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SHARPAL 202H

SHARPAL 202H Precision Knife Sharpening System

Instruction Manual

INTRODUCTION

The SHARPAL 202H Precision Knife Sharpening System is designed to provide precise and consistent sharpening results for a wide range of knives. This comprehensive kit includes everything needed for edge repair, sharpening, and mirror polishing, ensuring optimal performance for your blades.

PACKAGE CONTENTS

Your SHARPAL 202H system comes with the following components, neatly organized in a durable carry case:

- Precision Sharpening System Base and Frame
- Dual Sliding Knife Clamps
- Guide Rod with Adjustable Stops
- 7 Abrasive Plates:
 - Diamond Plates: 220, 325, 600, 1000 grit
 - Whetstone Plates: 3000, 6000 grit
 - Leather Strop
- Green Polishing Compound (2 oz)
- Empty Squeeze Bottle (for water)
- Cleaning Brush
- Hex Wrench
- Masking Tape
- Marker Pen
- Giftable Carry Case

Large 1" x 6" (25 mm x 150 mm) Abrasive Plates



Image: All components of the SHARPAL 202H Precision Knife Sharpening System, including the sharpening frame, clamps, guide rod, various abrasive plates, polishing compound, and accessories.

SETUP

Follow these steps to assemble your SHARPAL 202H Precision Knife Sharpening System:

1. **Assemble the Base and Frame:** Securely attach the main sharpening frame to the anti-slip base using the provided hex wrench. Ensure all connections are tight for stability.
2. **Attach the Dual Sliding Clamps:** Slide the dual clamps onto the frame. These clamps are designed to hold various blade lengths firmly.
3. **Insert the Guide Rod:** Place the guide rod through the designated opening in the frame. Attach the adjustable stops to control the range of motion for the abrasive plates.
4. **Prepare Abrasive Plates:** Select the appropriate abrasive plate for your sharpening needs. Each plate has a handle for easy attachment to the guide rod.

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Video: An overview of the SHARPAL 202H Precision Knife Sharpening System, demonstrating its components and basic assembly.



Image: Detailed view of the sharpening system's robust base, adjustable clamps, and durable metal construction, highlighting its stability and secure blade holding capabilities.

OPERATING INSTRUCTIONS

1. Understanding Angle Adjustment

The SHARPAL 202H features an innovative distance-based angle setting system. This ensures precise and consistent angles regardless of the knife's width.

- **A/B Scales:** The system includes A and B scales on the frame. Use the A scale for standard knives (blade width 3/5 to 2-3/4 inches / 15-70 mm) with a 1/2-inch (12.7 mm) reference distance. Use the B scale for wide knives (blade width 2-3/4 to 4-1/3 inches / 70-110 mm) with a 2-inch (50.8 mm) reference distance.
- **Adjustable Angle:** The sharpening angle can be smoothly adjusted and fine-tuned between 10° and 35°.
- **Marker Pen Method:** Use the included marker pen to color the edge of your knife. Make a few light passes with an abrasive plate. If the marker is removed evenly across the entire bevel, your angle is correct. Adjust as needed.



Image: Visual guide demonstrating the A and B scales for setting precise sharpening angles based on knife width, ensuring consistent results.

2. Clamping the Knife

- **Secure Dual Sliding Clamps:** The clamps hold blades of any length firmly in place. The flip mechanism ensures the same angle on both sides for uniform sharpening.

- **Narrow Blades (under 3/5 inch / 15 mm):** Secure the blade first. If too narrow, disregard the 1/2-inch (12.7 mm) reference distance.
- **Short Blades:** A single clamp is sufficient if the blade is securely held. If not, use two clamps on the same side for added stability. An off-center position will not affect the sharpening angle.
- **Protecting the Blade:** Use the provided masking tape on the clamps to protect delicate blade finishes from scratches.

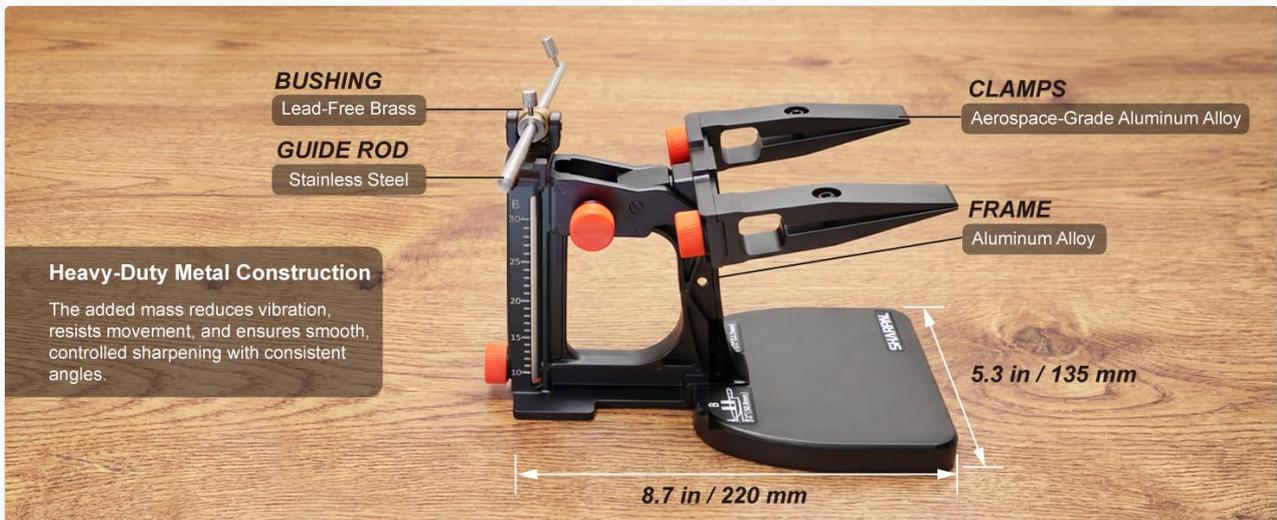


Image: The sharpening system accommodating different knife types, from small everyday carry knives to large cleavers, demonstrating its adaptability.

3. Sharpening Process (5-Step Overview)

1. **Measure the distance** from the cutting edge to the clamp end.
2. **Secure the knife** with dual sliding clamps.
3. **Adjust the sharpening angle** between 10° - 35°.
4. **Sharpen** with the complete 7-piece abrasive kit.
5. **Flip the blade effortlessly** using the reliable flip mechanism.



- Abrasive plates can also be used independently as sharpening files.
- Abrasives fixed to the handles ensure more stable sharpening angles.

Image: A step-by-step visual guide illustrating the entire sharpening process, from measuring and clamping to adjusting the angle and using the abrasive plates.

4. Using Abrasive Plates

The kit includes a range of monocrystalline diamond plates and whetstones for various sharpening stages:

- **Diamond Plates (220/325/600/1000 grit):** Use coarser grits (220, 325) for edge repair and reprofiling.

Progress to finer grits (600, 1000) for initial sharpening and refining the edge. These plates sharpen all hard materials and require no water.

- **Whetstone Plates (3000/6000 grit):** For fine honing and achieving a razor-sharp edge. When using, apply a few drops of water to keep the surface lightly moistened. Avoid excessive water – just enough to prevent debris buildup. No pre-soaking is required.
- **Leather Strop:** For final polishing and achieving a mirror-like finish. Apply the green polishing compound to the leather strop before use.



Image: The full range of abrasive plates included in the kit, from coarse diamond plates for repair to fine whetstones and a leather strop for polishing.



Image: A user applying water to a whetstone, illustrating the proper technique for moistening the stone without pre-soaking.

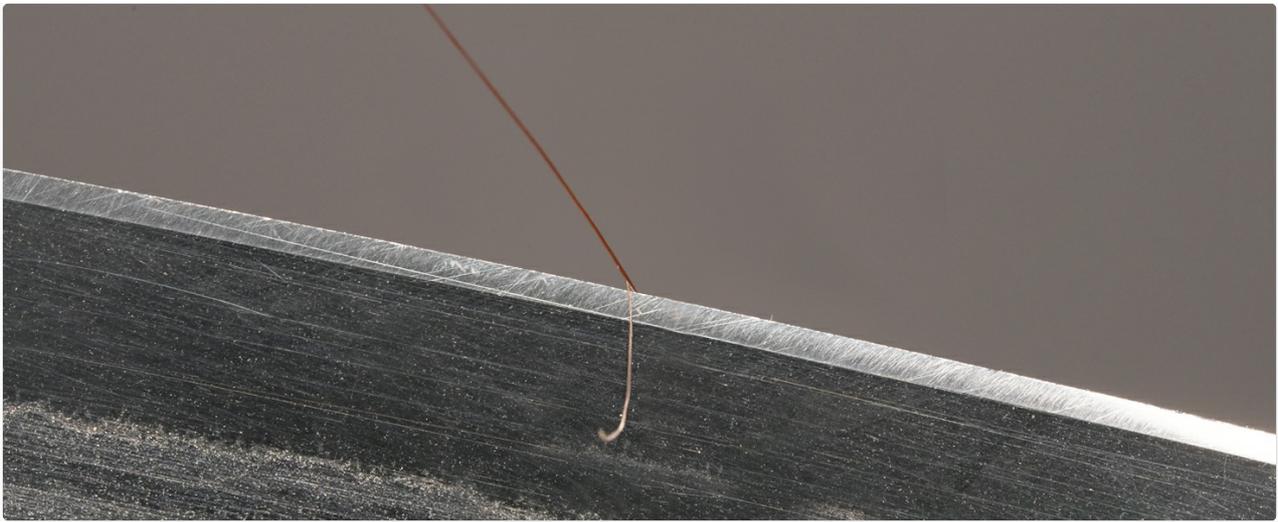


Image: A knife being polished on the leather strop, demonstrating the final step to achieve a refined edge.

5. Independent Abrasive Plate Use

The abrasive plates can also be used independently as sharpening files for various tools. The abrasives are fixed to the handles, ensuring more stable sharpening angles even when used freehand.

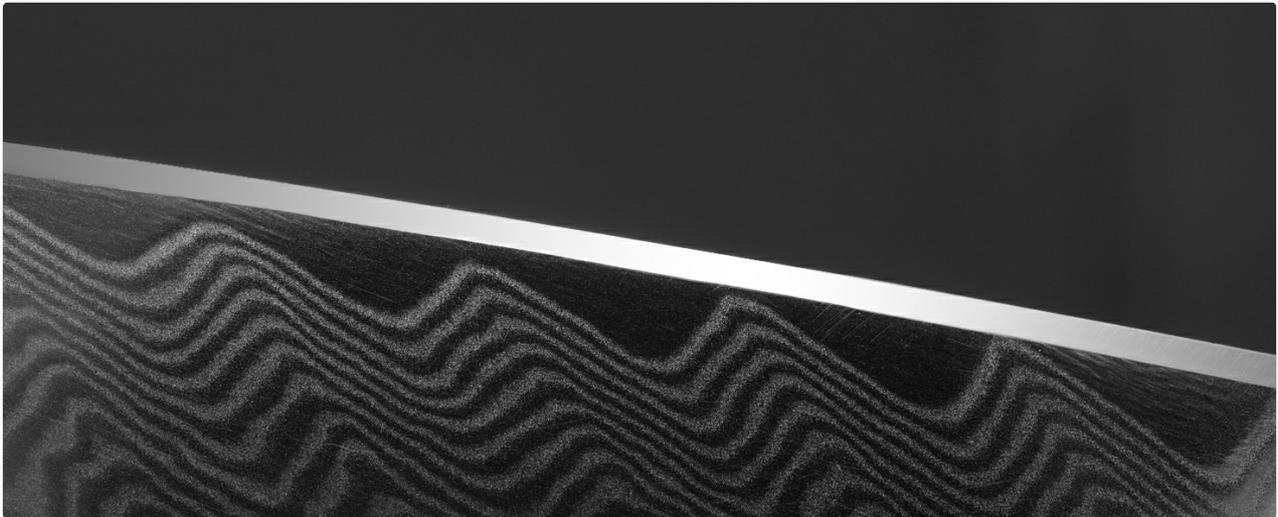


Image: Demonstrates the versatility of the abrasive plates, showing them used individually to sharpen a small folding knife and an axe.

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Video: A quick demonstration of the SHARPAL 202H Knife Sharpener Kit in action, highlighting its ease of use and effective sharpening.

MAINTENANCE

- **Cleaning Abrasive Plates:** After each use, clean the abrasive plates with the provided brush to remove metal particles and sharpening residue. For whetstones, rinse with water. For diamond plates, a dry brush is usually sufficient.
- **Cleaning the System:** Wipe down the sharpening system's frame and clamps with a damp cloth to remove any debris. Ensure all parts are dry before storing.
- **Storage:** Store all components in the rigid portable carry case to keep them organized, protected, and ready for future use.

TROUBLESHOOTING

- **Inconsistent Angle:** Ensure the knife is securely clamped and the angle adjustment knob is tightened. Verify the correct A/B scale is used for your blade width.
- **Blade Slipping:** Double-check that the dual sliding clamps are tightened sufficiently. For very thin or delicate blades, use the provided masking tape to enhance grip and protect the blade surface.
- **Abrasive Plate Not Cutting:** Ensure you are using the correct grit for the current state of your blade. Coarser grits are for dull or damaged edges, while finer grits are for refining. Clean the abrasive plate if it appears clogged.

SPECIFICATIONS

Feature	Detail
Model Number	202H
Adjustable Angle Range	10° – 35°
Abrasive Plate Material	Monocrystalline Diamond, Corundum, Leather Strop
Grit Types Included	220, 325, 600, 1000 (Diamond); 3000, 6000 (Whetstone); Smooth (Leather)
System Material	Aluminum Alloy, Stainless Steel
Case Dimensions (L x W x H)	14.2" x 12.2" x 5.2" (360 x 311 x 132 mm)
Item Weight	9.68 pounds (4.4 kg)

WARRANTY AND SUPPORT

SHARPAL is committed to providing easy and effective sharpening solutions. All products undergo rigorous testing to ensure top-tier performance and durability.

- **3-Year Commitment:** Your SHARPAL 202H system is backed by a 3-year commitment to quality.
- **Superior After-Sale Service:** Headquartered in California, USA, with branches in Germany and Australia, SHARPAL offers dedicated customer support.
- For any questions, concerns, or warranty claims, please visit the official SHARPAL website or contact their customer service directly.