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RUIXIN PRO RX-008

RUIXIN PRO RX-008 Professional Knife Sharpener User Manual

Model: RX-008 | Brand: RUIXIN PRO

1. INTRODUCTION

Thank you for choosing the RUIXIN PRO RX-008 Professional Knife Sharpener. This fixed-angle sharpening system is engineered to provide precise and consistent sharpening for a wide range of blades, from kitchen knives to outdoor tools. Its robust stainless steel construction and innovative features ensure durability, safety, and superior sharpening performance. Please read this manual thoroughly before assembly and operation to ensure proper use and to achieve the best results.

2. SAFETY INFORMATION

- Always handle sharp objects with extreme care. Knives and sharpening stones can cause serious injury if not handled properly.
- Ensure the sharpener is securely clamped to a stable surface before beginning any sharpening operation.
- Keep fingers and other body parts clear of the blade's edge and the sharpening stone's path during operation.
- Wear appropriate safety gloves to protect your hands from accidental cuts.
- Keep the sharpener and all its components out of reach of children and pets.
- Do not attempt to sharpen blades that are excessively damaged or broken, as this may cause further injury or damage to the sharpener.
- Use only the provided or recommended sharpening stones with this device.

3. PACKAGE CONTENTS

Verify that all items listed below are present in your package:

- 1 x Professional Knife Sharpener set (main assembly)
- 4 x Diamond Sharpening Stones (Grit: #200, #400, #800, #1200)
- 1 x Instruction Manual

- 1 x Storage Bag

PRODUCT PARTS



Image: All components included in the RX-008 Professional Knife Sharpener package.



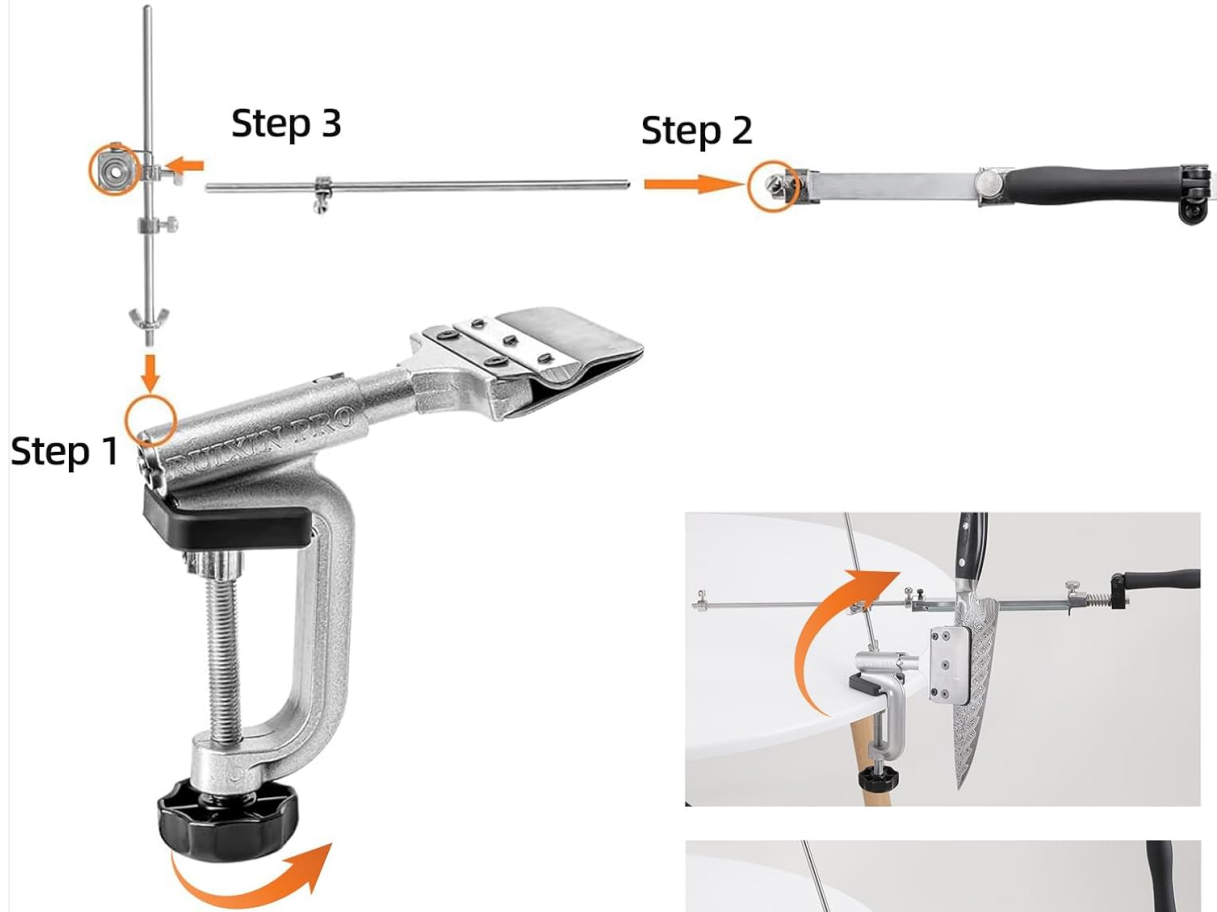
Image: The four diamond sharpening stones included, showing their respective grit levels.

4. SETUP AND ASSEMBLY

Follow these steps to assemble your RX-008 Knife Sharpener:

1. **Secure the G-Clip:** Attach the G-clip holder to a stable table, stool, kitchen stove, or other platform. Ensure it is firmly tightened to prevent movement during sharpening.
2. **Assemble the Main Rod:** Insert the vertical rod into the designated slot on the G-clip assembly. Tighten the screw to secure it.
3. **Attach the Stone Arm:** Slide the stone arm assembly onto the vertical rod. This arm holds the sharpening stone and features the adjustable handle.
4. **Install the Sharpening Stone:** Select the desired diamond sharpening stone and insert it into the stone holder on the stone arm. Ensure it is securely fastened.
5. **Mount the Blade:** Open the fixture clamp and securely insert the knife blade. Ensure the blade is centered and held firmly.

EASY TO INSTALL



360° ADJUSTABLE

Easy to use, just unscrew the screw on the vertical bar of the sharpener to quickly and safely adjust the required angle.



Image: Step-by-step guide for assembling the sharpener.



Image: The RX-008 Professional Knife Sharpener fully assembled and ready for use.

5. OPERATING INSTRUCTIONS

This section details how to use your sharpener effectively.

5.1. Adjusting the Sharpening Angle

Precise angle adjustment is crucial for optimal sharpening. The RX-008 allows for flexible angle setting:

1. **Initial Setup:** Unscrew the screws on the vertical rod to allow the stone arm to move freely.
2. **Set Reference:** Place a level or a smartphone with a level/angle finder app on the reference surface of the sharpener (the flat part of the blade clamp) and adjust it to zero degrees.
3. **Adjust Angle:** Move the stone arm up or down along the vertical rod until the desired sharpening angle is achieved. You can use a digital angle finder or a smartphone app placed on the sharpening stone itself to measure the angle relative to the blade.
4. **Lock Angle:** Once the desired angle is set, tighten the screws on the vertical rod to lock the stone arm in place.

SUITABLE FOR A VARIETY OF TOOL TYPES



Image: Detailed steps for adjusting the sharpening angle using a smartphone app.

5.2. Sharpening Process

Follow these steps for effective sharpening:

1. **Select Stone:** Begin with a coarser grit stone (e.g., #200 or #400) for very dull or damaged blades. Progress to finer grits (#800, #1200) for refining the edge and polishing.
2. **Apply Pressure:** Apply light, consistent pressure as you slide the sharpening stone along the blade's edge. Move the stone back and forth in smooth, even strokes.
3. **Maintain Angle:** The fixed-angle design ensures you maintain the correct angle throughout the sharpening process. Focus on smooth, controlled movements.
4. **Flip Design:** The 360° rotation flip design allows you to sharpen both sides of the blade without removing it from the clamp. Simply flip the entire sharpener assembly to access the other side. This ensures symmetry and precision.
5. **Check Edge:** Periodically check the blade's edge for a burr (a slight curl of metal) on the opposite side. Once a burr is formed along the entire edge, switch to a finer grit stone.
6. **Refine and Polish:** Repeat the process with progressively finer grit stones until the desired sharpness and polish are achieved. Finish with the #1200 grit stone for a razor-sharp edge.



Image: The sharpener is versatile and suitable for a variety of tool types.



Ruixin Pro RX-009 knife sharpener has a 360° rotating flip design, which allows you to easily flip the blade, making it flexible and convenient to operate



First set the level on the reference surface to zero, then adjust to the angle you need

6. MAINTENANCE

Proper maintenance will extend the life of your sharpener:

- **Cleaning:** After each use, wipe down the sharpener's metal components with a clean, dry cloth to remove any metal shavings or stone residue.
- **Stone Care:** Clean the sharpening stones with water and a brush after use to prevent clogging. Allow them to dry completely before storage.
- **Lubrication:** Occasionally apply a small amount of light machine oil to the moving parts and pivot points to ensure smooth operation.
- **Storage:** Store the sharpener and stones in the provided storage bag or a dry, safe place away from moisture and extreme temperatures.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Blade not sharpening effectively.	Incorrect sharpening angle; Worn-out stone; Insufficient pressure.	Re-adjust the angle using an angle finder; Replace the stone if worn; Apply consistent, light pressure.
Sharpener feels unstable or loose.	G-clip not tightened sufficiently; Screws on vertical rod are loose.	Ensure the G-clip is securely fastened to a stable surface; Tighten all screws on the vertical rod and stone arm.
Stone holder becomes loose during sharpening.	Stone not properly secured in the holder.	Ensure the sharpening stone is firmly clamped in the stone holder before starting.
Difficulty achieving a fine edge.	Skipping grits; Not enough strokes with finer grits.	Ensure you progress through all grits from coarse to fine; Perform more strokes with the finer grit stones.

8. SPECIFICATIONS

- **Model:** RX-008
- **Material:** Stainless Steel
- **Color:** Silver
- **Product Dimensions:** 2.76"L x 1.18"W x 4.72"H
- **Item Weight:** 2.6 Pounds (1.18 kg)
- **Grit Types Included:** #200, #400, #800, #1200 Diamond Sharpening Stones
- **Rotation:** 360° Flip Design

9. WARRANTY AND SUPPORT

For any questions, technical support, or warranty inquiries regarding your RUIXIN PRO RX-008 Professional Knife Sharpener, please contact the manufacturer directly through their official website or the retailer from whom you purchased the product. Please retain your proof of purchase for warranty claims.

