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LAVODA SG01

LAVODA SG01 Knife Sharpening Angle Guide

Model: SG01
Brand: LAVODA

1. Introduction

The LAVODA SG01 Knife Sharpening Angle Guide is an essential tool designed to assist in achieving precise and consistent sharpening angles for various types of knives. This guide ensures optimal edge geometry when used with whetstones or diamond stones, enhancing both the sharpness and longevity of your blades. Its micro-adjustable clamp and smooth ball joint swivel facilitate ease of use and repeatable, professional-grade results.



Image: The LAVODA SG01 Knife Sharpening Angle Guide securely clamped to a knife blade, ready for sharpening.

2. Product Overview and Components

The SG01 guide is constructed from durable materials to withstand regular use in wet sharpening environments. Key components include the main body with its adjustable clamp, a precision ball bearing for smooth movement, and protective accessories.

Key Components:

- **Main Guide Body:** Features a micro-adjustable clamp for securing the knife blade.
- **Ball Bearing Swivel:** Located at the base, made of 304 stainless steel, allowing for smooth, omnidirectional movement across the sharpening stone.
- **Nylon Clamp Screws:** Designed to secure the blade without causing scratches.
- **Removable Painter's Tape:** Provided for additional blade protection during sharpening.
- **Oil-Based Marker:** Used to track the sharpening progress on the blade's edge.



Image: Detailed diagram illustrating the dimensions and material specifications of the SG01 Knife Sharpening Guide.



Image: A close-up view of the heavy-duty stainless steel ball bearing, which supports smooth rotation and loads up to 110 lbs.

3. Specifications

Feature	Specification
Material	304 Stainless Steel, 6061 Aluminum, Nylon, Silicone
Product Dimensions	4.5"L x 1.5"W x 1.5"H
Item Weight	3.2 ounces
Maximum Sharpening Angle	30°
Maximum Blade Thickness	7mm
Compatible Stone Height	25-55mm

4. Setup

Proper setup of the SG01 guide is crucial for achieving optimal sharpening results. Follow these steps to prepare your knife and guide for sharpening:

1. **Secure the Blade:** Attach the SG01 clamp to your knife blade. Ensure the blade is centered and firmly held by tightening the nylon screws. For delicate finishes, apply the included painter's tape to the blade where the clamp will make contact.
2. **Set the Angle:** Adjust the height of the guide by screwing the main body up or down. This adjustment directly controls the sharpening angle. A lower position results in a steeper angle, while a higher position yields a shallower angle. The guide supports angles up to 30°. For precise angle measurement, an external digital angle finder (not included with this kit, but available with ASIN: B0F8V6ZCND) is recommended.
3. **Mark the Edge:** Use the oil-based marker to draw a line along the entire bevel of the knife blade. This mark will serve as a visual indicator to monitor your sharpening progress, ensuring you are grinding evenly across the entire edge.

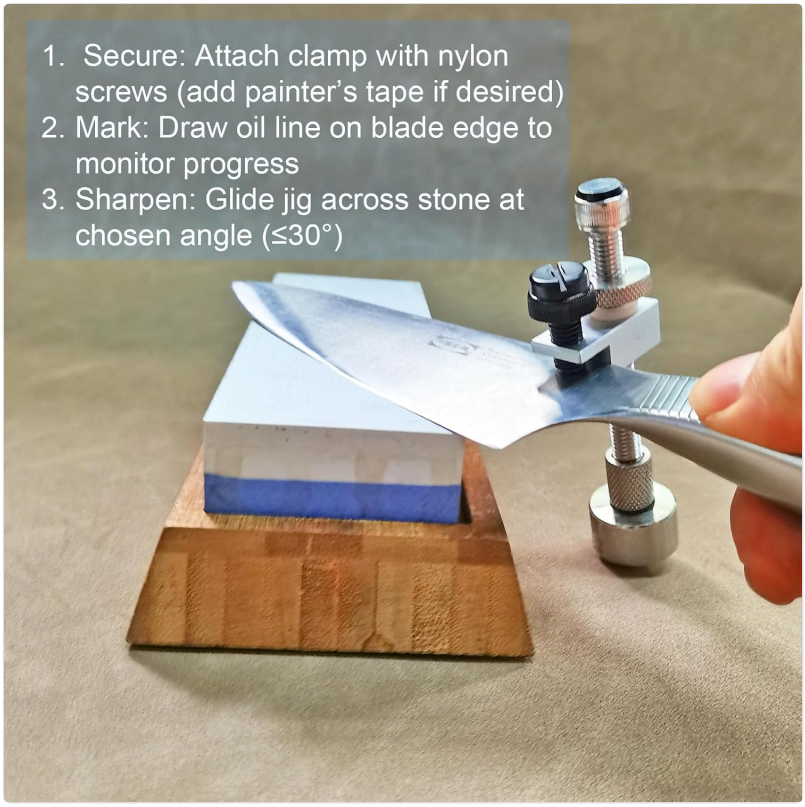


Image: A visual representation of the three key setup steps: securing the blade, marking the edge, and preparing to sharpen.

5. Operating Instructions

Once the SG01 guide is set up, you can begin the sharpening process. Consistency in motion and pressure is key to achieving a sharp, durable edge.

1. **Position on Stone:** Place your whetstone or diamond stone on a stable, non-slip surface. Position the knife with the attached SG01 guide so that the ball bearing rests on the sharpening stone.
2. **Glide Motion:** With light, consistent pressure, glide the knife and guide across the stone. The ball bearing will allow for smooth, controlled movement, helping to maintain the set angle throughout the stroke. Move the knife from the heel to the tip, ensuring the entire edge makes contact with the stone at the correct angle.
3. **Monitor Progress:** As you sharpen, observe the marker line on the blade's bevel. When the marker is completely removed from the edge, it indicates that you have reached the apex of the edge at the desired angle.
4. **Flip and Repeat:** Once one side of the blade is sharpened, carefully unclamp the knife, flip it, and re-clamp it to sharpen the other side. Repeat the gliding motion until the second side is equally sharpened.
5. **Refine the Edge:** Progress through finer grit stones as needed to refine the edge and achieve desired sharpness.

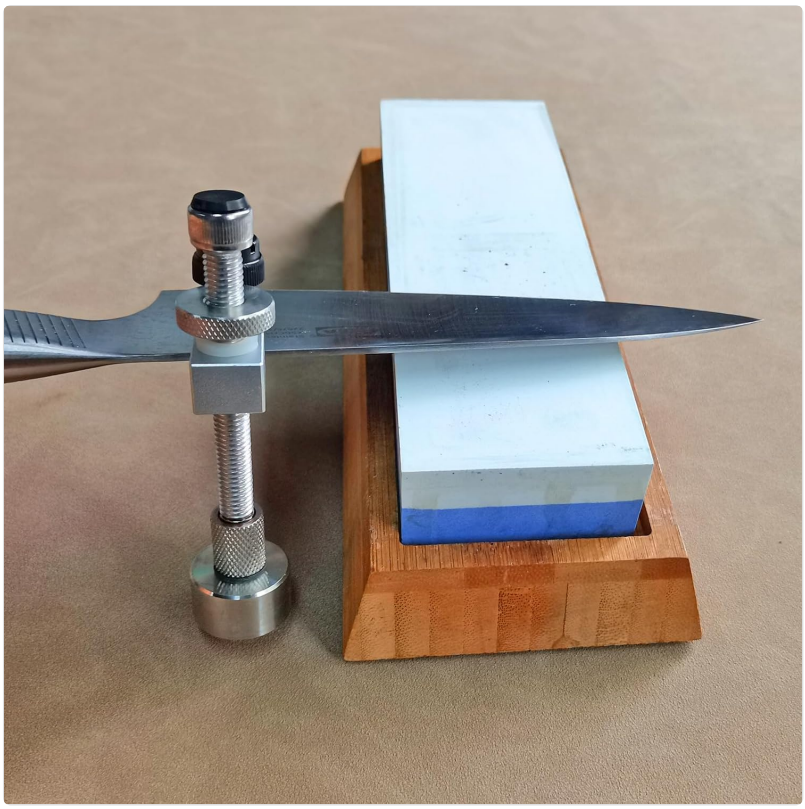


Image: The SG01 guide with a knife blade positioned on a whetstone, demonstrating the starting position for sharpening.

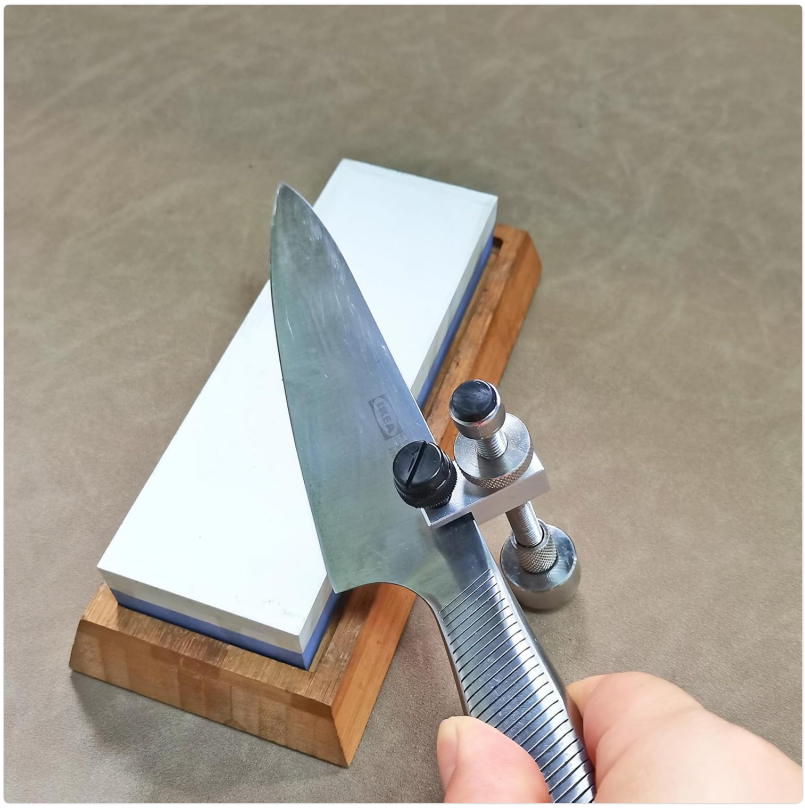


Image: A user demonstrating the smooth gliding motion of the SG01 guide across a whetstone during the sharpening process.

6. Maintenance

To ensure the longevity and optimal performance of your LAVODA SG01 Knife Sharpening Angle Guide, follow these maintenance guidelines:

- **Cleaning:** After each use, rinse the guide thoroughly with clean water to remove any abrasive particles or metal dust. If necessary, use a mild soap and a soft brush to clean the components, especially the ball bearing.

- **Drying:** Dry the guide completely with a clean cloth immediately after rinsing. Ensure no moisture remains, particularly in the moving parts, to prevent corrosion.
- **Storage:** Store the guide in a dry, clean place, preferably in its original case or a protective pouch, to prevent dust accumulation and accidental damage.
- **Inspection:** Periodically inspect the nylon clamp screws for wear and tear. Replace if they show signs of damage to ensure continued blade protection.

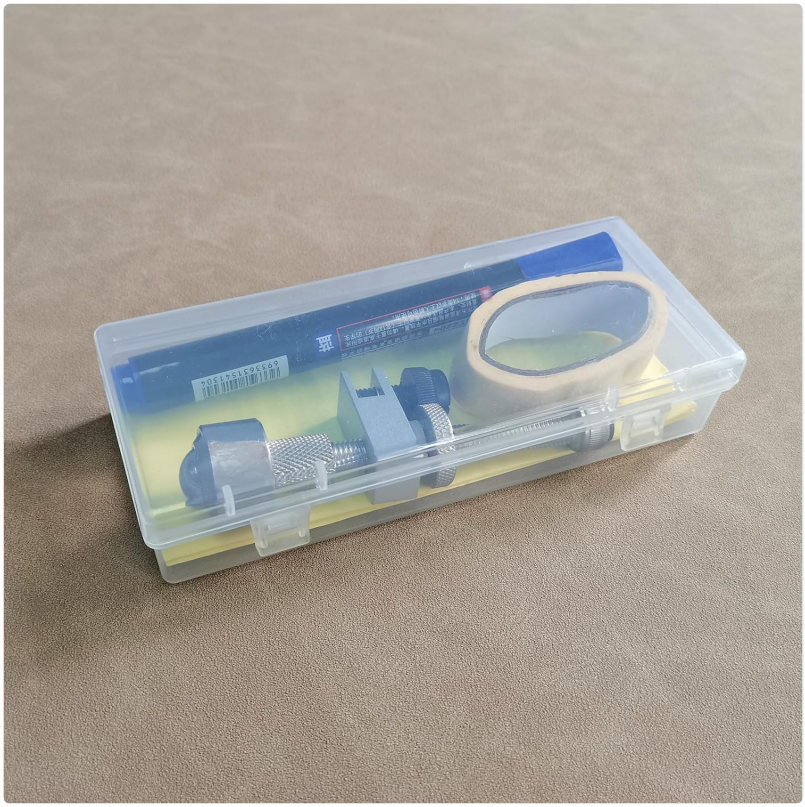


Image: The LAVODA SG01 Knife Sharpening Angle Guide and its accessories neatly stored in a clear protective case.

7. Troubleshooting

If you encounter any issues while using your SG01 Knife Sharpening Angle Guide, refer to the following common problems and their solutions:

- **Issue:** Difficulty maintaining a consistent angle during sharpening.
  Solution: Ensure the knife blade is securely clamped and the adjustment screws are tightened. Verify that the ball bearing is clean and moves freely on the sharpening stone. Practice smooth, consistent strokes without excessive pressure.
- **Issue:** Knife blade slipping or moving within the clamp.
  Solution: Double-check that the nylon clamp screws are fully tightened. For very thin or slippery blades, apply the painter's tape to the blade surface where the clamp makes contact to increase friction and protection.
- **Issue:** Guide not gliding smoothly across the sharpening stone.
  Solution: Clean the ball bearing thoroughly to remove any grit or debris. Ensure your sharpening stone surface is flat and free of imperfections. A small amount of water on the stone can also improve glide.
- **Issue:** Unable to achieve the desired sharpening angle.
  Solution: Confirm that the blade thickness is within the compatible range (up to 7mm) and the stone height is between 25-55mm. Adjust the guide's height precisely. Consider using an external digital angle finder for accurate angle verification.

8. Warranty and Support

LAVODA is committed to providing high-quality sharpening tools. While specific warranty details are not provided in this manual, for any product-related inquiries, technical support, or assistance, please contact LAVODA customer service through the official brand store or your point of purchase.
Visit the LAVODA Store: https://www.amazon.com/stores/LAVODALeatherStrop/page/76FE503C-FF23-4C89-84DD-8273A19FBB81

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