



Diamond Sharpeners



PROVEN QUALITY EASY TO USE

- USA made
- Dual bonded
- HRC 72
- Smooth consistent array
- Cuts fast with light pressure
- Rub in a circular motion
- Plates stay true & flat
- Use dry & clean regularly

SHARPENS ANY KNIFE OR TOOL

- Knives - straight or serrated
- Chisels, planers, routers, saws
- Pruners, scissors, shears, axes
- Chainsaws
- Tool steels, tungsten, stainless
- Multi-tools, BBQ tools
- Hooks, darts, skis
- Glass, jewellery, ceramics

Gives you the edge



Model D5F

Model D5F: 13cm oval diamond steel.

A normal steel does not sharpen, it just realigns an edge. EZE-LAP steels remove metal (sharpen) and hone a blade at the same time. Quick and very easy to use on all cooks, utility and sporting knives. 26cm, 30cm shafts available on special order.



Model LSF

Model L: All purpose hone. 2x5cm diamond pad on 2x15cm plastic handle.



Model LF

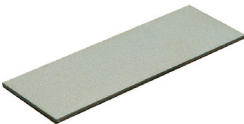
LSF: Superfine. Blue. Polishing use: lathe tools, routers, bits, scissors, polishing.



Model LM

LF: Fine. Red. General use: All knives, secateurs, wood and garden tools.

LM: Medium. Mauve. Filing use: reshape/ debur Fast metal removal.



Model 61F

Model 61F: 5x15cm diamond plate. Fine. Proven precision tool that lasts. Sharpens and hones. Use dry or with water, stays flat, will not "dish out" and cuts in all directions, Ideal for knives, chisels, planners, routers, gouges, thicknessers, lathe tools. Sizes available to 7.5x20cm in various grits on special order.



Model S

Model S: Pen Type 6cm D shaped shaft with groove. Sharpens knives, points, hooks, needles, darts, bits. inside of turning gouge and serrated edges.



Model 26F

Model 26F: 2.5x7.5cm diamond plate. Grooved. Fine. Sharpens knives, hooks, needles, secateurs, workshop tools. Leather pouch for protection and used as a non-slip base or handle.



Model CSG

Model CSG: Diamond chainsaw sharpener with precision accurate guide. Used with normal hand drill.



Model CSR

Model CSR: Diamond chainsaw sharpener for specialty grinders. Threaded shank.



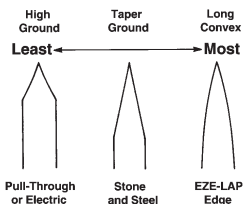
Model CSK

Easy and quick field use. Diamond shaft will not distort, reduce or burn. Maintains correct hook angle and depth. Sizes: 5/32" 3/16" 7/32"

Model CSK: Chainsaw sharpening kit. Includes: Miniature drill. 14000RPM 6-15 volt DC motor with combination DC Plug & battery clamp. Includes 3 x CSG cutters, Sizes: 5/32" 3/16" 7/32"

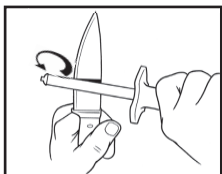
EZE-LAP Guide to Easy Sharpening

DURABILITY SCALE



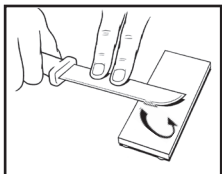
The quick and easy EZE-LAP Sharpening technique gives your knives and tools a more durable edge that stays sharper for longer.

1. Determine the angle of your blade, normally around 7-10° on one side, generally the more acute the angle the sharper the edge.
2. If you're not sure of the area of contact with the EZE-LAP sharpener try our "Ink" test by coating the edge of the knife blade with a felt tip pen. Rub the EZE-LAP sharpener across your knife and then look at the knife blade. You will see the line of contact as the ink is removed, adjust accordingly.
3. Start with a firm pressure for metal removal to establish the edge, then finish with progressively lighter strokes to provide the smoothest possible edge.
4. Frequently change sides to keep the metal removal equal ensuring the same angle is maintained. Diamonds cut in all directions so a simple up/down or circular action can be used.
5. Use your sharpener regularly to maintain the cutting edge. A light "lick" with the EZE-LAP across the blade may be all that is required.
6. The new EZE-LAP surface will start off rough. This roughness is due to the final manufacturing process. It will quickly become very smooth with use as more and more diamonds are exposed. This is the way it should be!
7. Clean regularly with detergent and water and your EZE-LAP sharpener will stay in top condition for years of use.



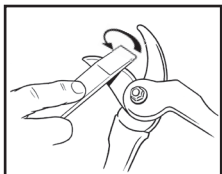
D5F

Hold the knife steady and lay the diamond shaft flat across the blade, lift the shaft slightly off the back of the blade, (7-10°) Using a circular or up/down action rub along the length of the blade maintaining a consistent angle. Start firmly and finish with light strokes doing both sides evenly.



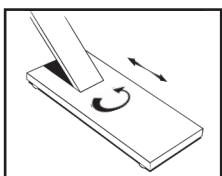
61F

Lay the knife flat on the diamond plate, lift the back of the blade slightly to give an angle, (7-10°) Using a circular or up/down motion rub the length of the blade along the plate.



LF

Secateurs: locate and lay the LF flat on the anvil edge, (ground angled surface) at the manufactured angle, raise the LF slightly and rub firmly in circles along the length of the blade. **Scissors:** sharpen each anvil edge lightly, **Knives:** hold the knife steady, rub the LF along both sides of the edge at a consistent angle.



61F

Position the ground angle of a chisel or planner on the flat diamond plate. Using a up/down or circular action shape up the edge. Turn the blade over flat and hone off any fine burr. A honing guide is recommended. Use firm pressure to quickly remove nicks and cuts, finish lightly.