend an equal amount of time on each side of the blade.
- Repeat these steps with successive finer grits until the desired sharpness is achieved.



For Fishhooks, push hook toward end of the sharpener away from the handle

For more detailed info, please go to [www.buckknives.com](http://www.buckknives.com) - About Your Knife - Knife Sharpening

### 4. MAINTENANCE & BREAK IN

- When finished clean the sharpener with water or honing fluid then dry it off.
- The initial aggressive cutting speed of all diamond system items will slow after the first few times. The sharpener is breaking in; it is not wearing out and will provide a life time of use.

