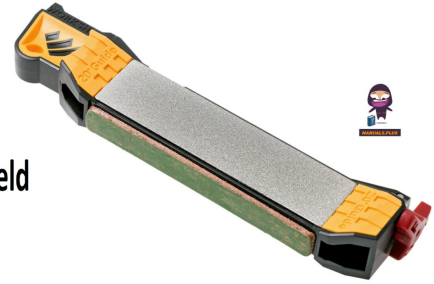




WSGFS221 Field  
Sharpener



# WORK SHARP WSGFS221 Field Sharpener Instruction Manual

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## GUIDED FIELD SHARPENER 2.2.1

[WORKSHARPTOOLS.COM](http://WORKSHARPTOOLS.COM)



**Only use this sharpener as shown and instructed or you risk injury.**

Sharpening is an inherently dangerous activity. This product cannot hurt you but a carelessly handled blade or pointed object can. Please remain aware of sharp edges and your hand placement when in use.

## QUICK START:

**Most knives can be sharpened with the fine diamond plate, the fine ceramic rod, and the leather strop (if**

desired). Damaged blades or angle changes will require the coarse diamond.

**Hold the sharpener by the handle to reduce the risk of injury or place the sharpener on a flat, stable surface. Do not rest the tool on yourself when in use.**

## 1 // SHAPING & SHARPENING: Diamond Plates



Place the side of the knife flat on the Guide closest to the handle so the cutting edge is on the abrasive and **PUSH** the knife edge away and along the abrasive surface.

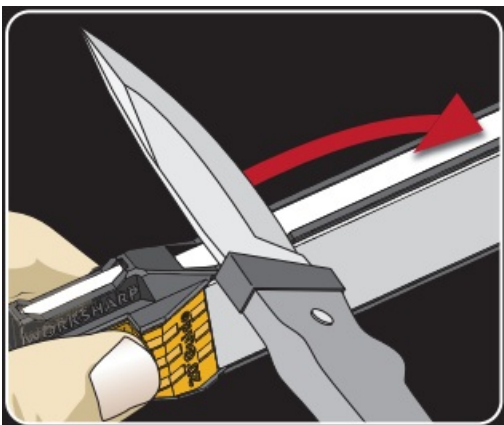
Repeat this step using the opposing Guide and **PULL** the knife edge toward and along the abrasive surface.

Alternate for **5-10** strokes per side.



Use caution when sharpening toward yourself.

## 2 // HONING: Ceramic Rod



Rotate the red knob so that the fine (smooth) surface and “F” on the knob are up.

Place the side of the knife flat on the Guide closest to the handle so the cutting edge is on the rod and **PUSH** the knife edge away and along the abrasive surface.

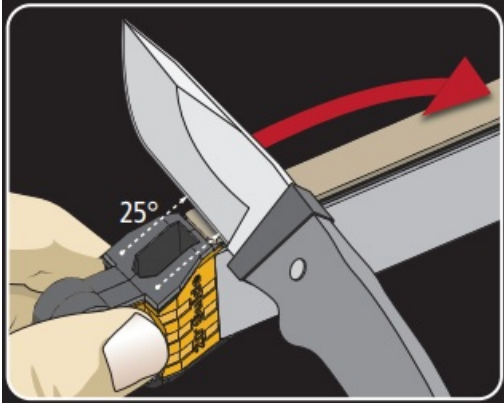
Repeat this step using the opposing Guide and **PULL** the knife edge toward and along the abrasive surface.

Alternate for **5** strokes per side.



Use caution when sharpening toward yourself.

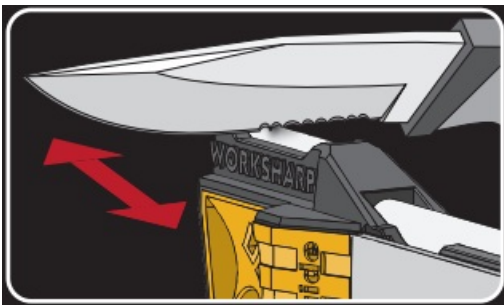
### 3 // STROPPING: Leather Strop



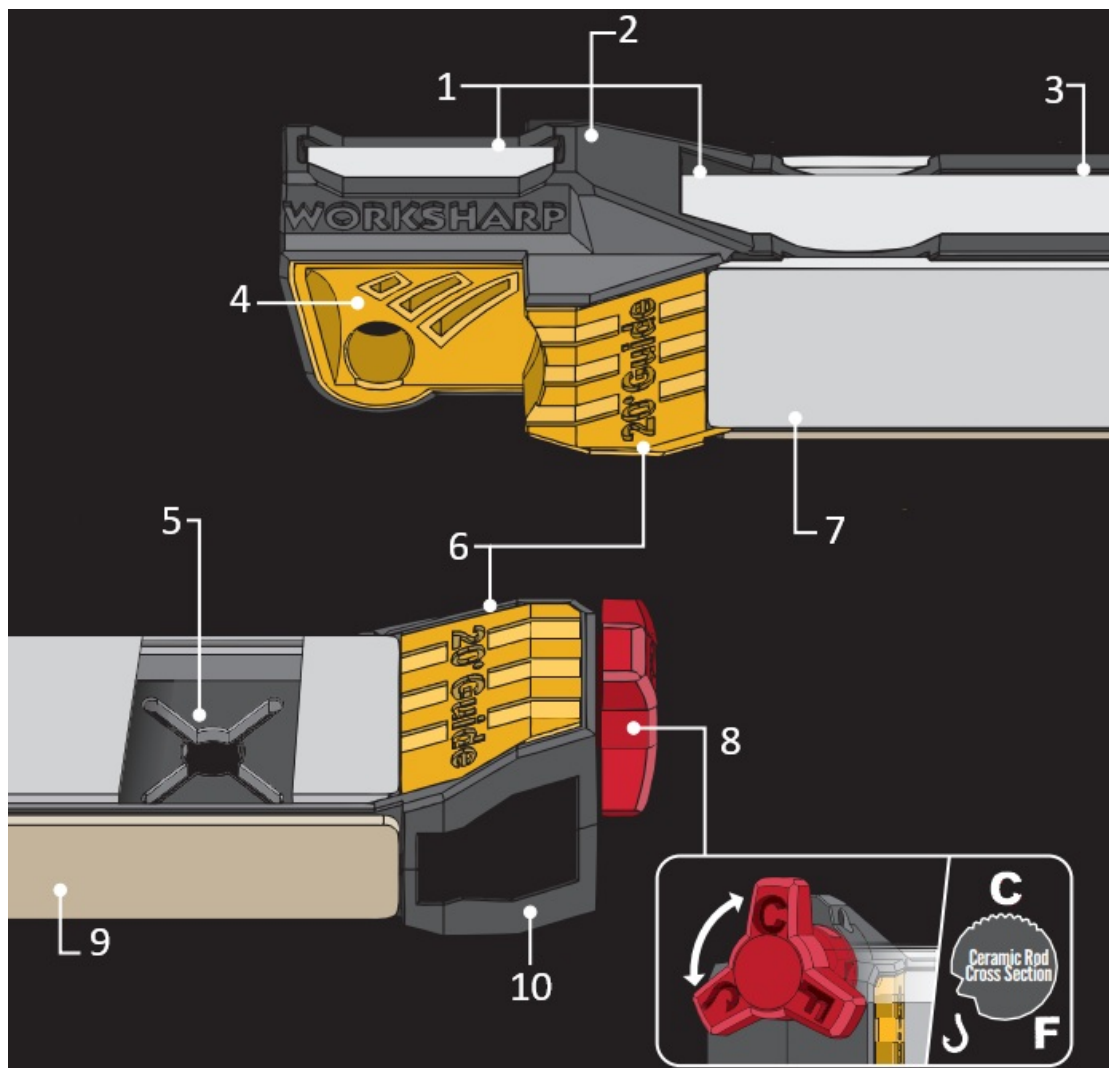
Hold the handle so the leather strop is facing up. Place the side of the blade on the stropping Guide with the cutting edge facing down and away from the leather. **PUSH** the backside of the knife up the guide surface then onto and across the leather strop. Repeat this step using the opposing Guide and a **PULL** motion. Perform **10** alternating strokes. Use caution when stropping your blade.

 **DO NOT PUSH** the edge into the strop or you will cut the surface of the leather.

### SERRATED EDGES: Large or Small Ceramic Rod



Choose the appropriate size ceramic rod for your serrations. Matching the bevel angle of the serration, use short **PUSH & PULL** strokes for each serration. Use **3-5** strokes per serration.



1. **SERRATION SHARPENER**
2. **25° HONING GUIDE**
3. **CERAMIC ROD** (COARSE, FINE, FISHHOOK)
4. **HANDLE**
5. **BROAD HEAD WRENCH** (INSIDE)
6. **20° SHARPENING GUIDE**
7. **DIAMOND PLATE** (COARSE & FINE)
8. **3 POSITION CERAMIC ROD:**
  - (C) Coarse Grit
  - (F) Fine Grit
  - (J) Fish Hook Sharpener
9. **LEATHER STROP**
10. **25° STROPPING GUIDE**

#### TIPS:

- After a blade has been sharpened once, it can be re-sharpened (touch ups) using only the fine ceramic rod and/or leather. After a number of touch ups it may take longer to re-sharpen. If this occurs, a few strokes on the fine diamond will re-shape the edge.
- Only use the coarse diamond to repair chips, change the bevel angle or sharpen tools.

- Use the coarse (ribbed) ceramic rod for blade applications requiring heavy use such as rope cutting or bush craft. The edge created has 'tooth' and will provide a robust, long lasting edge.
- Use the fine (smooth) ceramic rod and / or leather strop for blade applications requiring a very fine edge for delicate cutting or shaving.

#### MAINTENANCE:

- Sharpener and ceramic rods can be cleaned with warm water and dish soap.
- Diamond plates can be removed for cleaning.
- Leather strop should be kept clean and lightly oiled when it becomes dry.
- Replacement parts & abrasives: [WorkSharpTools.com](http://WorkSharpTools.com) or [800-597-6170](tel:8005976170)

#### SAFETY INFORMATION:

**WARNING!** Read and understand all instructions. Failure to follow all instructions listed may result in serious injury.

**CAUTION!** To reduce the risk of injury, the user must read and understand this instruction manual before using product. Save these instructions for future reference.

You will be creating incredibly sharp knives and tools with this sharpener. Please handle them with care. Use caution to avoid cutting yourself.

**WARNING!** CHOKING HAZARD! Small parts – Not for children under 3-yrs.



**WARNING!** To minimize the risk of injury, always use proper eye and respiratory protection.

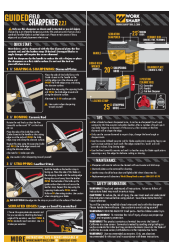
**WARNING!** This product contains a chemical known to the State of California to cause cancer. Some dust created by sanding and grinding as well as contents from the tool may contain chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

**WARNING!** Use recommended accessories. Only use abrasives recommended for this tool and in accordance with these instructions.

**MORE INSTRUCTIONS, TIPS & DEMOS AVAILABLE AT:**  
[WORKSHARPTOOLS.COM](http://WORKSHARPTOOLS.COM) OR (800)597-6170

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#### Documents / Resources



[WORK SHARP WSGFS221 Field Sharpener](#) [pdf] Instruction Manual  
 WSGFS221, WKS03880, WSGFS221 Field Sharpener, WSGFS221, Field Sharpener, Sharpene  
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## References

-  [Work Sharp – Work Sharp](#)
- [User Manual](#)

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