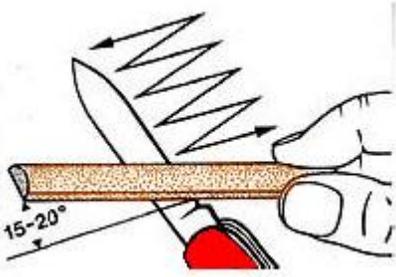


SHARPENING YOUR MULTI-TOOL AND SWISS ARMY KNIFE



SWISS KNIFE SUPPLIES

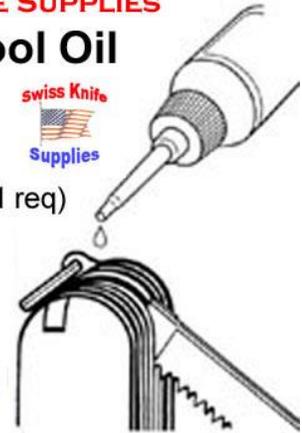
Multi-Tool Oil

Food Grade
Oil



(meets NSF H1 req)

Available in
10ml, 30 ml,
60 ml sizes



Nothing beats a good Swiss Army knife for versatility when out on a camping trip. But a dull blade can make even the best pocket knife useless. The proper kit for keeping your knife keenly sharp is to have a sharpening kit.

You can sharpen your pocket knife with either a whetstone or a steel. A whetstone is a stone that is used like sand paper to sharpen knives. A steel is a textured metal rod with a handle. For an extremely dull blade we recommend first sharpening with a whetstone & honing oil. Second with a sharpening steel. Learn how to keep your Swiss Army knife sharp and ready for action. Parts 2 and 3 will give details on how to properly sharpen and hone your knife.

Begin Sharpening with a Whetstone

[Whetstones](#) are generally made of carborundum or another abrasive and are available in three densities, coarse, medium (for all-purpose sharpening) and fine. Coarse is the all-purpose stone, good for Chef's Knives, while fine is good for slicing or boning knives.

An oil whetstone is prepared by lubricating it with a few drops of [honing oil](#) which is smoothed to a light film across the stone. When the stone is prepared, place it on a non-stick surface (a tea towel is good to steady the stone) and begin.

Place the blade at a 20 degree angle and lay the heel of the blade on the stone. Steady the extended tip of the knife with one hand to guide it, and draw the blade toward you, sweeping across the stone in an arc. Turn the blade over and repeat the process on the other side. Always go in one direction – NEVER NEVER NEVER go back and forth. You will repeat this sharpening gesture 10 to 20 times on each side. **Test for sharpness, then move on to the honing steel.** NEVER wash your whetstone. Wipe off excess oil with a cloth.

(over)

Finishing with a Honing Steel.



After sharpening with a whetstone finish the sharpening with a Honing Steel:

1. Hold the steel with your left hand (if right-handed). Point it away from your body.
2. Grip your pocket knife firmly with your right hand (if right-handed) and keep your fingers away from the blade. Place the blade on the steel at a 20-degree angle.
3. Start at the base of the knife and slide the blade across the steel. Pretend you are peeling the steel. Be sure to swipe the entire blade along the steel. Repeat twice.
4. Turn the Swiss Army knife over and sharpen the other side, pulling the knife toward you. Repeat twice for this side.
5. Continue until the Swiss Army knife is sharpened. Always sharpen both sides of the knife equally. Test your knife for sharpness by slicing into the edge of a piece of paper. A well-sharpened pocketknife will slice the paper easily.

To touch up your knife on regular basis, just use the honing steel.

All Materials are available from:

WWW.SWISSKNIFESUPPLIES.COM

PHONE: 800-467-7135