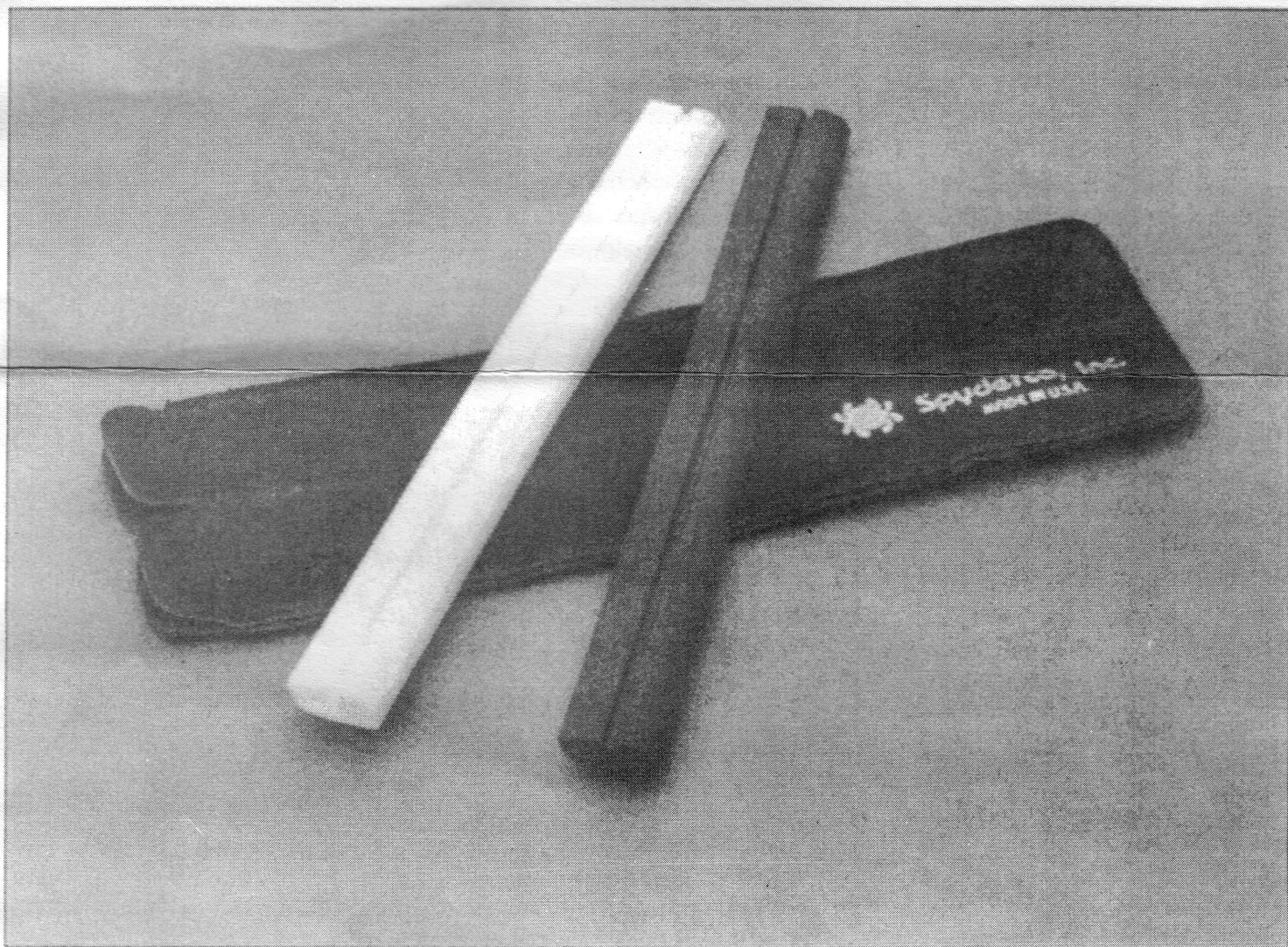




SPYDERCO PROFILE™



Congratulations! You have purchased one of the finest sharpening abrasives in the world. Spyderco's new ProFiles will put a razor-sharp professional edge on almost anything.

Stone Material

The ceramic stones are constructed of High-Alumina Ceramic. The alumina particles (synthetic sapphires) are mixed with a ceramic bonding agent. The mixture is then shaped and compressed at very high pressure. The mixture is fired in sophisticated kilns for as long as 3 days at temperatures in excess of 3,000 degrees Fahrenheit. The resulting stone is capable of cutting any metal known to man including:

Tungsten carbide, stainless steel, tool steel, stellite, and glass.

The white stone is approximately 1,200 grit, and the grey stone is approximately 600 grit. Due to the hardness of the material, these stones wear much less than traditional stones. The white stone will never wear out while the grey stone may show some wear over a long period of time.

Patent Pending

Caution

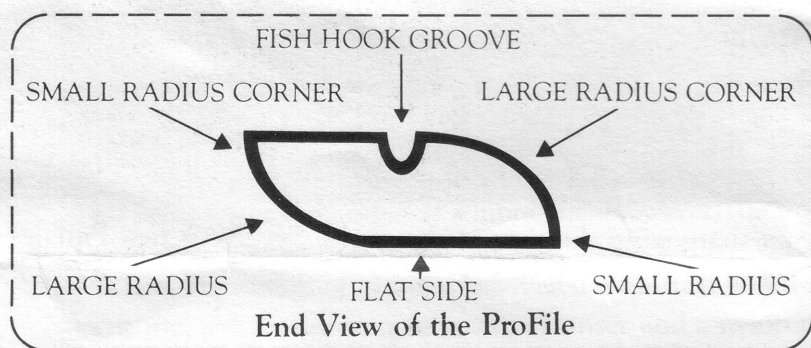
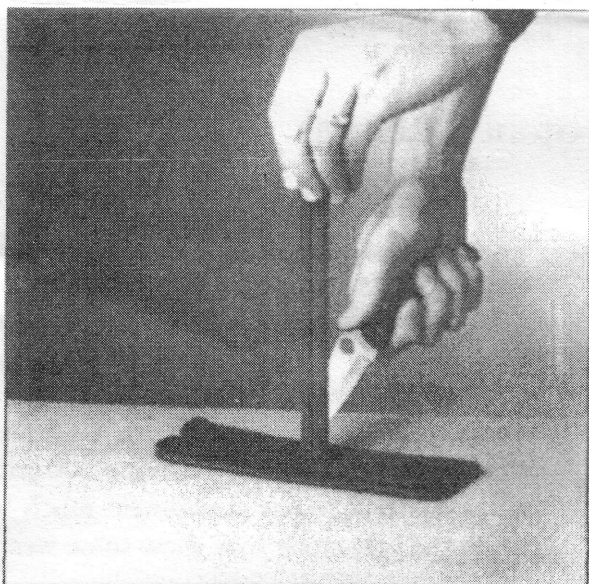
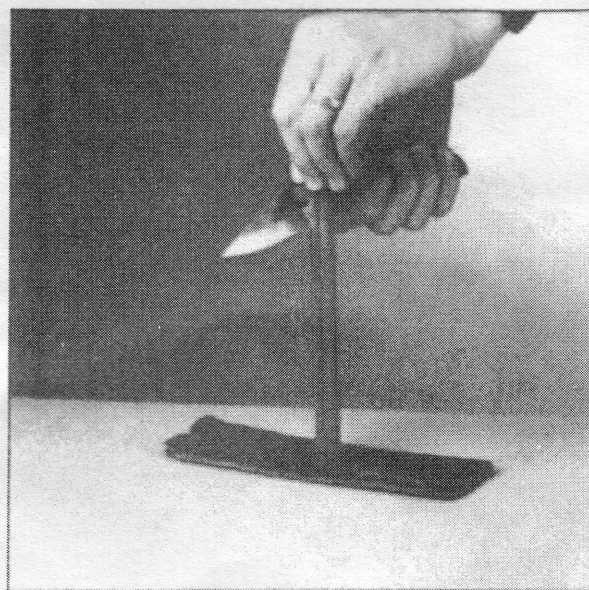
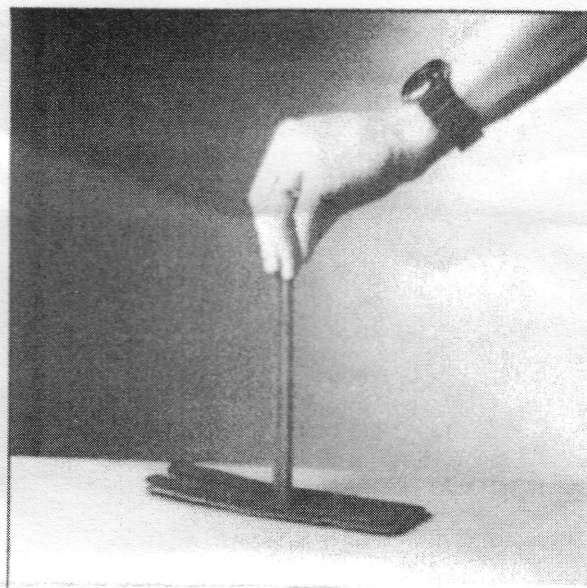
Sharpening is an inherently dangerous activity. Caution should always be used. Proper technique is a prerequisite for safety.

Warning: *Avoid cutting toward yourself whenever possible. While sharpening, use a waist-high table, never your lap or knee.* The leather carrying case provided makes an excellent base to stabilize the stone from slipping while in use. When checking the sharpness of an edge, we recommend that you “catch your nail” with the edge of the knife. This shows the edge has a proper bevel. Slicing a piece of magazine paper will help you check for burrs.

Sharpening

Ceramic abrasives are excellent to use for sharpening. The stone is also good for deburring metal parts, for use as a file, or as a scratch awl for marking metal. The angle is the key to sharpening. Great care must be taken to maintain a consistent angle. A 20 degree angle provides significant edge strength while maintaining the ability to shave hair.

In order to get the feel of sharpening on the ProFile, practice with a smaller knife before attempting a larger knife.



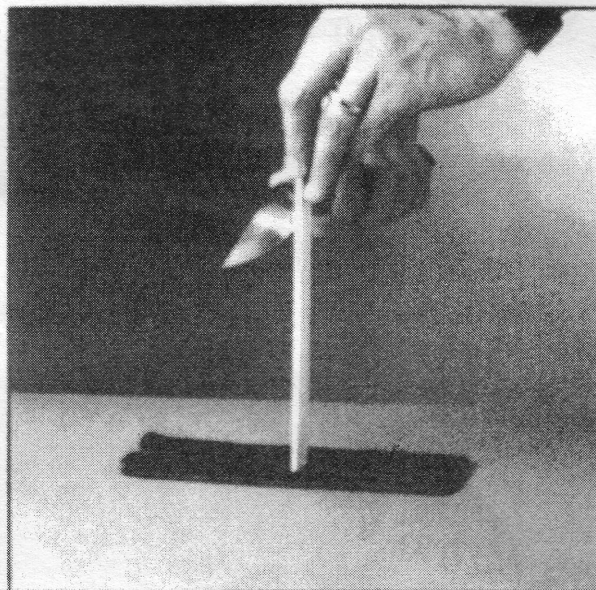
Plain-Edge Knives

Step #1

Start with the large radius corner of the grey stone. Hold the stone (on the leather sheath) perpendicular to the ground. Set the knife on the stone at a 20 degree angle, slicing down the stone from the heel of the knife to the tip. Repeat this motion on the opposite side alternating each side of the blade to give even sharpening on both sides of the blade. Repeat this 20 times and then check the full length of the edge for sharpness. Be sure that the entire blade is properly beveled before you go to the next step. This step is the foundation for the edge of the blade. An inconsistent bevel will affect the performance of the cutting tool.

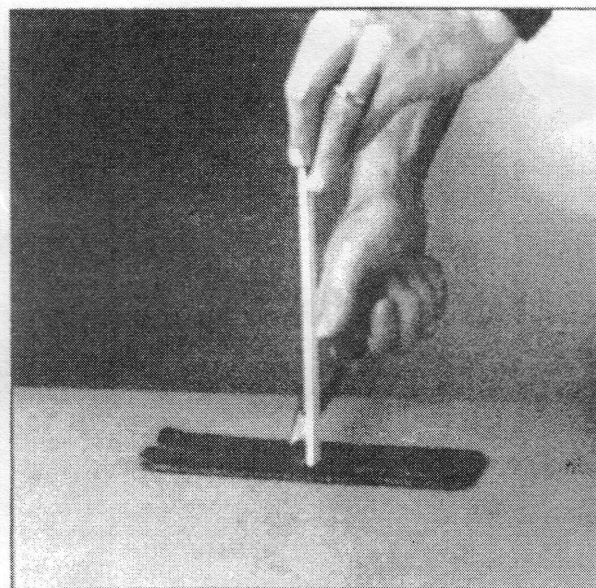
Step #2

Rotate the stone to expose the flat side. Slice down the stone in the same manner as in step one. Repeat the same 20 strokes alternating sides to get the proper bevel on the blade. Then check your work.



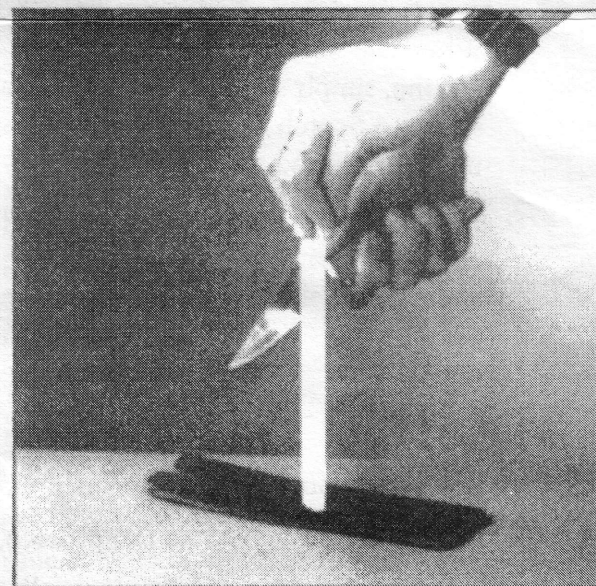
Steps #3 and #4

Duplicate steps #1 and #2 using the white stone provided. This will polish the cutting edge and develop a sharper cutting surface.



Sharpening a Serrated Edge

The edge of a serrated knife requires a stone with a corner small enough to fit into the serrations. The small radius found on the ProFile stone works well. (See ProFile illustration) Two steps are required for proper edge maintenance, however, in many cases only the white stone will be necessary to restore sharpness.



Step #1

Use the small radius corner of the grey stone. Slice down the stone from the heel to the tip* allowing the serrations to ride across the stone. Note that the corner of the stone should be small enough to fit in and out of the serrations. Alternate sides to give an even bevel to both sides of the blade, and remove any burrs which may develop. Go slow. This will help you to get all the serrations.

*Hold the knife at the same 20 degree angle used on plain edge knives.

Step #2

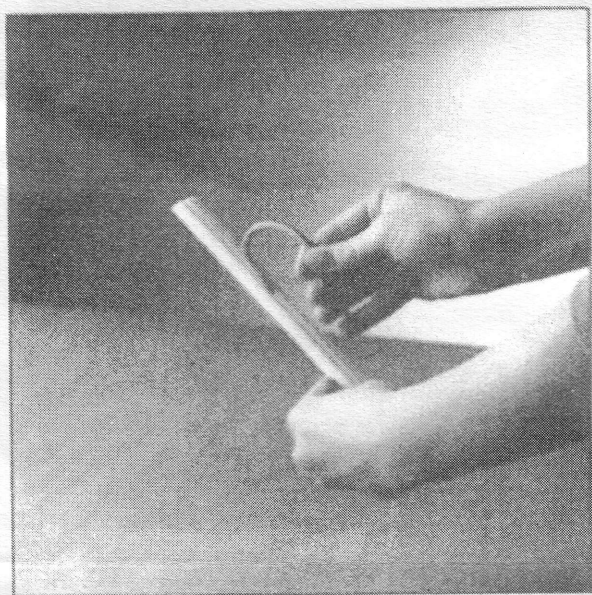
Repeat the same procedure with the white stone.

Sharpening a Fish Hook

The ProFile is equipped with a groove for sharpening fish hooks and pointed objects such as darts and awls. The groove lends stability to convex surfaces such as a wood gouge.

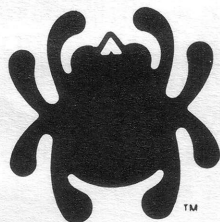
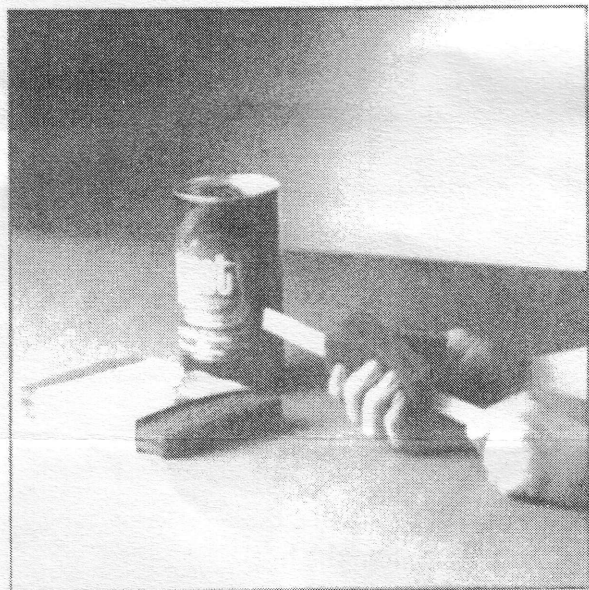
The ProFile is an excellent tool for sharpening many household items. Below is a list of some of the tools you can sharpen.

Scissors and Shears
Fish Hooks and Pointed Objects
Router Bits
Chisels and Plane Blades
Wire Cutters, Side Cutters and Cuticle Nippers
Spade Bits, Paddle Bits and Flat Bits
Drill Bits
Wood Gouges
Nail Cutters
Axes and Hatchets
Screw Drivers
Potato Peelers
Straight Razors



Need for Care

There is some care required in the maintenance of ceramic abrasives. First, never hit the stone against itself, or similar material. The impact may chip or crack the stone. Secondly, no oil or water is required as a lubricant. However, the stone must be cleaned periodically to achieve optimum effectiveness. When the surface of ceramic is covered with steel and stops cutting, simply use some abrasive cleanser and a nylon pad such as a Scotch Brite™. (Never use a steel wool pad.) Run it under water and scour the steel out.



Spyderco, Inc., Golden, Colorado, USA

Made in the U.S.A. — Printed in U.S.A.