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Model: RX-009

INTRODUCTION

The RUIXIN PRO RX-009 Professional Knife Sharpener is a guided sharpening system designed for precise and consistent edge maintenance. This manual provides detailed instructions for assembling, operating, and maintaining your sharpening tool to achieve optimal results for various types of blades.



Figure 1: Complete RUIXIN PRO RX-009 Knife Sharpener kit with whetstones and carrying case.

SAFETY INFORMATION

- Always handle sharp objects with extreme care.
- Ensure the sharpener is securely clamped to a stable surface before use.
- Keep fingers and hands away from the blade's edge during sharpening. The safety design positions the handle above the blade to minimize risk.
- Wear appropriate protective gear, such as cut-resistant gloves, if desired.
- Keep the sharpening stones moist with water during use to prevent overheating and improve performance.
- Store the sharpener and stones in a safe place, out of reach of children.

PACKAGE CONTENTS

Verify that all components are present in your package:

- 1 x Professional Knife Sharpener set (main frame, G-clamp, stone arm, etc.)
- 4 x Diamond Sharpening Stones (Grits: #200, #400, #800, #1200)

- 1 x Instruction Manual
- 1 x Allen Wrench (for assembly)

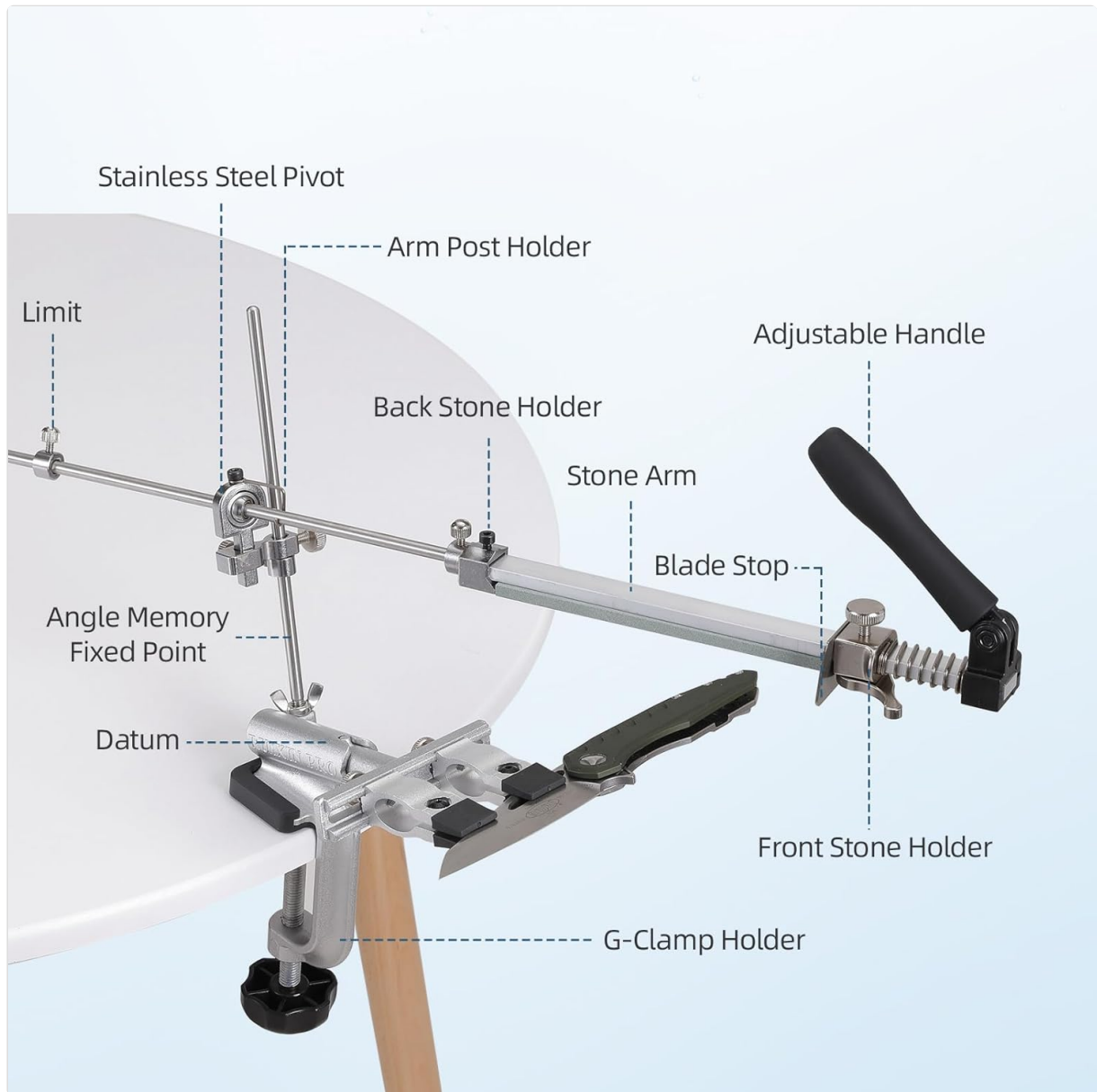


Figure 2: All components included in the RX-009 Knife Sharpener package.

SETUP

1. **Attach the G-Clamp:** Securely attach the G-clamp to a stable table, stool, or kitchen counter. Tighten the knob firmly to prevent movement during sharpening.
2. **Assemble the Main Frame:** Insert the vertical rod of the main frame into the G-clamp's receiver. Tighten the screw to fix it in place.
3. **Install the Stone Arm:** Attach the stone arm to the main frame. Ensure all connections are secure.
4. **Apply Non-Slip Sleeves:** Place the silicone non-slip sleeves onto the blade clamps to protect your knife and provide a secure grip.



Figure 3: Visual guide for assembling the knife sharpener components.

Your browser does not support the video tag. This video demonstrates the assembly process of the Fixed-Angle Knife Sharpener Kit System with 4 Whetstones.

Video 1: Fixed-Angle Knife Sharpener Kit System with 4 Whetstones - Assembly demonstration.

OPERATING INSTRUCTIONS

1. Securing the Knife

1. Loosen the screws on the blade clamps using the provided Allen wrench.
2. Carefully insert your knife blade into the clamps. Ensure the blade is centered and held firmly.
3. Tighten the screws on the clamps to secure the knife. Ensure the blade is stable and does not wobble.

2. Adjusting the Sharpening Angle

The RX-009 features an adjustable angle mechanism. You can use a digital angle finder (or a smartphone app with a level/angle tool) for precise angle setting.

1. Place your angle finder on the reference surface of the sharpener and set it to zero.
2. Adjust the vertical rod or the angle adjustment knob until the desired sharpening angle is achieved on your angle finder. Common angles range from 15-30 degrees depending on the knife's use (e.g., kitchen knives often 15-20 degrees, outdoor knives 20-25 degrees).
3. Tighten all adjustment knobs to lock the angle in place.

ADJUST THE ANGLE



Adjust the level to zero on the reference

Adjust the sharpener to the angle you need



Figure 4: Using a smartphone application to precisely adjust the sharpening angle.

3. Selecting and Preparing Sharpening Stones

The kit includes four diamond sharpening stones with different grits:

- **#200 (Coarse):** For repairing very dull or damaged edges, or reshaping the blade.
- **#400 (Medium):** For sharpening blunt edges and preparing for finer grits.
- **#800 (Fine):** For refining the edge and achieving a sharper finish.
- **#1200 (Extra Fine):** For polishing the edge to a razor-sharp finish.

Before use, soak the whetstone in water until it stops bubbling (typically 5-10 minutes). This ensures the stone remains lubricated during sharpening.

4pcs Different Grit Diamond Sharpening Stone



Figure 5: The four diamond sharpening stones included with the kit, ranging from coarse to extra fine grit.

4. Sharpening the Blade

1. Insert the chosen sharpening stone into the stone holder on the stone arm.
2. Begin with the coarsest grit (#200 or #400) appropriate for your blade's condition.
3. Apply light, consistent pressure and slide the stone along the blade's edge, moving from the heel to the tip. Maintain the set angle throughout the stroke.
4. Perform an equal number of strokes on each side of the blade. Sharpen until a burr forms along the opposite edge.
5. Progress to finer grits (#800, then #1200), repeating the sharpening process with each stone. Reduce pressure as you move to finer grits.
6. **360° Rotation Flip Design:** The sharpener features an innovative flip fixing structure. Once one side is sharpened, simply flip the blade (while still clamped) to sharpen the other side without needing to re-clamp or readjust the angle.

Your browser does not support the video tag. This video provides a quick guide for using the RX-009 knife sharpener.

Video 2: Quick video guide for RX-009 - Demonstrates the sharpening process.

Your browser does not support the video tag. This video shows the RUIXIN PRO knife sharpener in action.

Video 3: RUIXIN PRO knife sharpener - Operational demonstration.

Your browser does not support the video tag. This video provides a full demonstration of the knife sharpener's use.

Video 4: Full Demo! Watch Before You Buy! - Comprehensive usage guide.

5. Final Touches

After using the #1200 grit stone, you can strop the blade on a leather strop (not included) to remove any remaining burr and achieve an even finer edge.

MAINTENANCE

- **Clean Stones:** After each use, thoroughly rinse the sharpening stones with water to remove metal particles and slurry. Allow them to air dry completely before storing.
- **Clean Sharpener:** Wipe down the metal components of the sharpener with a damp cloth to remove any debris. Dry thoroughly to prevent rust.
- **Lubrication:** Periodically apply a small amount of light oil to moving parts (e.g., screws, joints) to ensure smooth operation.
- **Storage:** Store all components in the provided carrying case in a dry environment to protect them from damage and corrosion.

TROUBLESHOOTING

- **Blade not getting sharp:**
 - Ensure the correct sharpening angle is set and maintained.
 - Verify that you are using the appropriate grit sequence, starting with a coarse enough stone.
 - Check for burr formation on the opposite side of the blade; if no burr forms, continue sharpening.
 - Ensure stones are adequately wet during use.
- **Blade slipping in clamps:**
 - Tighten the clamp screws more firmly.
 - Ensure the silicone non-slip sleeves are properly positioned.
- **Inconsistent edge:**
 - Ensure consistent pressure and stroke speed.
 - Verify that the sharpener is securely clamped and not moving.
 - Double-check that the sharpening angle is locked and not shifting.

SPECIFICATIONS

Feature	Detail
Model Number	RX-009
Material	Stainless Steel
Color	Silver
Product Dimensions	2.76"L x 1.18"W x 4.72"H
Item Weight	3.3 Pounds
Grit Types Included	#200, #400, #800, #1200 Diamond Whetstones
Rotation Design	360° Flip Design

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the product packaging or contact RUIXIN PRO customer service directly. Keep your purchase receipt as proof of purchase.

