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TUNEZ RX-009

RUIXIN PRO RX-009 Knife Sharpener Instruction Manual

Model: RX-009 | Brand: TUNEZ

1. INTRODUCTION

The RUIXIN PRO RX-009 Knife Sharpener is a professional-grade, fixed-angle sharpening system designed for precision sharpening of various blades. Constructed primarily from stainless steel, this sharpener offers durability and stability for consistent results. Its innovative 360-degree rotation flip design allows for easy sharpening of both sides of a blade without repositioning the knife.

This manual provides detailed instructions for the assembly, operation, maintenance, and troubleshooting of your RX-009 Knife Sharpener to ensure optimal performance and longevity.



Figure 1.1: RUIXIN PRO RX-009 Knife Sharpener in action with included accessories.

2. PRODUCT COMPONENTS

The RX-009 Knife Sharpener set includes the following components:

- 1 x Knife Sharpening Tool RX-009 (Main assembly)
- 1 x 120 Grits Whetstone (Coarse)
- 1 x 320 Grits Whetstone (Medium)
- 1 x 600 Grits Whetstone (Fine)
- 1 x 1500 Grits Whetstone (Extra Fine)
- 1 x Storage Casing
- Instruction Manual (this document)

1. **Secure the Base:** Identify the G-clamp on the sharpener's base. Tightly clamp the base to a stable surface such as a table or kitchen counter. Ensure it is firmly secured to prevent movement during sharpening.
2. **Assemble the Rods:** Insert the main vertical rod into the base. Attach the horizontal guide rod to the vertical rod, ensuring all screws are tightened to prevent wobble.
3. **Attach the Blade Fixture:** The metal blade fixture is designed to hold the knife firmly. Ensure it is properly aligned and secured to the main assembly.
4. **Prepare the Sharpening Stone:** Select the appropriate grit whetstone for your sharpening needs. For initial sharpening or repairing damaged edges, start with a lower grit (e.g., 120 or 320). For refining and polishing, use higher grits (e.g., 600 or 1500).
5. **Mount the Stone:** Insert the selected sharpening stone into the stone holder on the guide rod. Ensure it is securely fastened.



Figure 3.1: Sharpener clamped to a stable surface with a knife mounted.

4. OPERATING INSTRUCTIONS

4.1. Mounting the Knife

Carefully place the knife blade into the metal blade fixture. Ensure the blade is centered and held firmly. The fixture is designed to hold the blade securely without causing damage.

4.2. Adjusting the Sharpening Angle

The RX-009 allows for a wide range of sharpening angles, from 5 to 90 degrees. To adjust the angle, unscrew the knob on the vertical rod that controls the height of the horizontal guide rod. Move the guide rod up or down to achieve the desired angle. A lower angle (e.g., 15-20 degrees) is suitable for fine cutting edges, while a higher angle (e.g., 25-30 degrees) is better for more durable edges on utility knives. Tighten the knob once the desired angle is set.



Figure 4.1: Angle adjustment mechanism.

4.3. Sharpening Process

1. **Lubricate the Stone:** If using whetstones, apply water or honing oil to the stone surface. Keep the stone wet throughout the sharpening process.
2. **Begin Sharpening:** Hold the handle of the stone holder and gently slide the stone across the blade edge, moving from the heel to the tip of the knife. Apply consistent, moderate pressure.
3. **Flip the Blade (360° Rotation):** The innovative 360° rotation flip design allows you to sharpen the other side of the blade without removing the knife from the clamp. Simply rotate the blade fixture to expose the opposite side. This ensures symmetry and consistency in the sharpening angle.
4. **Repeat and Progress:** Continue sharpening each side until a burr forms along the entire edge. Once a burr is felt, switch to the next finer grit stone and repeat the process. Reduce pressure with finer grits.
5. **Final Polish:** Finish with the 1500 grit stone for a highly refined and polished edge.

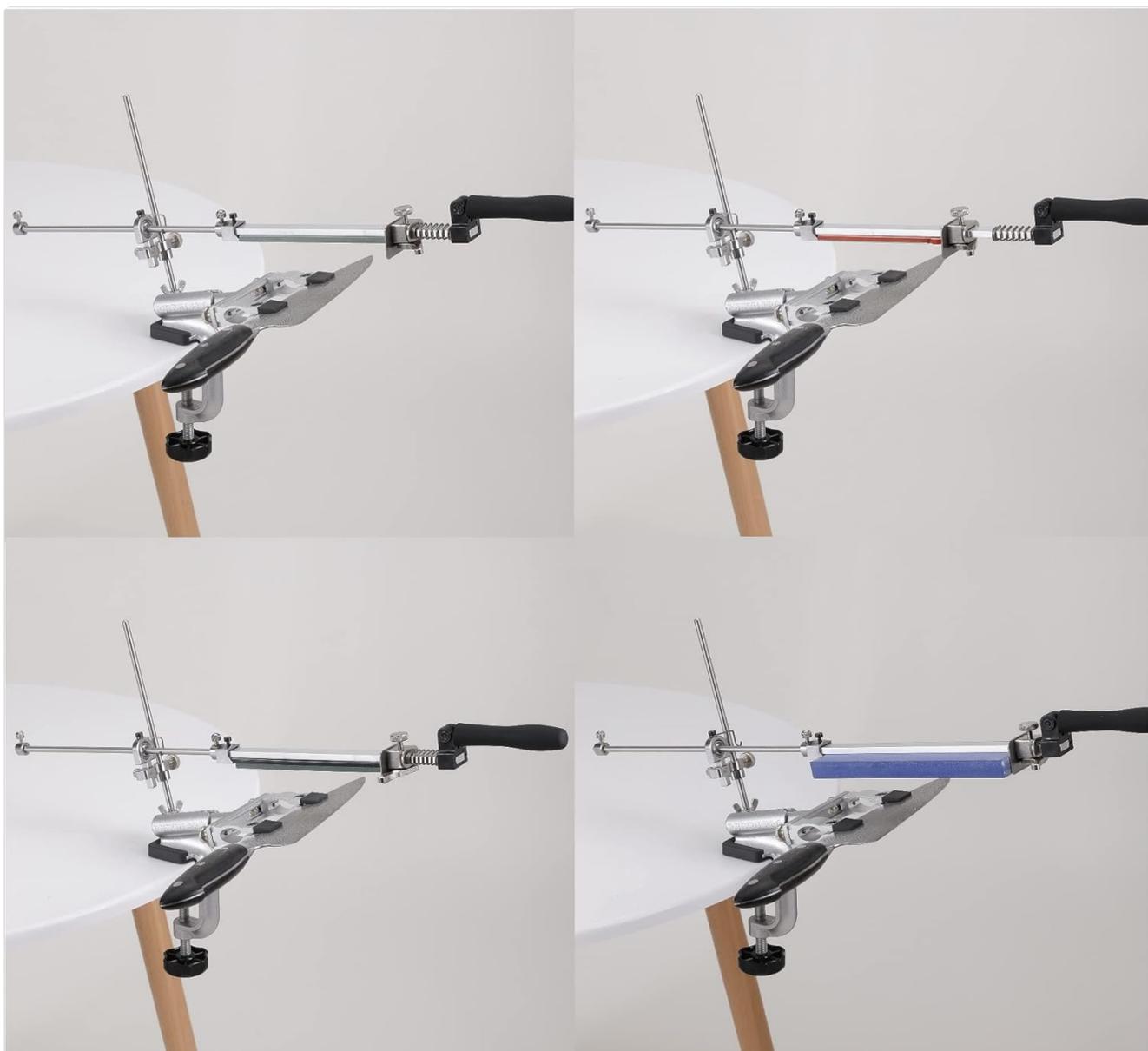


Figure 4.2: Sharpening with various grit stones.

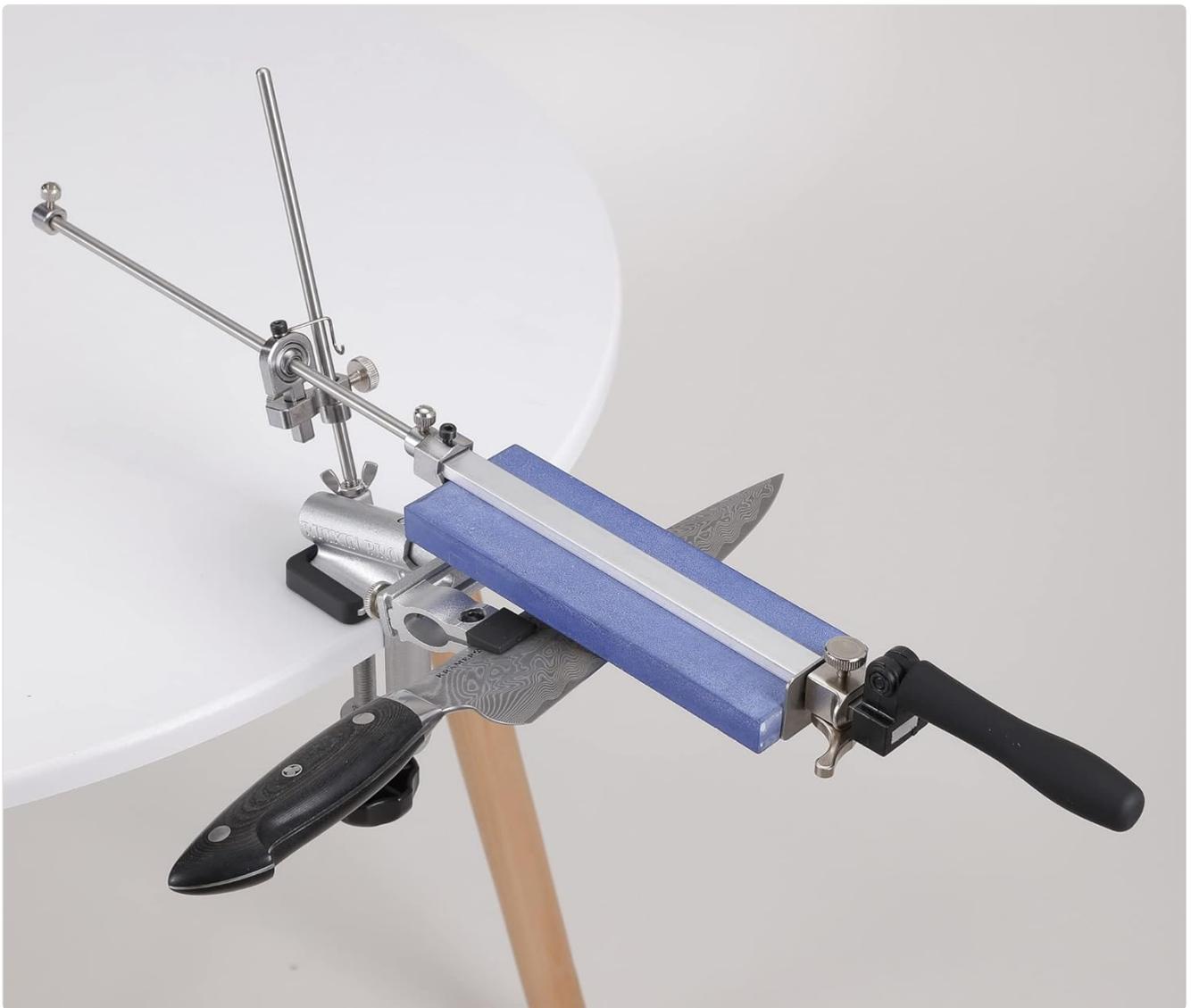


Figure 4.3: Demonstrating the 360-degree rotation flip design.

4.4. Versatile Sharpening

Beyond knives, this sharpener can also be used for other tools such as scissors, peelers, and small saws, provided they can be securely clamped in the fixture.



Figure 4.4: Sharpening a peeler.



Figure 4.5: Sharpening a small multi-tool knife.

5. MAINTENANCE

- **Cleaning:** After each use, clean the sharpening stones by rinsing them with water to remove metal particles. Wipe down the metal components of the sharpener with a damp cloth to prevent rust and maintain cleanliness.
- **Drying:** Ensure all components, especially the stainless steel parts and stones, are thoroughly dried before storage to prevent corrosion and mold growth on the stones.
- **Storage:** Store the sharpener and its components in the provided storage casing in a dry place, away from direct sunlight and extreme temperatures.
- **Stone Care:** Whetstones may develop grooves over time. Periodically flatten them using a lapping plate or coarse sandpaper on a flat surface to maintain optimal sharpening performance.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Knife not getting sharp.	Incorrect sharpening angle; insufficient pressure; worn-out stone; not progressing through grits correctly.	Verify and adjust the sharpening angle. Apply consistent, moderate pressure. Ensure stones are clean and not excessively worn. Start with a coarser grit and gradually move to finer grits.
Sharpener wobbles during use.	Base not securely clamped; loose screws on assembly.	Ensure the G-clamp is tightened firmly to a stable surface. Check and tighten all assembly screws on the rods and fixtures.
Stones are not cutting effectively.	Stones are dry; clogged with metal particles; glazed surface.	Keep stones adequately lubricated with water or honing oil. Clean stones regularly. If glazed, flatten the stone surface.
Blade is scratched or damaged.	Improper blade mounting; excessive pressure; debris on stone.	Ensure the blade is securely and correctly mounted. Use appropriate pressure. Clean stones before and during use.

7. SPECIFICATIONS

Model: RX-009

Brand: TUNEZ (Manufactured by Ruixin Pro)

Material: Stainless Steel, Whetstone

Color: Black

Sharpening Angle Range: 5 to 90 Degrees

Included Whetstones: 120, 320, 600, 1500 Grits

Design Feature: 360° Rotation Flip Design

Clamping Mechanism: G-Clamp for table/platform attachment

Versatility: Suitable for knives, scissors, peelers, saws, and other tools.

8. SAFETY INFORMATION

Always exercise caution when handling sharp objects and using the sharpener. Adhere to the following safety guidelines:

- Keep fingers and hands away from the blade edge during sharpening.
- Ensure the sharpener is securely clamped to a stable surface before use.
- Do not apply excessive force, as this can damage the blade or the sharpener.
- Keep the sharpener out of reach of children.
- Wear appropriate safety gear, such as cut-resistant gloves, if desired.
- Inspect the sharpener for any damage before each use. Do not use if components are broken or loose.

