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› Lansky LKDMD 4-Stone Deluxe Diamond Knife Sharpening System User Manual

## Lansky LKDMD

# Lansky LKDMD 4-Stone Deluxe Diamond Knife Sharpening System

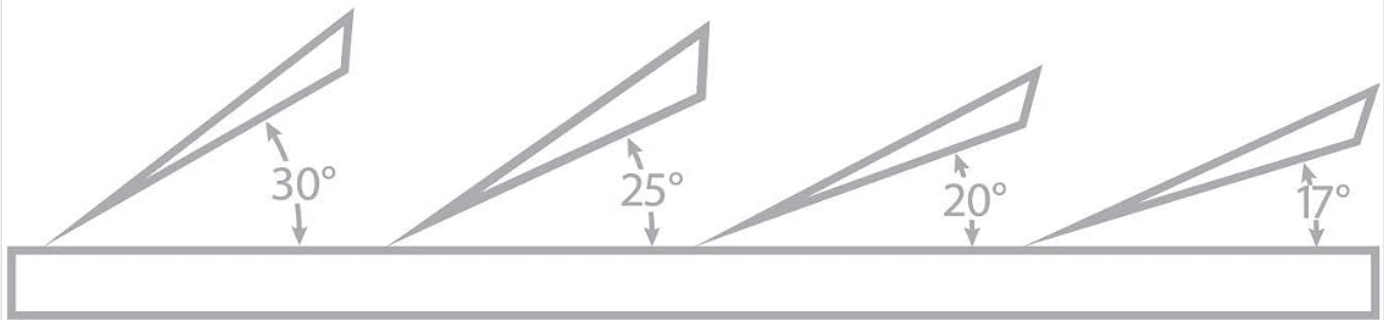
User Manual

## INTRODUCTION

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The Lansky LKDMD 4-Stone Deluxe Diamond Knife Sharpening System is designed to provide a precise and consistent sharpening angle for various knives. This controlled-angle system ensures optimal edge restoration and maintenance, from repairing damaged blades to achieving a razor-sharp finish. This manual provides detailed instructions for the setup, operation, maintenance, and troubleshooting of your sharpening system.

# Lansky Sharpening Angles



**30° Recommended  
for heavy duty use.**

**25° Ideal for hunting  
and outdoor knives.**

**20° Provides an excellent  
edge for kitchen  
cutlery.**

**17° A severe angle  
recommended for fillet  
knives, razor blades or  
similar tools.**

Image: Overview of the Lansky 4-Stone Deluxe Diamond Knife Sharpening System components.

## COMPONENTS OVERVIEW

Your Lansky 4-Stone Deluxe Diamond Knife Sharpening System includes the following components:

- **Precision-Engineered Knife Clamp:** Secures the knife blade at a consistent angle.
- **Four (4) Guide Rods:** Used with the sharpening hones to maintain the selected angle.
- **Four (4) Finger-Grooved Diamond Sharpening Hones:** Color-coded for different grits:
  - Extra-Coarse Diamond Hone (70 grit)
  - Coarse Diamond Hone (120 grit)
  - Medium Diamond Hone (280 grit)
  - Fine Diamond Hone (600 grit)
- **Soft Bristle Nylon Brush:** For cleaning the hones.
- **Custom Molded Storage/Travel Case:** Organizes and protects all components.
- **Specially Formulated Honing Oil:** For use with non-diamond hones (note: do not use with diamond hones).



Image: All components of the Lansky 4-Stone Deluxe Diamond Sharpening System in its case.

## SETUP INSTRUCTIONS

1. **Secure the Knife:** Open the knife clamp and carefully insert the blade. Ensure the blade is centered and securely held by tightening the two hand-tightening screws. The clamp should hold the knife firmly without movement.
2. **Select Sharpening Angle:** The knife clamp features four pre-set angle options: 17°, 20°, 25°, and 30°. Choose an angle appropriate for your knife type:
  - **17° Angle:** Recommended for fillet knives, razor blades, or similar fine tools.
  - **20° Angle:** Ideal for kitchen cutlery, providing an excellent edge.
  - **25° Angle:** Suitable for hunting and outdoor knives.
  - **30° Angle:** Recommended for heavy-duty use knives.
3. **Insert Guide Rod:** Select the desired diamond hone (start with the coarsest grit needed, typically Extra-Coarse or Coarse for dull blades). Attach a guide rod to the hone. Insert the guide rod into the corresponding angle hole on the knife clamp.



Image: Close-up of the Lansky knife clamp, highlighting the angle selection holes.



Image: The four color-coded diamond sharpening hones with their guide rods.

## OPERATING INSTRUCTIONS

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Follow these steps to sharpen your knife using the Lansky system:

1. **Initial Sharpening (Coarsest Grit):** With the knife secured and the guide rod inserted into the chosen angle, begin sharpening with the Extra-Coarse or Coarse diamond hone. Apply light, even pressure and slide the hone along the blade from heel to tip, moving away from your body. Repeat this motion until a burr forms along the opposite edge of the blade.
2. **Flip and Repeat:** Carefully flip the knife clamp to sharpen the other side of the blade. Repeat the sharpening process with the same grit hone until a burr forms on the opposite side.
3. **Progress to Finer Grits:** Once the burr is established on both sides with the coarsest hone, switch to the next finer grit (e.g., from Extra-Coarse to Coarse, then to Medium, and finally to Fine). Repeat the sharpening process for each grit, reducing pressure with each progressively finer hone. The goal is to remove the burr created by the previous, coarser hone.
4. **Finishing Touch:** With the Fine diamond hone, use very light strokes to polish the edge. Alternate strokes on each side of the blade (e.g., 10 strokes on one side, then 10 on the other, then 9, then 9, and so on, down to 1 stroke per side). This helps to refine the edge and remove any remaining burr.
5. **Test Sharpness:** Carefully test the sharpness of your blade. A properly sharpened blade should easily slice through paper or shave hair.



Image: Demonstrating the sharpening process with a Lansky hone and knife clamp.

Your browser does not support the video tag.

Video: Official Lansky Sharpeners demonstration of the controlled-angle sharpening system. This video illustrates the proper technique for using the knife clamp and hones to achieve a sharp edge.

## MAINTENANCE

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Proper maintenance ensures the longevity and effectiveness of your sharpening system:

- **Cleaning Diamond Hones:** After each use, clean your diamond hones with a soft bristle nylon brush and soapy water. Rinse thoroughly and allow them to air dry. Do not use honing oil on diamond hones, as it can clog the diamond particles and reduce their effectiveness.
- **Cleaning Knife Clamp:** Wipe the knife clamp with a damp cloth to remove any metal particles or residue. Ensure it is dry before storage.
- **Storage:** Store all components in the custom molded storage case to protect them from damage and keep them organized.

## TROUBLESHOOTING

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If you encounter issues while using your sharpening system, consider the following:

- **Knife Not Holding Securely:** Ensure the knife blade is properly centered and the hand-tightening screws are tightened sufficiently. For thinner blades, ensure there is adequate contact with the clamp jaws.
- **Difficulty Achieving Sharpness:**
  - Verify that you are using the correct sharpening angle for your blade type.
  - Ensure you are progressing through the grits from coarsest to finest, and that a burr is formed and then removed at each stage.
  - Check that the hones are clean and not clogged with metal particles.
  - Maintain consistent, light pressure, especially with finer grits.
- **Guide Rod Bending:** Ensure the guide rod is inserted fully into the angle hole and that excessive force is not applied during sharpening. Straighten any bent rods carefully to maintain angle consistency.
- **Stones Unglued from Holder:** If a sharpening hone detaches from its holder, this may indicate a manufacturing defect. Refer to the warranty information for resolution.

## SPECIFICATIONS

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|       |        |
|-------|--------|
| Brand | Lansky |
|-------|--------|

|                                |                                                              |
|--------------------------------|--------------------------------------------------------------|
| Model Number                   | LKDMD                                                        |
| Material                       | Plastic (Hone Holders), Diamond (Abrasive), Aluminum (Clamp) |
| Color                          | Multicolor                                                   |
| Product Dimensions (L x W x H) | 10" x 9.8" x 1.7"                                            |
| Item Weight                    | 730 g                                                        |
| Grit Types Included            | Extra-Coarse (70), Coarse (120), Medium (280), Fine (600)    |
| Number of Items                | 1 Sharpening Kit                                             |
| Controlled Angles              | 17°, 20°, 25°, 30°                                           |

### WARRANTY INFORMATION

The Lansky LKDMD 4-Stone Deluxe Diamond Knife Sharpening System comes with a **Lifetime Manufacturer's Warranty**. For warranty claims or detailed information regarding coverage, please refer to the official Lansky Sharpeners website or contact their customer support directly. Keep your proof of purchase for any warranty-related inquiries.

### SUPPORT

For further assistance, technical support, or to purchase replacement parts and accessories, please visit the official Lansky Sharpeners website or contact their customer service department. You can find contact information on the product packaging or the manufacturer's website.

#### ASK A QUESTION ABOUT THIS MANUAL

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**Question**

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**Details**

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question