

WORK SHARP WSKTS-KO2-ATL

WORK SHARP Ken Onion Knife & Tool Sharpener MK.2 Instruction Manual

Model: WSKTS-KO2-ATL

INTRODUCTION

The WORK SHARP Ken Onion Edition MK.2 Knife & Tool Sharpener is designed for precision sharpening of various cutting tools. This manual provides comprehensive instructions for safe and effective operation, ensuring consistent, professional-level edges.

PACKAGE CONTENTS

- WORK SHARP Ken Onion Edition MK.2 Sharpener Unit
- Assorted Flexible Abrasive Belts (ranging from coarse to extra fine)
- User Guide / Quick Start Guide



Image: The Work Sharp Ken Onion Edition MK.2 Knife & Tool Sharpener unit, its packaging, and a set of flexible abrasive belts.

SETUP

The sharpener unit is designed for compact storage and easy setup. To prepare for use:

1. Unfold the unit: Press the lever to rotate the sharpening module into the upright position.
2. Select and install the appropriate abrasive belt (see "Changing Abrasive Belts" section).
3. Adjust the sharpening angle using the angle adjustment knob (see "Adjusting Sharpening Angle" section).
4. Connect the power cord to a suitable electrical outlet.

Your browser does not support the video tag.

Video: An unboxing and initial setup guide for the Work Sharp Ken Onion Edition MK.2, demonstrating how to prepare the sharpener for first use.

OPERATING INSTRUCTIONS

The Work Sharp Ken Onion Edition MK.2 features precision sharpening guides and variable speed control for optimal results on various blades.

General Sharpening Steps:

1. **Place:** Position the blade against the sharpening guide.
2. **Power:** Turn on the sharpener using the trigger.
3. **Pull:** Draw the blade smoothly through the guide, maintaining consistent pressure. Stop pulling when the tip is still in contact with the belt to avoid rounding.
4. Repeat for the other side of the blade.



Image: A hand guiding a knife blade through the sharpening guide of the Work Sharp Ken Onion Edition MK.2, demonstrating the sharpening process.

Using the Quick Start Guide:

Refer to the included Quick Start Guide for recommended belt grits, angles, and number of passes for different knife types (kitchen, filet, hunting, pocket, serrated) and blade conditions (blunt, dull, neglected, worthless, butchered).



Image: A detailed view of the Quick Start Guide, illustrating recommended sharpening angles, belt grits, and number of strokes for various knife types and conditions.

Your browser does not support the video tag.

Video: A demonstration of the Work Sharp Ken Onion Edition MK.2 in action, sharpening various knives and tools with different belts and angles.

ADJUSTING SHARPENING ANGLE

The sharpening angle can be adjusted from 15° to 30° to suit different blade types and desired edge characteristics. A lower angle (e.g., 15°) provides a finer, sharper edge suitable for slicing, while a higher angle (e.g., 20-30°) offers a more durable edge for heavy-duty tasks.

1. Locate the angle adjustment knob on the sharpening module.
2. Rotate the knob to select the desired angle, indicated by the markings (15°, 20°, 25°, 30°).



Image: A close-up of the angle adjustment knob on the Work Sharp Ken Onion Edition MK.2, showing the selectable angles from 15 to 30 degrees.

CHANGING ABRASIVE BELTS

The Work Sharp Ken Onion Edition MK.2 uses flexible abrasive belts that are easy to change, allowing you to progress through different grits for optimal sharpening.

1. Ensure the sharpener is unplugged.
2. Locate the belt tension release lever.
3. Press the lever to release tension on the belt.
4. Carefully slide the old belt off the rollers.
5. Place the new belt onto the rollers, ensuring it is centered.
6. Release the tension lever to secure the new belt.

ENGINEERED FOR ENTHUSIASTS

DEVELOPED WITH INPUT FROM RENOWNED KNIFE MAKER KEN ONION FOR PROFESSIONAL-LEVEL PERFORMANCE



Image: A collection of flexible abrasive belts in various grits, used with the Work Sharp Ken Onion Edition MK.2 sharpener.

SPEED CONTROL

The sharpener features variable speed control to match the task at hand. Lower speeds are recommended for knives, providing more control and reducing heat buildup. Higher speeds are suitable for sharpening tools.

- Use the speed adjustment dial/buttons to select the desired speed.
- Low Speed: Ideal for delicate knives and fine sharpening.
- High Speed: Suitable for tools and aggressive material removal.



Image: A close-up of the variable speed control panel on the Work Sharp Ken Onion Edition MK.2, showing indicator lights for different speed settings.

SHARPENING TOOLS (WITHOUT GUIDE)

For larger tools like axes or garden shears, the sharpening guide can be removed to allow for freehand sharpening.

1. Ensure the sharpener is unplugged.
2. Remove the sharpening guide by pulling it off the unit.
3. Rotate the abrasive belt cassette forward by pushing the release button and turning it into place.
4. Secure the tool to be sharpened in a vise or clamp.
5. Select a coarse belt and high speed.
6. Carefully bring the running abrasive belt to the tool's edge, maintaining the desired angle.



Image: A person sharpening an axe using the Work Sharp Ken Onion Edition MK.2 with the sharpening guide removed, demonstrating its versatility for larger tools.

MAINTENANCE

Regular maintenance ensures optimal performance and longevity of your sharpener.

- **Cleaning:** After each use, unplug the unit and use a dry cloth or brush to remove any metal dust or abrasive particles from the guides and housing.
- **Belt Replacement:** Replace abrasive belts when they show signs of wear or become less effective.
- **Storage:** Store the sharpener in its original packaging or a clean, dry place away from dust and moisture.

TROUBLESHOOTING

If you encounter issues with your sharpener, refer to the following common solutions:

- **Blade not sharpening:** Ensure the correct belt grit is selected for the blade's condition. Verify the sharpening angle is appropriate. Apply consistent, light pressure.
- **Belt slipping or tracking incorrectly:** Check that the belt is properly seated on the rollers and the tension lever is engaged. Adjust the belt tracking knob if available.
- **Excessive sparks or heat:** Reduce pressure on the blade. Ensure the correct speed setting is used (lower for knives).
- **Rounded tip:** Ensure you stop pulling the blade when the tip is still in contact with the belt, as demonstrated in the operating instructions.

SPECIFICATIONS

- **Brand:** WORK SHARP
- **Model:** WSKTS-KO2-ATL (Ken Onion MK.2)
- **Material:** Stainless Steel
- **Color:** Black
- **Product Dimensions:** 7.76"L x 10.57"W x 2.93"H
- **Item Weight:** 2 Pounds
- **Grit Type:** Fine (comes with assorted grits)
- **Adjustable Angle:** 15° - 30°
- **Power:** Electric (110V, corded)

WARRANTY & SUPPORT

The WORK SHARP Ken Onion Edition MK.2 Knife & Tool Sharpener comes with a comprehensive 3-year warranty.

For warranty claims, technical support, or replacement parts, please visit the official WORK SHARP website or contact their customer service department.



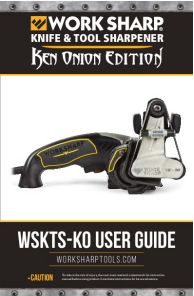
Designed, engineered, and calibrated in Ashland, Oregon, USA.






**MAKE
SHARP
HAPPEN.**

Image: A graphic highlighting the Work Sharp brand's origin in Ashland, Oregon, and its commitment to quality and customer support.

Related Documents - WSKTS-KO2-ATL

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|  | <p>Work Sharp Ken Onion Edition MK.2 Knife & Tool Sharpener User Guide</p> <p>User guide for the Work Sharp Ken Onion Edition MK.2 Knife & Tool Sharpener, detailing operation, safety, sharpening techniques, and maintenance for achieving precise blade edges.</p> |
|  | <p>Work Sharp Ken Onion Edition MK.2 Knife & Tool Sharpener User Guide (WSKTS-KO2)</p> <p>Official user guide for the Work Sharp Ken Onion Edition MK.2 (WSKTS-KO2) knife and tool sharpener. Learn about safety, sharpening techniques for various blades, belt information, and maintenance.</p> |
|  | <p>Work Sharp WSKTS-KO Ken Onion Edition Knife & Tool Sharpener User Guide</p> <p>Comprehensive user guide for the Work Sharp WSKTS-KO Ken Onion Edition Knife & Tool Sharpener. Learn setup, operation, sharpening techniques for various blades (kitchen, outdoor, serrated, filet, gut hooks, scissors), grinding, polishing, deburring, and troubleshooting.</p> |

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|  | <p>Work Sharp Ken Onion Edition Blade Grinding Attachment User Manual</p> <p>Comprehensive guide for the Work Sharp Ken Onion Edition Blade Grinding Attachment, covering installation, setup, sharpening techniques, belt information, troubleshooting, and accessories. Learn to achieve optimal sharpness for your knives.</p> |
|  | <p>Work Sharp Ken Onion Edition Sharpening Center Instructions User's Guide</p> <p>Comprehensive user guide for the Work Sharp Ken Onion Edition Sharpening Center, detailing setup, sharpening techniques, belt information, troubleshooting, and FAQs for optimal knife and tool sharpening.</p> |
|  | <p>Work Sharp Knife & Tool Sharpener MK.2 (WSKTS2) User Guide</p> <p>Comprehensive user guide for the Work Sharp Knife & Tool Sharpener MK.2 (Model WSKTS2), covering setup, safety, sharpening techniques for various blades, and warranty information.</p> |