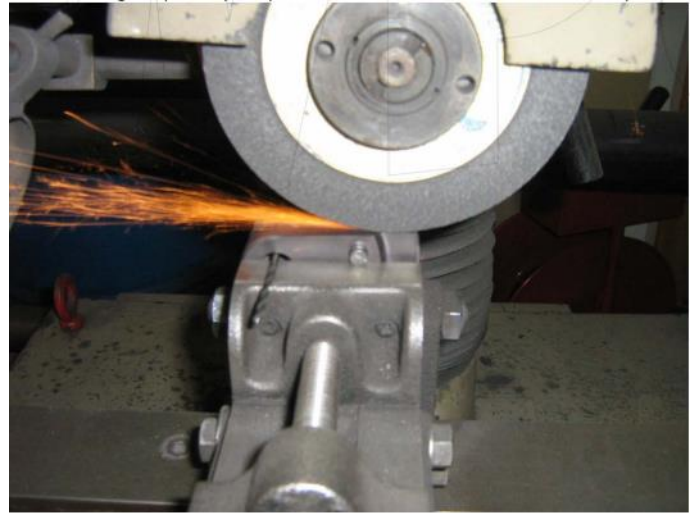


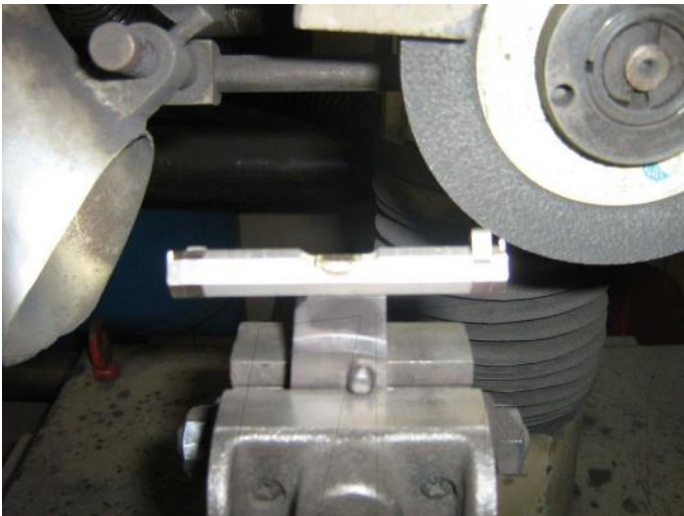
Sharpening Procedure



The set up in the grinding machine sharpens the top end of the long edge first.

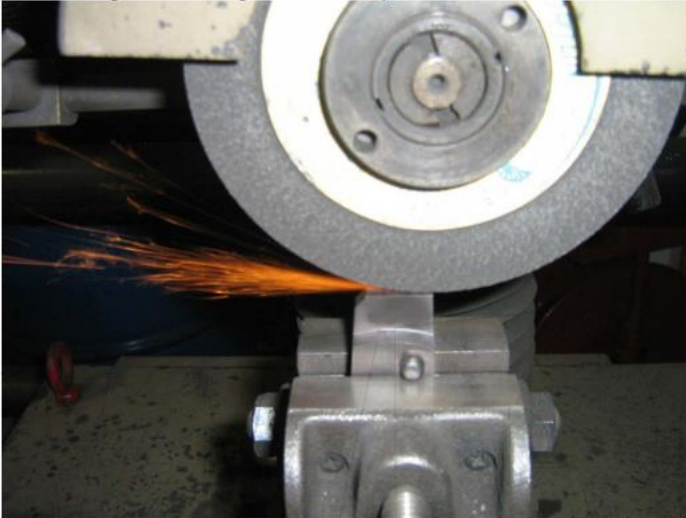


The knife is angled up to only sharpen the end, about from the long end to the dowel pin in length.



After this side is sharpened, the knife is stood on end & the cutting edge is placed level in the grinding machine.

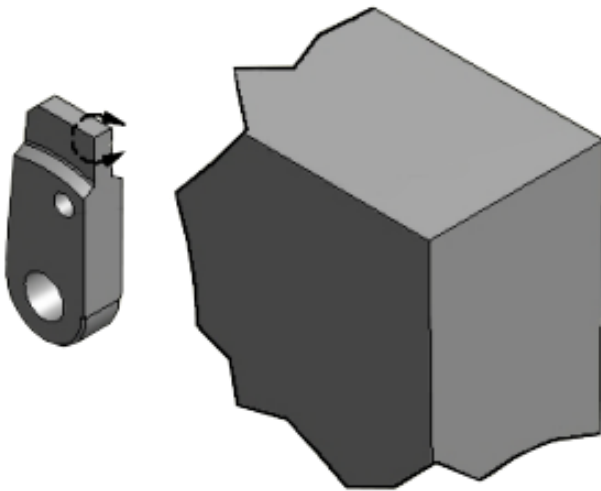




The entire length of the cutting face is then sharpened.

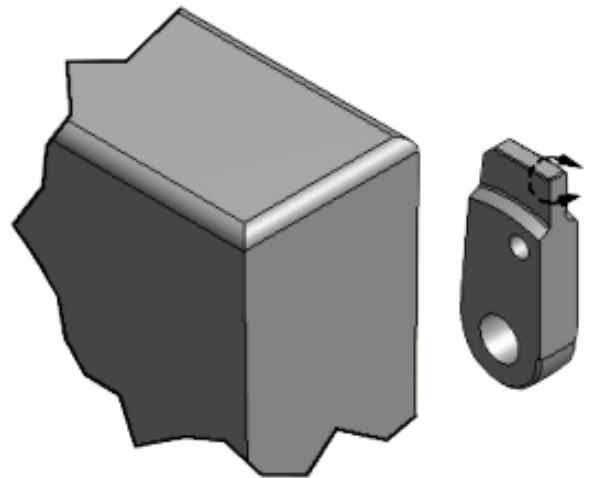
Finish result close up.

Sharpen Edges.
(caution extremely sharp)



Detail A
Scale 10:1

Dull edges.
(sharpen until dull edges have been removed)



Detail B
Scale 10:1

The finished knife should look polished where it is sharpened & shine more than the rest of the knife which will be a flat dark grey color. The edges should be extremely sharp to properly function.