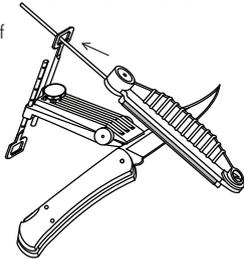


## CONVENTIONAL KNIVES (<9")

**Suggested Sharpener:** Aligner™ Easy Edge-Guided Sharpener (shown). Also, MagnaGuide™ Guided Sharpener, Mini-Sharp®, Diafold®, Diamond Whetstone™, DuoSharp®, Dia-Sharp® or Diamond Whetstone™

- 1 Set the 2 opposing clamp eyehooks to the angle of knife bevel, 20° for most edges.
- 2 Attach clamp perpendicular to spine of blade.
- 3 Slide guide rod through eyehook to position sharpener against the bevel of the blade (as shown).
- 4 Lightly stroke away from the body, drawing the knife forward and across the sharpening surface.
- 5 Flip and repeat, using the opposite eyehook with guide rod to maintain the proper bevel angle.
- 6 Progress to finer grits to achieve desired result.



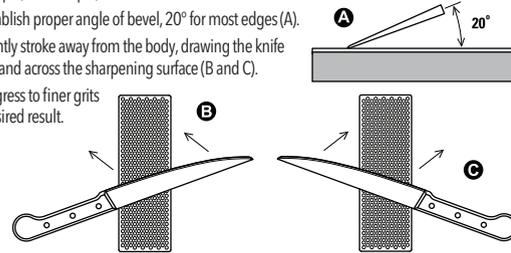
Aligner™ Easy Edge-Guided Sharpener



## LARGER KNIVES (>5")

**Suggested Sharpener:** Diamond Whetstone™ (shown). Also, DuoSharp®, Dia-Sharp®, Diafold® or Diamond Steel™

- 1 Establish proper angle of bevel, 20° for most edges (A).
- 2 Lightly stroke away from the body, drawing the knife forward and across the sharpening surface (B and C).
- 3 Progress to finer grits until desired result.



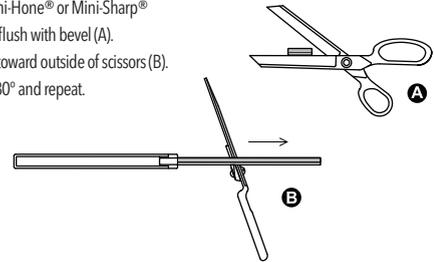
Diamond Whetstone™



## SCISSORS

**Suggested Sharpener:** Diafold® (shown). Also, Diafold® Flat File, Mini-Hone® or Mini-Sharp®

- 1 Align sharpener flush with bevel (A).
- 2 Stroke smoothly toward outside of scissors (B).
- 3 Rotate scissors 180° and repeat.



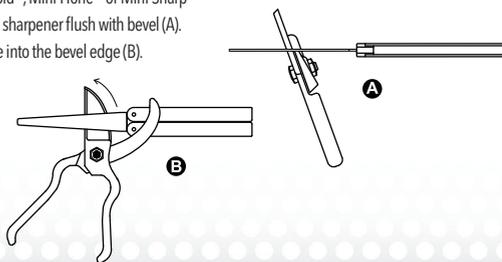
Single- and Double-sided Diafold®



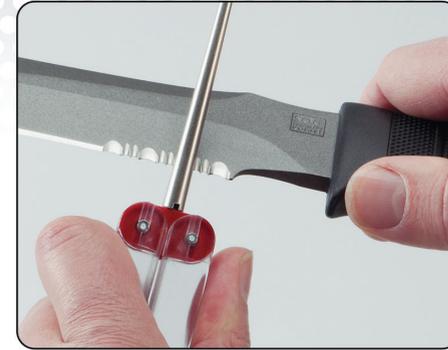
## PRUNERS

**Suggested Sharpener:** Diafold® Flat File (shown). Also, Diafold®, Mini-Hone® or Mini-Sharp®

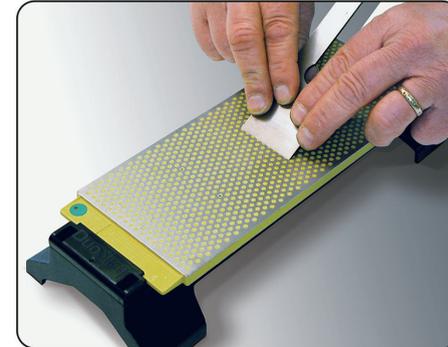
- 1 Align sharpener flush with bevel (A).
- 2 Stroke into the bevel edge (B).



Diafold® Flat File



Diafold® Serrated Sharpener



DuoSharp® Bench Stone



Diafold® Chainsaw Sharpener

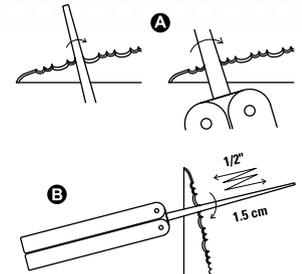


Dia-Flat™ Lapping Plate

## SERRATED KNIVES

**Suggested Sharpener:** Diafold® Serrated Sharpener (shown). Also, Aligner® Guided Systems with Serrated Accessory

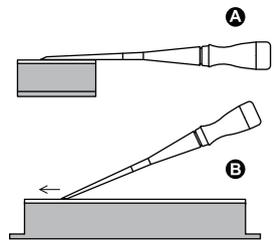
- 1 Match diameter of tapered rod to the size of the serration (A).
- 2 Keeping the sharpener flush with the bevel, make half-inch strokes with a twisting motion (B).
- 3 Repeat for each serration.



## CHISELS & PLANES

**Suggested Sharpener:** DuoSharp® (shown). Also, Dia-Sharp® or Diamond Whetstone™

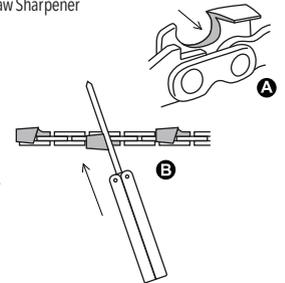
- 1 On new or damaged edges, flatten back first (A), working from coarser to finer grits.
- 2 Establish proper angle of bevel using fingers or a sharpening jig to keep the bevel flat on stone.
- 3 Make light, forward strokes until sharp (B).
- 4 Finish with one light stroke on the back side to remove burr.



## CHAINSAWS

**Suggested Sharpener:** Diafold® Chainsaw Sharpener

- 1 With chain on saw, mark first tooth with marker.
- 2 Match sharpener angle against the concave face of a right-facing cutter (A).
- 3 Stroke inward on each right-facing cutter (B).
- 4 Flip and repeat for all left-facing cutters.



## FLATTENING / LAPPING

**Suggested Tool:** Dia-Flat™ Lapping Plate.

- 1 With a soft pencil, fill the entire surface of the stone to be flattened with a series of x-marks.
- 2 Either submersed in a pan of water or under a running tap\*, rub the surface to be flattened against the Dia-Flat™ Lapping Plate.
- 3 Check the x-marks periodically so you do not remove more material than necessary. When there are no x-marks visible, your surface is finished.

\*NOTE: Never attempt to flatten a stone in a sink that has a garbage disposal as the slurry can damage the disposal's bearings.

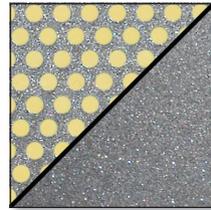
## Choosing the Right Grits

Selecting the right grits can be intimidating for beginners, but it's actually quite simple. Always begin by examining the condition of the tool. Some edges are very dull or even damaged. Others are nearly sharp. For dull or damaged edges, start with the coarsest recommended grit. For better edges, select a finer grit. The chart below provides a list of tool types along with a range of grits from which to work. For best results, use more than one grit to sharpen in two or three stages, always working with coarser to finer grits as you refine your edge.

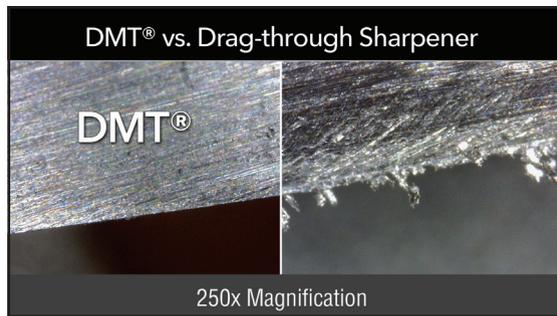
TOOL TYPE	XX-COARSE	X-COARSE	COARSE	FINE	X-FINE	XX-FINE
Kitchen/Chef's Knives						
Serrated Knives						
Cleavers & Hunting Knives						
Scissors						
Axes & Machetes						
Shears, Pruners & Tin Snips						
Shovels, Hoes & Putty Knives						
Woodworking Tools						
Crystal & China						
Skates & Skis						

- **Extra Extra Coarse** | For aggressive metal removal and a safe alternative to powered grinding. *Grit Size: 120 micron, 120 mesh. Color Code: Silver*
- **Extra Coarse** | Re-bevel knives and tools, remove rust or sharpen heavy duty tools such as axes. *Grit Size: 60 micron, 220 mesh. Color Code: Black*
- **Coarse** | Quickly brings back dull edges to the desired bevel and prepares for edge refinement. *Grit Size: 45 micron, 325 mesh. Color Code: Blue*
- **Fine** | For everyday sharpening – all purpose restoring of edges. *Grit Size: 25 micron, 600 mesh. Color Code: Red*
- **Extra Fine** | Polish an edge to a razor sharp finish. *Grit Size: 9 micron, 1200 mesh. Color Code: Green*
- **Extra Extra Fine** | For serious sharpening enthusiasts – the ultimate edge result. *Grit Size: 3 micron, 8000 mesh. Color Code: Tan*

## Choosing an Interrupted- or Continuous-surface Sharpener.



DMT® offers a wide range of sharpeners with either our Interrupted Surface or Continuous Surface...or both. Our signature Interrupted Surface has tiny wells that trap metal debris to ensure clean, continuous edge contact while sharpening. Our Continuous Surface has no interruptions to the diamond layer, making it ideal for sharpening small and pointed tools. Both surfaces feature the same superior Diamond coverage and quality manufacturing to ensure the best sharpening on the planet. So the choice is really a matter of preference. And for those who can't decide between the two, we also offer products that have both surfaces.



## The DMT® Commitment

DMT® is committed to use only the highest quality micronized, monocrystalline diamond in all its products, both interrupted and continuous surface, the best in the business. These, along with the use of engineered resin substrates and leading edge technology, give DMT® products a tremendous competitive advantage for long-life, easy, quick, sharpening and superior value.



**DMT Diamond Machining Technology**

85 Hayes Memorial Drive, Marlborough, MA 01752

tel: 800.666.4368 or 508.481.5944 | fax: 508.485.3924

email: [DMTcustomer@dmsharp.com](mailto:DMTcustomer@dmsharp.com) | [www.dmtsharp.com](http://www.dmtsharp.com)



DMT®  
SHARPENING GUIDE

## The DMT® Difference

The DMT® diamond sharpening surface produces an edge like no other. Known throughout the world for their superior performance, DMT® Sharpeners are:

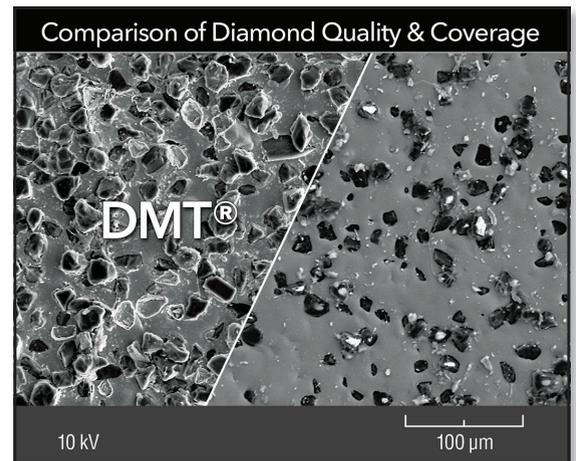
**FAST** ...Sharpens in a fraction of the time required by other methods. Only light pressure is needed because the diamonds do all the work.

**EASY** ...Just a few easy strokes sharpens even the toughest metals, carbides and ceramics. Plus, our Guided Sharpening Systems ensure the perfect bevel every time.

**CLEAN** ...No messy oils or special clean-up; use only water if needed.

**DURABLE** ...Longest lasting and highest quality sharpeners on the market! Will not hollow or groove over the life of the product.

**VERSATILE** ...Widest range of products available on the market – from extra-extra coarse (120 micron) through extra-extra fine (3 micron) grit and from portable folding sharpeners to large bench stones – plus specialty products like kitchen steels, guided sharpeners and pastes.



## Choosing the Sharpener Type

**Bench Stones** are best for sharpening larger tools and knives. Choose a plastic base for use outdoors or in damp environments.

**Portable & Folding Sharpeners** offer the most versatile sharpening in the field or on the go. Best for edges under 9 inches long.

**Steels** are the workhorse of the kitchen. Diamond steels keep knife blades aligned but also sharpen the edge. Ceramic Steels hone to a razor finish.

**Guided Sharpening Systems** allow any user to produce the perfect edge every time because the clamp and angle guide keep a consistent angle while sharpening.

