

MODEL  
WE100



I N S T R U C T I O N   M A N U A L

**YOU ARE MOMENTS AWAY  
FROM USING THE FINEST  
KNIFE SHARPENER IN THE  
WORLD. MADE OF TOP QUALITY  
MATERIALS AND STATE OF THE  
ART MANUFACTURING, THE  
WICKED EDGE PRECISION  
KNIFE SHARPENER WILL CHANGE  
THE WAY YOU THINK ABOUT  
SHARPENING KNIVES. IT IS THE  
CHOICE OF PROFESSIONALS.**

**wickededge**  
precision knife sharpeners

W W W . W I C K E D E D G E U S A . C O M

## TABLE OF CONTENTS

<b>01. Congratulations</b> - Welcome to the Wicked Edge® Community! .....	Pg. 04 - 06
<b>02. Getting Started</b> - Getting familiar with your new sharpener. ....	Pg. 07 - 11
<b>03. Setting the Angle</b> - Matching the existing angle or choosing your own. ....	Pg. 12
<b>04. Correct Position</b> - Knife placement and finding the "Sweet Spot." .....	Pg. 13
<b>05. Basic Sharpening</b> - Concepts, sharpener operation, stone selection. ....	Pg. 14
<b>06. Creating and Detecting a Burr</b> - Critical step for success. ....	Pg. 15
<b>07. Accessories</b> - Accessorize your sharpener with other fine Wicked Edge® products. ....	Pg. 17
<b>08. Assembly Guide</b> - Parts list and assembly instructions. ....	Pg. 18 - 22
<b>09. Knife Sharpening Tables</b> - Track your knives for fast touch-ups. ....	Pg. 23 - 25
<b>10. Knife Sharpener Warranty</b> .....	Pg. 26

## C O N G R A T U L A T I O N S !

Hi, I'm Clay Allison, developer of the Wicked Edge Precision Sharpener, and I want to thank you for your purchase and welcome you to the Wicked Edge community. I know you'll enjoy what this fine machine can do for your knives and I sincerely hope you, your kids and grandkids get many years of great results and enjoyment from it. A lot of care has gone into the design and manufacturing of our sharpeners and we've been helped immensely by feedback from within our community so that the machine is constantly evolving and getting better. Our team here at Wicked Edge are entirely dedicated to ensuring the satisfaction of each and every customer. If there is something you need, please let us know.

You'll find that our website is a great resource with a thriving forum, a burgeoning Wiki and a quickly growing database of knives and their Wicked Edge settings. The forum in particular is filled with thousands of passionate sharpeners that know all kinds of great tips and tricks for the Wicked Edge. You'll find the culture is very open and welcoming, and people are sharing information and learning from each other constantly. I hope you'll log on and create an account so you can participate in the lively discussions happening daily. There are a large, and increasing, number of videos under the Demo section where you can see the sharpener in action and learn about various, sharpening specific, skills. Our tech support crew is available by phone and email and is very enthusiastic about helping you get the most from your Wicked Edge.

## A FEW POINTERS TO GET YOU STARTED

**1. Choosing your angle** - If you're new to sharpening, it's probably best to match the angles already ground onto your knife. You can easily find what those are by coloring in the bevel with a marker and observing how much marker comes off when you're using the stones. Please see page 6 for detailed instructions on discovering your knife's angle. Located in the website's [Instructions](#) section, you'll find a complete tutorial on using a marker to find your angle.

**2. Drawing and detecting a burr** - In order for a knife to be truly sharp, both bevels' planes need to intersect at a fine point or apex. To verify that the bevels meet, it's important to draw a burr from each side of the knife along the entire length of the blade. You should do this when you're first getting started with a knife while using the coarser grits. Please see page 9 for detailed instructions for drawing and detecting a burr. Also in the website's [Instructions](#) section is a complete tutorial on drawing and detecting a burr.

**3. Letting your stones break in** - Your new diamond plates will be very aggressive at first and will need to have a lot of the extra, loose diamonds knocked off. The best way to do this is to work on a few inexpensive knives. As you perfect your technique, you'll also break in your stones and your results will continue to get better and better. I can't really overstate the necessity of letting your stones break in. The difference in edge quality you'll achieve as your stones hit their stride is significant.

## A FEW POINTERS TO GET YOU STARTED

**4. Pressure** - Don't use too much! For most applications, you'll want to use only the weight of the stones themselves against the blade. There are exceptions, like when you want to remove a lot of metal and change the angles of the blade, but for the most part, a light touch is your friend.

**5. Safety** - You're knives will get very sharp with the Wicked Edge and extra care needs to be taken to prevent cuts. Don't leave a knife clamped in the machine when you're not actively using it, and don't reach across the machine when a knife is mounted. Always pay attention to what you're doing when operating the sharpener and don't let yourself become distracted.

Thank you again for choosing Wicked Edge and please let me know if there is ever anything I can do for you.

Sincerely,

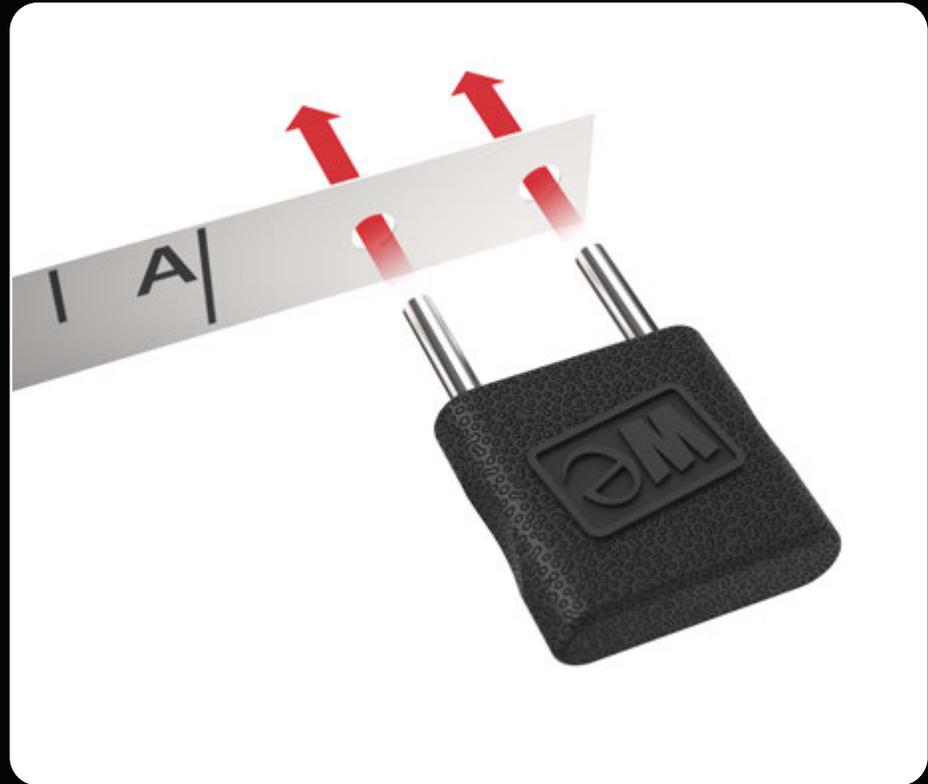
A handwritten signature in blue ink that reads "Clay Allison". The signature is written in a cursive, flowing style.

Clay Allison

## GETTING STARTED

Your knives will become very sharp with this machine. Be sure to follow all instructions and do not leave your knife mounted in the sharpener when not in use.

**Step 1:** Insert the two prongs of the Depth Key into the two holes in the Alignment Guide as shown in *Figure 1*.



*Fig. 1*

**Step 2:** For narrow-bladed knives, insert the Depth Key into the top pair of holes in the Vise. For wider blades, use the lower pair of holes. See *Figure 2*

**Step 3:** Using the Vise Key, loosen the top screw of the Vise until the spine of your knife fits easily between the jaws of the Vise and rests on the prongs of the Depth Key. *Figure 2-1*



*Fig. 2-1*

*Fig. 2*

**Step 4:** Holding the knife so that the spine of the blade is in contact with both prongs of the Depth Key and the tip of the blade is pointing directly away from you, slide the knife forward or backward until the blade is approximately centered in the Vise, then further adjust the position of the knife until the tip is lined up with the nearest mark on the Alignment Guide, as shown in *Figure 3*.

For detailed instructions on the optimum positioning of your knife, refer to page 13.



*Fig. 3*

**Step 5:** Tighten the top screw of the Vise until the knife is lightly held in place, then tighten the bottom screw until the knife is firmly held in place. Do not over tighten! Remove the Depth Key and Alignment Guide from the Vise. For long, thin blades, such as a filet knife, insert the Knife Brace into the hole in the top of the Base with the slotted end up, then place the knife into the Vise and the slot in the Knife Brace as shown in *Figure 4*.



*Fig. 4*

**Step 6:** Loosen the thumbscrews on each L-bracket and slide them in or out along the Degree Bar until the inside edge of each L-bracket is aligned with the desired degree mark, then tighten the thumbscrews by hand. Do not use pliers. See *Figure 5*.

For assistance with angle selection, consult your knife manufacturer's recommendations, or see the instructions on page 13.



*Fig. 5*

## SETTING THE ANGLE

If you're new to sharpening, we recommend matching the existing angle of your knife. To do this, use a Sharpie® marker to color in the entire bevel on both sides. Your L-brackets should be slightly loose on the Degree Bar and free to slide in and out. Using one of your fine stones, lightly rub your edge to test your angle. If the marker is removed at the top of the bevel and not the bottom, your angle is too wide. If the marker is removed from the bottom of the bevel and not the top, your angle is too narrow. Find the angle where the marker is removed evenly from the entire bevel. Then tighten the bottom screw on your L-bracket to secure your Guide Rod to the Degree Bar. Repeat this step on the opposite side. Once your angle is set on both sides, record it in your knife log located at the back of these instructions.

For further assistance with angle selection, consult your knife manufacturer's recommendations, or visit the knife database on our website under the [Resources](#) section.

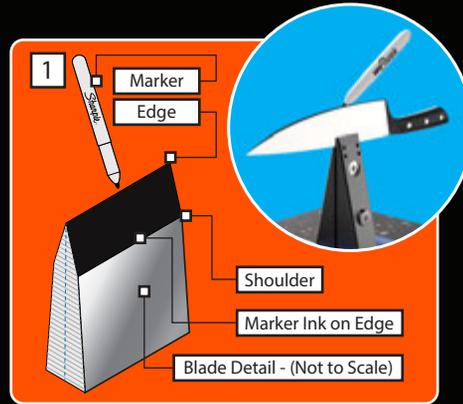


Fig. 6-1

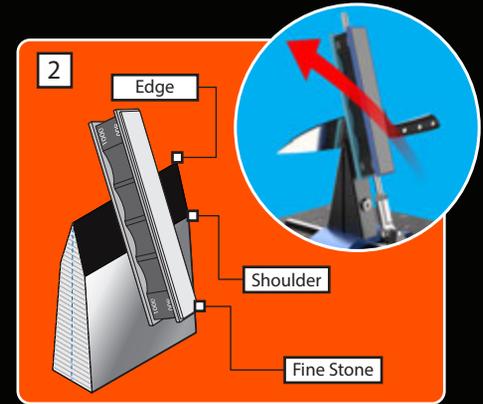


Fig. 6-2



Fig. 6-3

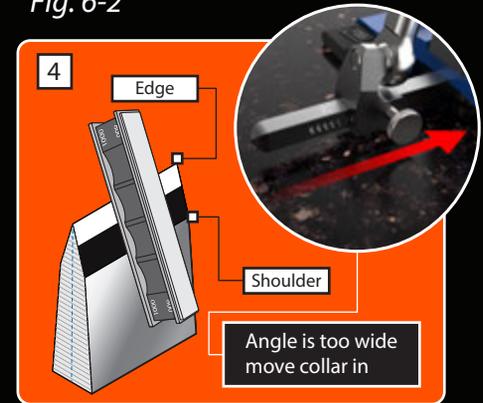


Fig. 6-4

# CORRECT POSITIONING

## Correct Positioning of your Knife - Finding the "Sweet Spot"

The easiest way to find the "sweet spot" for a given knife is to mount the knife with the blade approximately centered in the clamp and then, again, color in the entire bevel with a Sharpie marker. Lightly swipe one of the fine stones down the length of the blade to see where the marker is removed. If the stone is removing the marker from the edge along the straight portion of the blade but then dipping down into the shoulder toward the tip, you need to reposition the knife with the tip closer to the clamp. If the opposite happens – that the stone removes the marker at the shoulder of the bevel along the straight portion and then moves to the edge along the curve, then you need to reposition the knife with the tip further from the clamp. This technique will give you a consistent bevel throughout the length of the blade.

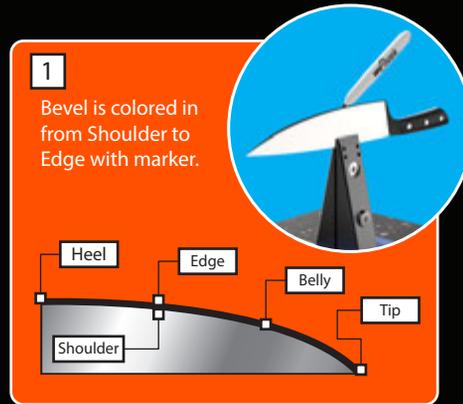


Fig. 7-1

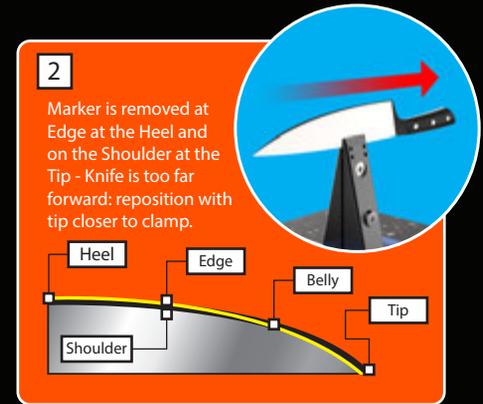


Fig. 7-2

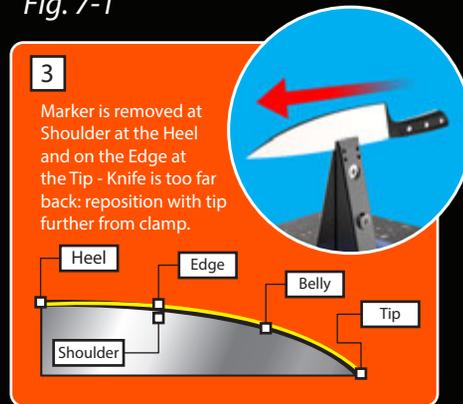


Fig. 7-3

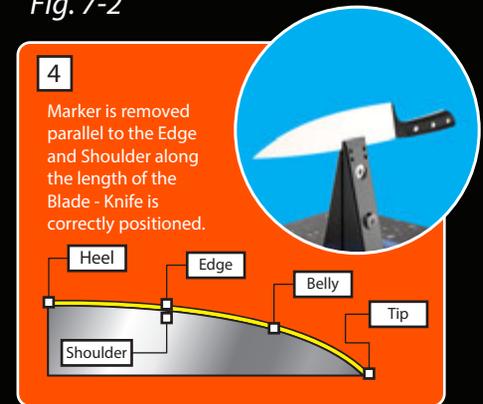
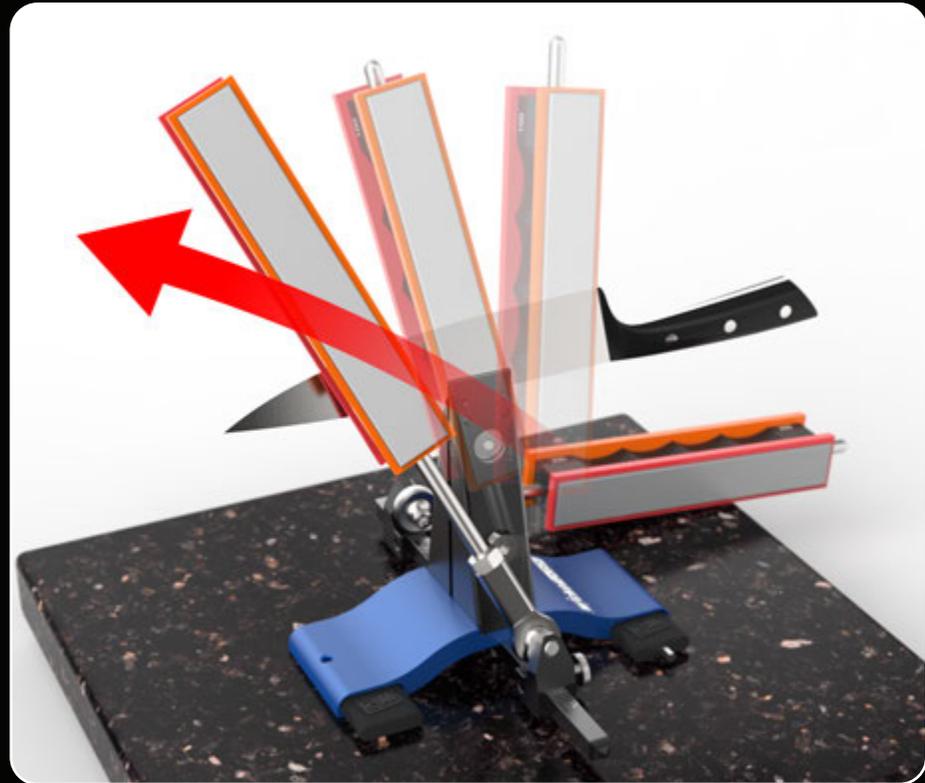


Fig. 7-4

## BASIC SHARPENING

If this is the first time your knife has been sharpened with a Wicked Edge Sharpener, or if you are changing the angle of the knife's edge, you will need to use your coarse stones to re-profile your edge. Mark your entire bevel on both sides of the knife with a marker. Slide the red and orange, 100/200 grit handles onto the Guide Rods. Grasp your stones with your fingertips in the indentations, being careful to keep your fingertips and knuckles behind the finger guards that hold the stones.

Place the top of the Red – 100 Grit Coarse Stone flat against the heel of the knife. Slide the stone up and away from you, along the entire bevel of the knife. The stroke is finished when the bottom of your stone reaches the tip of your knife. Use alternating side-to-side strokes so both sides of the knife are sharpened at the same time. Sharpen until the marker is completely removed from your bevels.



*Fig. 8*

## CREATING AND DETECTING A BURR

When you're first sharpening a blade, successfully drawing a burr from each side of the knife is the most important step. It is very difficult to know for certain without the presence of a burr if the bevels on each side of the blade actually extend to the edge. If the bevels do not extend all the way to the edge, the edge of the knife will be blunt and the knife will not be sharp. A burr, also called a wire edge, is created as a result of sharpening metal. The burr forms on the edge of a knife where the planes of bevels intersect. The diagram to the right shows the burr projecting from the edge of the knife:

Once all the marker has been removed from the blade, try to create a burr on one side of the knife by sharpening the opposite side only. Do approximately 10 strokes on one side of your knife only and then check the opposite side for a burr. You can do this by very carefully feeling the side of the blade by rubbing your fingernail or a cotton ball up the opposite side of the knife, from the spine toward the edge. If you feel it snag on the edge, the burr has been properly formed. Make sure the burr exists throughout the entire length of the knife. Different areas of the knife may require more strokes to successfully form a burr. Do as many strokes as necessary to detect a burr along the entire edge. Once you've successfully created and detected a burr on one side of the knife, repeat the procedure for the other side.

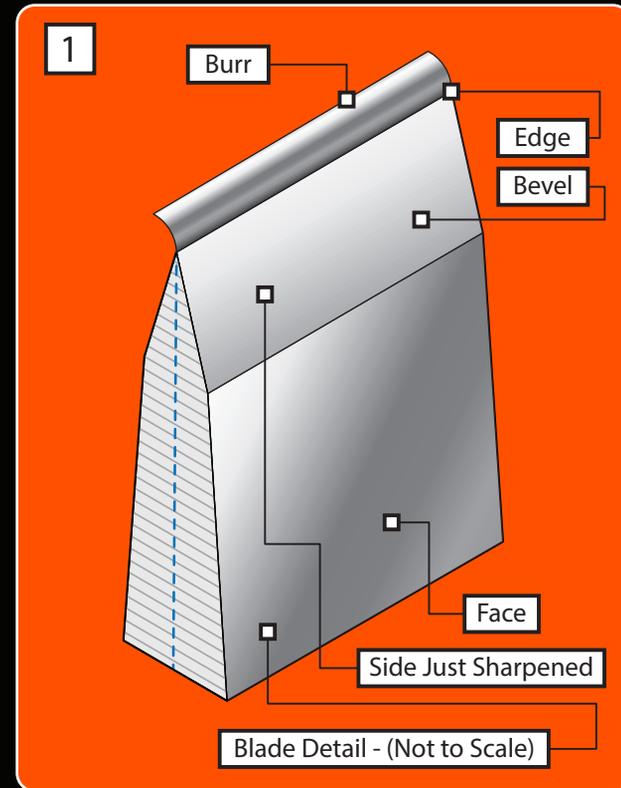


Fig. 9

## PROGRESSING THROUGH THE STONES

Once you've successfully created and detected a burr from both sides of the blade, sharpen your knife using alternating side-to-side strokes. Progress through your grits until you achieve the level of polish desired. Note that your stones will need time to break in. We recommend sharpening your inexpensive knives first to let your stones break in. As you spend time using your Wicked Edge Sharpener your technique will become more fluid, your stones will break in, and your results will improve with every knife.

To remove the knife from the sharpener, firmly grasp the handle of the knife with one hand, while loosening the bottom screw of the Vise. Carefully remove the knife. If necessary, loosen the top screw as well.

Congratulations, you now have a Wicked Edge on your knife!

## ACCESSORIZE YOUR SHARPENER WITH THESE OTHER FINE WICKED EDGE® PRODUCTS

- **Ultra Coarse/Extra Coarse Diamond Stones Pack** - These 50 and 80 grit diamond stones are super aggressive, making re-profiling and repairing knives quick and easy. These stones are also great time-savers for high-volume sharpening.
- **Extra Fine/Ultra Fine Diamond Stones Pack** - Our most popular accessory, these 800 and 1000 grit stones are the next step up from basic sharpening. The fine grit diamond puts a razor sharp edge on any knife while polishing out large scratches.
- **Leather Strops** - We carry 6 different sets of leather strops so you can customize your kit to suit your needs. The majority of our strop packs come complete with two syringes or bottles of diamond compound for hair-splitting edges and a mirror polish. We also carry a blank leather strop pack so you can build your own custom set with any of our stropping compounds.
- **Bases** - Our Granite and Paperstone bases provide a sturdy, attractive mount for your sharpener. Our Paperstone bases are tough, attractive, and environmentally-friendly, made from heated and compressed recycled paper, and our locally sourced Granite bases are especially beautiful and give you a very stable surface on which to work. All bases come pre-drilled and ready for installation.
- **Upgrades** - We have recently introduced some terrific hardware upgrades that are compatible with your sharpener. Extend your angle range to 13-35 degrees per side, or add the micro-adjustment capability to your sharpener and adjust your angle in 0.05 degree increments. Our Generation 3 Vise will give your sharpener superior clamping power, especially when clamping fully-flat-ground blades.
- **Hard Carrying Case** - This is a large, waterproof and impact resistant case with pressure relief valve and a custom foam insert. It will hold your sharpener with a base attached, 10 sets of Wicked Edge stones or strops, and many other Wicked Edge accessories.
- **Super Fine 1200/1600 Grit Ceramic Stones Pack** - These ceramic stones, produced using a proprietary method, are excellent for refining your edge. They are a great step to use between the diamond stones and the strops. Two grits 1200/1600 (2 each).
- **Low Angle Adapter** - A clamp extension which reduces the sharpening angle by approximately 5 degrees. This product was designed specifically for sharpening Japanese cutlery.
- **Lapping Films** - These are the best abrasives we have found for achieving a mirror finish on a blade. They simply peel and stick on and off of our Glass Platen.

## ASSEMBLY GUIDE

Please check to ensure you have all of the components of your sharpener. You should have each of the items listed here in the quantity shown in parentheses.

1. Knife Sharpener Base (1)
2. Fixed Vise Jaw (1)
3. Free Vise Jaw (1)
4. L-bracket, Ball Joint and Guide Rod Assembly (2)
5. Depth Key (1)
6. Vise Key (1)
7. Degree Bar (1)
8. Alignment Guide (1)
9. Knife Brace (1)
10. Upper Vise Screw - 5/8" Flat Head Screw (1)
11. Lower Vise Screw - 3/4" Flat Head Screw (1)
12. 1/2" Socket Head Cap Screw (1)
13. 1" Socket Head Cap Screw (1)
14. 1 1/2" Flat Head Cap Screw (2)
15. Thumb Screws (2)
16. Red Coarse 100 and Orange Medium 200 Grit Diamond Stones (2)
17. Yellow Medium 400 and Green Fine 600 Grit Diamond Stones (2)
18. Extra Upper Vise Screw - 1/2" Flat Head Screw (1)



Fig. 10

There are four sets of sharpening stones with attached handles. They are color coded for easy reference:

**Red** - Course 100 Grit Diamond

**Orange** - Medium Course 200 Grit Diamond

**Yellow** - Medium 400 Grit Diamond

**Green** - Fine 600 Grit Diamond

Additional stones are available on our website. For a full list of accessories, please visit:

[www.wickededgeusa.com](http://www.wickededgeusa.com)

or call toll free 1-877-616-9911.



Fig. 11

## ASSEMBLE YOUR WICKED EDGE®

**Step 1:** Position the Degree Bar in the bottom channel of the Base with the numbers facing up and the detents facing the same direction as the logo on the Base as shown in *Figure 12*.

**Step 2:** Note that only one hole in the Base is threaded. Insert the 1/2 inch Socket-Head Cap Screw into the hole in the Degree Bar that is lined up with the threaded hole in the Base. Then fasten the Degree Bar to the Base. Do not over tighten.

**Step 3:** Place the Fixed Vise Jaw in the top channel of the Base, above the non-threaded hole in the channel.

**Step 4:** Insert the 1 inch Socket-Head Cap Screw through the Degree Bar and Base and screw it into the Fixed Vise Jaw using the long end of the Vise Key.

**Do not over tighten.**



*Fig. 12*

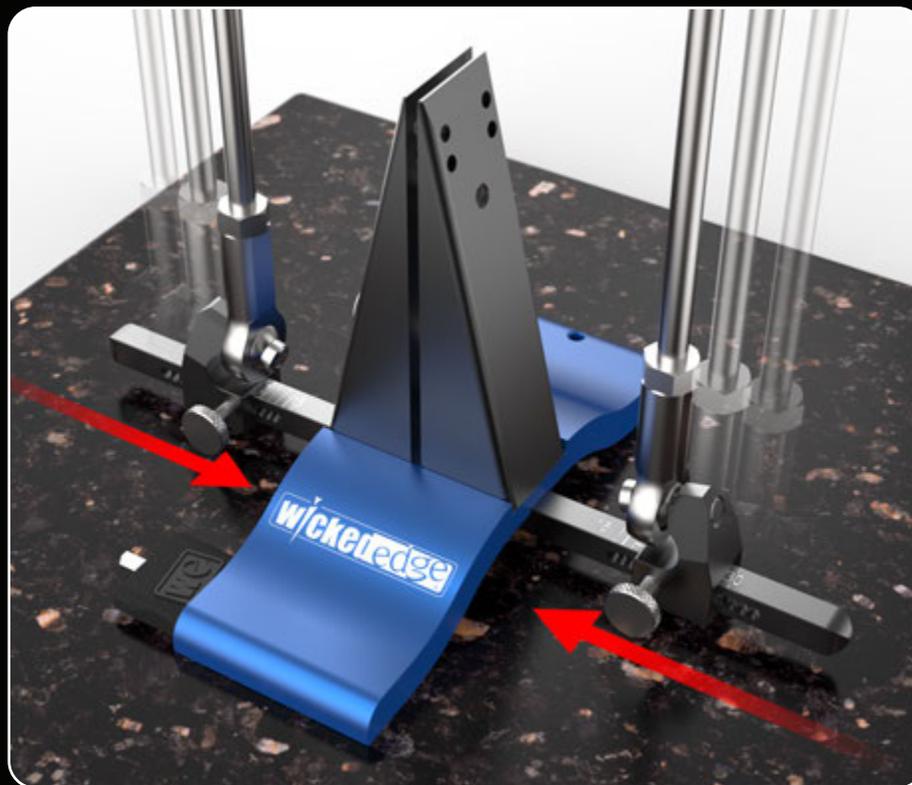
**Step 5:** Attach the Free Vise Jaw to the Fixed Vise Jaw using the Upper Vise Screw as shown in *Figure 13*.

**Step 6:** Screw the Lower Vise Screw into the Fixed Vise Jaw until the screw begins to come out the other side.



*Fig. 13*

**Step 7:** Slide L-bracket, Ball Joint and Guide Rod Assembly onto each end of the Degree Bar as shown in *Figure 14*. The Ball Joints should be facing inward toward the Vise.



*Fig. 14*

## WICKED EDGE® KNIFE SHARPENING TABLE

Brand	Model	Angle	Mark	Depth
<i>Sample</i>	<i>10xx</i>	<i>22</i>	<i>C 0.5</i>	<i>Top</i>

Brand	Model	Angle	Mark	Depth

# WICKED EDGE® KNIFE SHARPENING TABLE

Brand	Model	Angle	Mark	Depth

Brand	Model	Angle	Mark	Depth

# WICKED EDGE® KNIFE SHARPENING TABLE

Brand	Model	Angle	Mark	Depth

Brand	Model	Angle	Mark	Depth

## WICKED EDGE® KNIFE SHARPENER WARRANTY

### **STOP!! BEFORE USING THIS PRODUCT YOU MUST READ THE FOLLOWING PRODUCT WARRANTY, DISCLAIMERS AND WARNINGS!!**

Wicked Edge® (a division of HollowPoint, LLC) offers a Limited Lifetime Warranty to the purchaser of the knife sharpener, for defects in materials and workmanship. The knife sharpener is not made for, designed for, nor intended to be, used for any purpose other than as specified in the Instructions. Any use of the knife sharpener, for any activity whatsoever, other than that for which the knife sharpener was intended, is done at the purchaser's own risk. The knife sharpener is to be used only with knives in good condition that are not damaged or otherwise faulty. It is the purchaser's sole responsibility to read the Instructions thoroughly. Extreme care must be used when installing, mounting and using the knife sharpener to avoid serious accident, injury, or death. Wicked Edge® will not be responsible for damage to the knife sharpener while being mounted. By purchasing the knife sharpener, the purchaser agrees and acknowledges that the knife sharpener is an inherently dangerous tool that can cause injury, even in the course of ordinary use, and even if used for the purpose for which the knife sharpener was intended. Therefore, the purchaser agrees and acknowledges that Wicked Edge® cannot be responsible or liable in any way for injury, accident, bodily harm (including death) or other such trauma that may arise out of the purchaser's use or misuse of the knife sharpener, whether used in the course of sharpening knives or otherwise, regardless of whether such use was for the purpose for which the knife sharpener was intended.

THE PURCHASER HEREBY EXPRESSLY RELEASES WICKED EDGE®, ITS EMPLOYEES, AGENTS, OFFICERS, DIRECTORS AND MEMBERS, FOR ANY AND ALL LIABILITY, INCLUDING DAMAGES, INJURY, ACCIDENT, BODILY HARM (INCLUDING DEATH) OR OTHER SUCH TRAUMA, THAT MAY RESULT FROM PURCHASER'S USE OR MISUSE OF THE KNIFE SHARPENER, OR USE OR MISUSE OF KNIVES IN CONNECTION WITH THE KNIFE SHARPENER.

Wicked Edge's® obligation under this warranty is limited to the replacement of the knife sharpener only. All costs related to the removal, installation or re-installation of the knife sharpener, freight charges, incidental or consequential damages, are expressly excluded from this warranty. This warranty is expressly in lieu of all other warranties, expressed or implied. This warranty SHALL NOT apply to any knife sharpener that has been subject to accident, negligence, alteration, abuse or misuse as determined at the sole discretion of Wicked Edge®

**wickededge**<sup>®</sup>  
precision knife sharpeners



Wicked Edge®  
1591 Pacheco Street, Bldg 2  
Santa Fe, NM 87505 USA  
(877) 616-9911

©2017 Wicked Edge® All Rights Reserved.



W W W . W I C K E D E D G E U S A . C O M