

SHARPENERS



Spyderco



THE IMPORTANCE OF BEING SHARP



No cutting tool can ever realize its full potential without a properly sharpened edge, but for many people, sharpening remains an elusive skill. It doesn't have to be.

Before Spyderco ever made knives, we created revolutionary tools to keep them sharp. Working closely with America's leading manufacturer of industrial ceramics, we developed our versatile, easy-to-use Tri-Angle Sharpener™ to demystify the sharpening process and enable anyone to quickly bring their knives to a razor edge. Since then, we have added a broad range of other sharpeners, all proudly sharing the same key qualities: they are quick and easy to use, don't require oil, water, or complicated clamps and fixtures, and don't need electricity. Most also easily sharpen serrated edges while prolonging the working life of your blade.

There's no excuse to settle for anything less than optimal cutting performance. Get the edge you need on all your kitchen knives and other cutting tools with Spyderco sharpeners.

GALLEY-V™



GALLEY-V
SHARPENER

GALLEY-V™

Professional chefs who are truly in tune with their cutting tools do not let them get dull; they maintain their edges with frequent “touch-up” sharpenings. Specifically designed for this type of diligence, the Galley-V has a compact, high-impact-plastic base that can be clamped or even permanently mounted to a countertop or other work surface. Star-shaped holes in the base position the sharpener's fine ceramic rods at a 30-degree angle (15 degrees per side) to easily create thin, ultra-keen edges on all your kitchen knives. The extra-long stones are ideal for sharpening large knives and can be rotated to orient their edges to quickly sharpen serrated blades. They are also easily cleaned with ordinary household cleanser. Take charge of your cooking experience by keeping all your kitchen knives at peak performance with the Galley-V.



600F

GALLEY-V
SHARPENER

GAUNTLET™

GAUNTLET SHARPENER



GAUNTLET SHARPENER

The Gauntlet is a simple, easy-to-use sharpening system that enables even novice users to achieve razor-sharp edges in just a few minutes without electricity, oil, water, or complicated clamps or fixtures.

Its injection-molded, high-impact-plastic base has an integral handguard and specially designed holes that hold abrasive rods at the perfect 40-degree angle (20 degrees per side) to create keen, long-wearing edges. The star-shaped holes allow the rods to be turned to expose fresh abrasive surfaces or to orient the edges of the rods for sharpening serrated edges. Ideal for most sharpening needs, the Gauntlet Select includes a pair of fine ceramic rods. For very dull knives or to reprofile badly worn edges, the Gauntlet Premium includes both fast-cutting Cubic Boron Nitride (CBN) rods and fine ceramic rods. The CBN rods may also be purchased separately.

**603F****GAUNTLET
SELECT**

Gauntlet with fine
ceramic rods.

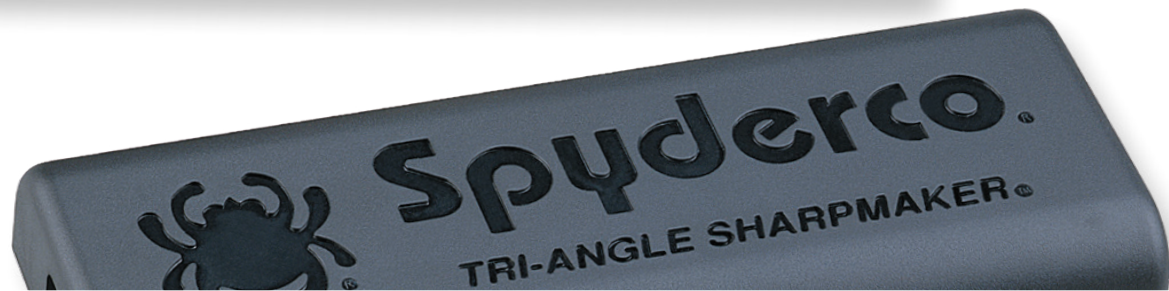
603FCBN**GAUNTLET
PREMIUM**

Gauntlet with fine ceramic
and CBN rods.

603CBN**CUBIC BORON
NITRIDE RODS**

CBN rods.
Sold as a pair.

TRI-ANGLE SHARPMAKER®



TRI-ANGLE SHARPMAKER®

204MF

TRI-ANGLE SHARPMAKER®

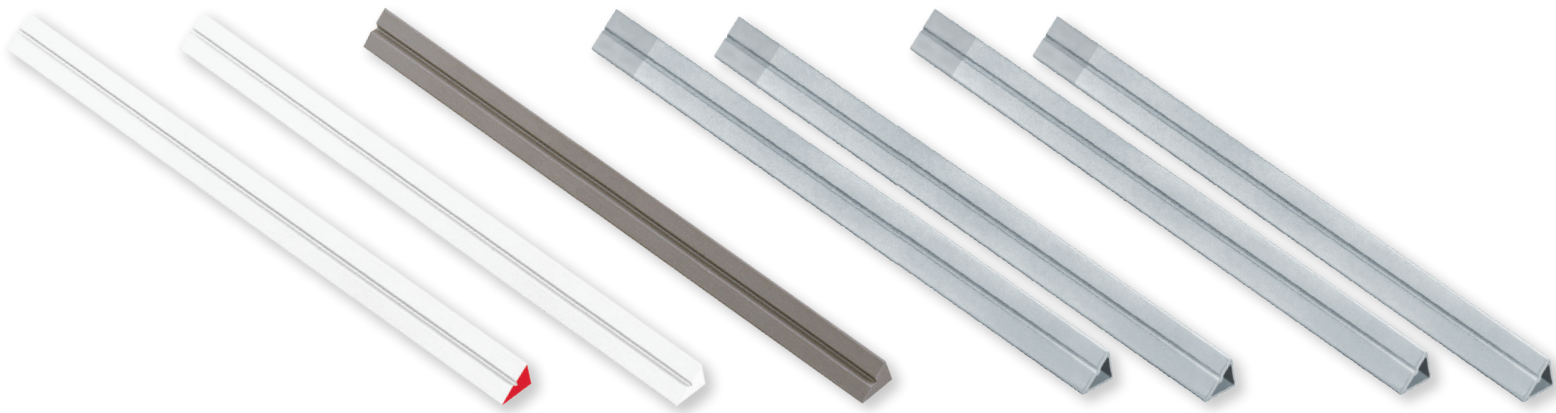
The key to sharpening any cutting tool is carefully removing steel at the edge while maintaining a consistent angle between the blade and the abrasive. Spyderco's Tri-Angle Sharpmaker takes the mystery out of this process and enables anyone to sharpen a knife effectively with just a few minutes' practice. Its durable ABS plastic base contains keyed holes that accurately set the stones' sharpening angles at 30° (15° each side) or 40° (20° each side) for sharpening all types of knives. Simply keep the plane of your knife's blade vertical and draw the edge along each stone to sharpen. It's that simple. For serrated blades, use the rounded edges of the stones and a slightly looser grip to allow the stone to flow into the recesses of each serration. The Sharpmaker system includes two sets of high alumina ceramic stones: a pair of medium-grit (brown) stones to profile edges quickly and a set of fine (white) stones for



professional-grade finishing. A set of safety rods protects your hands while sharpening and all components snap into the self-contained ABS plastic base and lid for easy storage. Every Sharpmaker comes complete with a detailed instruction book and DVD that guides you step by step through the process of sharpening knives, poultry shears, vegetable peelers, and many other cutting tools.

TRI-ANGLE SHARPMAKER ACCESSORIES

204UF1 Ultra Fine Stone	Ultra fine-grit (white/red). Sold individually.
204F1 Fine Stone	Medium-grit (white). Sold individually.
204M1 Medium Stone	Medium-grit (brown). Sold individually.
204D Diamond	Diamond-impregnated steel. Sold as a pair.
204CBN Cubic Boron Nitride	Cubic Boron Nitride (CBN). Sold as a pair.



204UF1

TRI-ANGLE STONE
ULTRA FINE



Ultra fine accessory stone fits the Sharpmaker base and puts an exceptionally fine scratch pattern on your edge for hair-popping sharpness. Sold individually. 7" X 0.5" (178mm X 13mm)

204F1

TRI-ANGLE STONE
FINE



Replacement fine-grit (white) stone for your Sharpmaker. Sold individually. 7" X 0.5" (178mm X 13mm)

204M1

TRI-ANGLE STONE
MEDIUM



Replacement medium-grit (brown) stone for your Sharpmaker. Sold individually. 7" X 0.5" (178mm X 13mm)

204D

TRI-ANGLE
DIAMOND



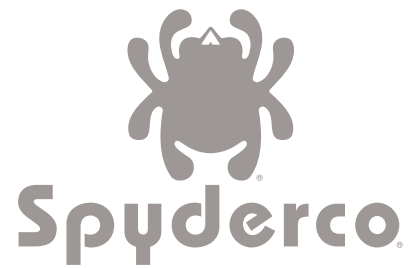
Accessory diamond-impregnated steel triangles fit your Tri-Angle Sharpmaker base for aggressive stock removal of exceptionally dull edges or edge re-profiling. Sold as a pair. 7" X 0.5" (178mm X 13mm)

204CBN

TRI-ANGLE
CBN



Cubic Boron Nitride (CBN) offers greater abrasion resistance and thermal conductivity than conventional abrasives, making it the preferred abrasive in many advanced industrial grinding applications. Sold as a pair. 7" X 0.5" (178mm X 13mm).



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