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> CWOVRS Knife Sharpening System RC-003 Instruction Manual

## CWOVRS RC-003

# CWOVRS Knife Sharpening System RC-003 Instruction Manual

PRECISION ADJUST GUIDED KNIFE SHARPENING KIT

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## Introduction

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This manual provides detailed instructions for the safe and effective use of your CWOVRS Knife Sharpening System, model RC-003. Please read all instructions carefully before assembly and operation to ensure optimal performance and safety.

## Safety Precautions

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- Always handle knives with extreme care. A sharp knife can cause serious injury.
- Ensure the sharpening system is securely clamped to a stable surface before use.
- Keep fingers away from the blade edge and sharpening stone during operation.
- Wear appropriate safety gear, such as cut-resistant gloves, if desired.
- Keep the sharpening system out of reach of children.
- Do not attempt to sharpen serrated blades or scissors with this system unless specifically designed for them.

## Package Contents

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Verify that all components are present before beginning assembly:

- Main Sharpening System Frame (CNC Aluminum)
- Heavy-Duty Table Clamp
- Dual-Sided Stone Clamp

- Sharpening Rod with Angle Guide
- 4 Diamond Sharpening Stones (240#, 400#, 800#, 1500#) with Aluminum Bases
- 2 Water Stones (6000#, 8000#)
- Polishing Kit (Leather Strop, Polishing Paste)
- Hex Wrenches for Assembly

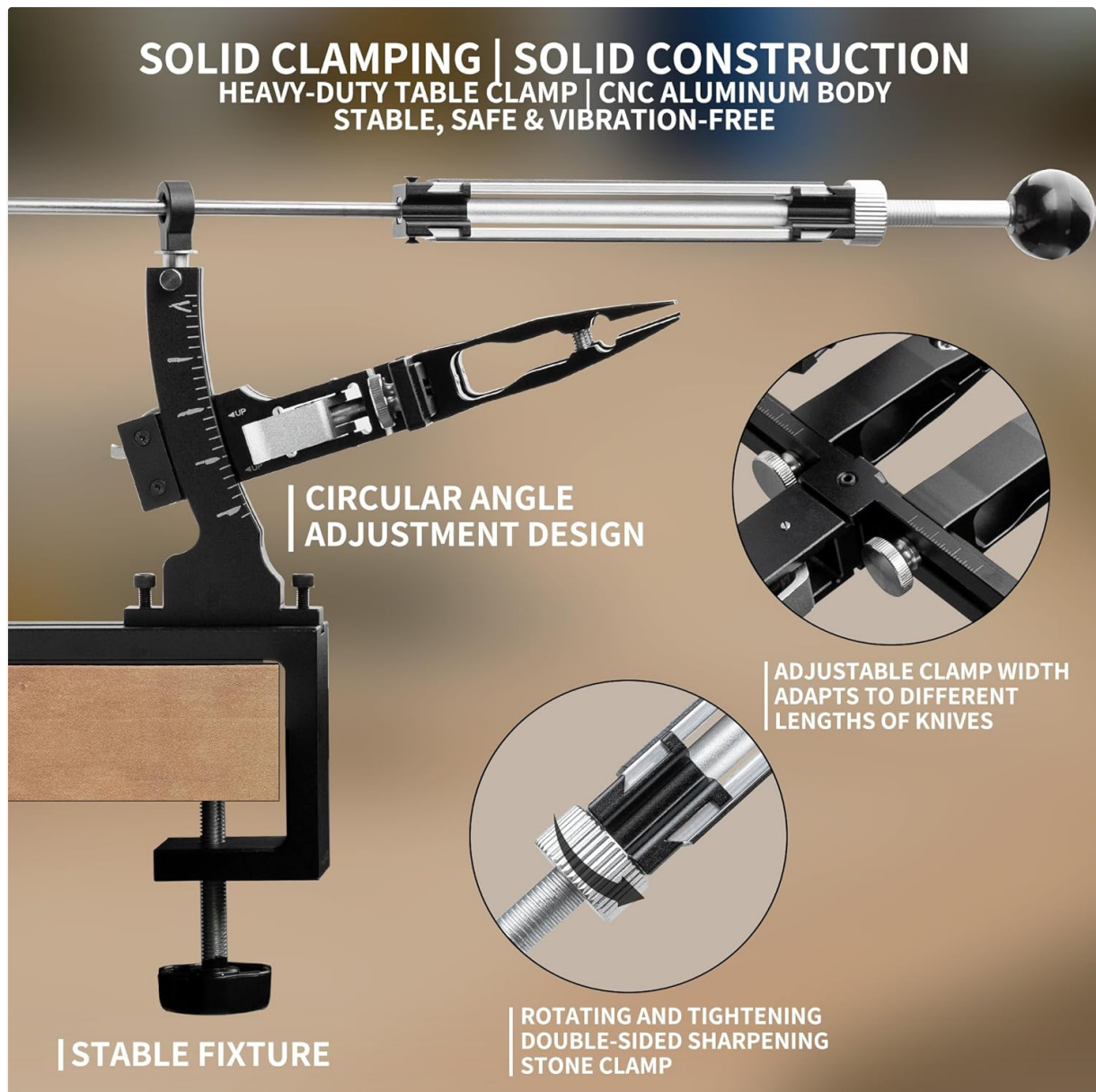
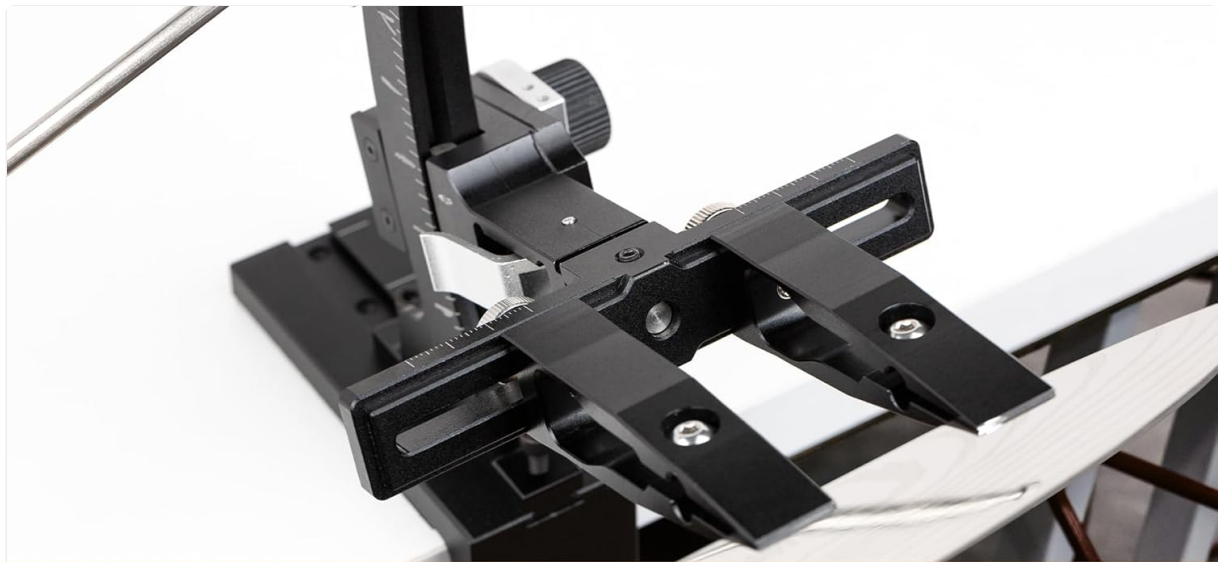


Figure 1: All components of the CWOVRS Knife Sharpening System.



## 6-STONE PRO KIT

**\*4 DIAMOND STONES (ALUMINUM BASE) + 2 WATER STONES + POLISHING KIT\***  
**FROM REPAIR TO MIRROR FINISH**



Figure 2: The included 6-stone pro kit with diamond stones, water stones, and polishing accessories.

## Setup

### 1. Assembling the Main Unit

1. Attach the main vertical support to the heavy-duty table clamp using the provided screws and hex wrench. Ensure it is firmly secured.
2. Slide the horizontal guide rod holder onto the vertical support and tighten it at a comfortable working height.
3. Attach the dual knife-clip mechanism to the horizontal guide rod holder.
4. Insert the sharpening rod into the designated opening on the horizontal guide rod holder.

# CWOVRS

## GUIDED KNIFE SHARPENING SYSTEM

The classic design creates a perfect user experience. The efficient diamond whetstone combined with the ceramic whetstone allows you to get razor-sharp results every time.



Figure 3: Overview of the sharpening system's solid construction and adjustable features.

## 2. Mounting the Sharpener

Securely attach the heavy-duty table clamp to a stable workbench or table edge. Turn the knob on the clamp until the unit is firmly fixed and does not wobble. The depth of the clamp can be adjusted to accommodate various table thicknesses.

## Operating Instructions

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### 1. Preparing the Knife

- Clean the knife blade thoroughly before sharpening.
- Open the dual knife-clip and carefully insert the knife blade, ensuring it is centered and held firmly. Tighten the clips securely. The adjustable clamp width adapts to different knife lengths.
- For blades less than 3mm thick, use the included silicone pad to ensure a secure grip.

### 2. Selecting Sharpening Stones

Choose the appropriate grit stone based on the knife's condition:

- **240# Diamond Stone:** For repairing heavily damaged or very dull blades, and removing chips.
- **400# Diamond Stone:** For general sharpening of dull blades and establishing a new edge.
- **800# Diamond Stone:** For refining the edge after coarser grits and for moderately dull blades.
- **1500# Diamond Stone:** For further refining and preparing the blade for finer polishing.
- **6000# Water Stone:** For smoothing the edge and achieving a very sharp finish.
- **8000# Water Stone:** For final polishing to a mirror-like finish.

The dual-sided stone clamp can hold two stones simultaneously. Ensure both stones are the exact same length for proper installation.

### 3. Setting the Sharpening Angle

The system features a precise knob angle adjustment. While the scale on the sharpener body provides a reference, the actual angle may vary due to knife width, length, thickness, and stone thickness. For precise adjustment, use an angle gauge or a level tool application on a mobile device.

- Adjust the angle by turning the knob until the desired angle is achieved. The typical angle range for most kitchen knives is 15-20 degrees per side.
- The system includes a stone thickness compensation feature. When changing stones of different thicknesses, adjust the compensation mechanism to maintain the set angle.

# PRECISE ANGLE SETTING



Figure 4: Setting the precise sharpening angle and utilizing stone thickness compensation.

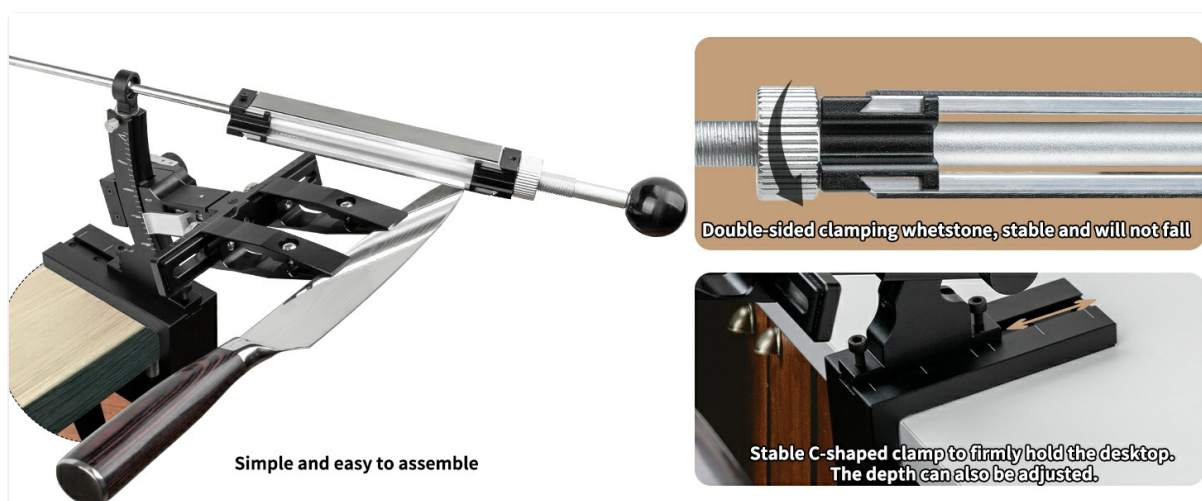


Figure 5: Detailed view of the angle adjustment knob and depth adjustment for the knife clamp.

## 4. Sharpening Process

Begin with the coarsest grit stone necessary and progress to finer grits.

1. Attach the selected sharpening stone to the sharpening rod.

2. Apply light pressure and slide the stone along the blade edge, moving from the heel to the tip. Maintain consistent pressure and speed.
3. Perform an equal number of strokes on each side of the blade.
4. Utilize the 360° flip mechanism to easily switch between sharpening sides without removing the knife. This ensures consistent angles on both sides.
5. Once a burr forms along the entire edge on one side, flip the knife and sharpen the other side until a burr forms there as well.
6. Repeat the process with progressively finer grit stones until the desired sharpness is achieved.



Figure 6: The high-precision flip mechanism allows for easy and consistent sharpening on both sides of the blade.

## 5. Polishing and Finishing

After using the finest water stone, use the leather strop and polishing paste to remove any remaining burrs and achieve a razor-sharp, polished edge.

- Apply a small amount of polishing paste to the leather strop.
- Attach the strop to the sharpening rod.
- With very light pressure, draw the blade across the strop, leading with the spine (back of the blade) and trailing with the edge. This is the opposite direction of sharpening.
- Alternate sides until the burr is completely removed and the edge is polished.

## Maintenance

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### 1. Cleaning the System

After each use, wipe down the metal components of the sharpening system with a damp cloth to remove any abrasive residue. Ensure all parts are dry before storage to prevent rust.

### 2. Stone Care

- **Diamond Stones:** Clean with a brush and water after use. Store them dry.
- **Water Stones:** Soak water stones in water for 5-10 minutes before use. After use, rinse them thoroughly and allow them to air dry completely before storing. Periodically flatten water stones with a flattening stone to maintain an even sharpening surface.

### 3. Storage

Store the sharpening system and all its components in a clean, dry place, away from extreme temperatures and humidity. Keep it disassembled or in a compact form to protect delicate parts.

## Troubleshooting

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### Issue: Knife edge is not getting sharp.

- **Solution:** Verify the sharpening angle is correct and consistent. Ensure you are starting with a sufficiently coarse grit stone for the knife's condition and progressing through finer grits. Check for burr formation on both sides of the blade.

### Issue: Uneven sharpening or inconsistent angle.

- **Solution:** Ensure the knife is securely clamped and does not move during sharpening. Double-check the angle setting with an external angle gauge. Make sure the stone thickness compensation is correctly adjusted when switching stones.

### Issue: Stones are not fitting correctly in the clamp.

- **Solution:** Ensure that if using two stones in the dual-sided clamp, they are of the exact same length. Adjust the stone clamp screws to accommodate the stone's thickness.

## Specifications

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Feature	Detail
Model Number	RC-003
Brand	CWOVRS
Material	CNC Aluminum, Plastic, Stainless Steel, Stone
Color	Black
Product Dimensions	13.19"L x 12.8"W x 2.2"H
Item Weight	4.18 Pounds
Grit Types Included	240#, 400#, 800#, 1500# (Diamond); 6000#, 8000# (Water)

Feature	Detail
Angle Range	9-25° (for 41mm blade width, adjustable)
Whetstone Length Compatibility	150mm (Diamond grinding stone uses aluminum alloy base)



**MATERIAL ALUMINUM ALLOY BODY**

**PROCESSING TECHNOLOGY EXTRUSION AND CNC**

**APPLICABLE KNIFE THICKNESS LESS THAN 5MM** THICKNESS LESS THAN 3MM  
REQUIRES THE SILICONE PAD  
(INCLUDED)

**WHETSTONE LENGTH 150MM** DIAMOND GRINDING STONE USES  
ALUMINUM ALLOY BASE

**ANGLE RANGE 9-25° (41MM BLADE WIDTH)**

Figure 7: Key specifications and features of the sharpening system.

## Warranty & Support

CWOVRS stands behind the quality of its products. For warranty information, technical support, or any questions regarding your Knife Sharpening System, please refer to the contact information provided with your purchase or visit the official CWOVRS website. Please retain your proof of purchase for warranty claims.