



PRODUCT CATALOG

2025 | [WORKSHARPTOOLS.COM](https://www.worksharptools.com)



SCAN TO LEARN MORE
ABOUT OUR SHARPENERS

COMPARISON

POWERED SHARPENERS

PART NUMBER

SHARPENING ANGLES

INCLUDED ABRASIVES

ABRASIVE SIZE

SHARPENING SPEEDS

SHARPENS: OUTDOOR KNIVES

SHARPENS: KITCHEN KNIVES

SHARPENS: SCISSORS

SHARPENS: SERRATIONS

SHARPENS: EDGED TOOLS

OTHER APPLICATIONS



COMBO KNIFE SHARPENER

WSCMB

25°

(3) Medium Belts, Ceramic Rod

½" x 10"

1 Speed

Yes

Yes

No

Yes

No

N/A



KNIFE & TOOL SHARPENER™ MK.2

WSKTS2

20° & 25°

(2) Coarse, (2) Medium, (2) Fine Belts

½" x 12"

2 Speeds

Yes

Yes

Yes

Yes

Yes

Gut hooks



KEN ONION EDITION KNIFE & TOOL SHARPENER™ MK.2

WSKTS-K02

15° - 30°

(1) Extra-Coarse, (1) Coarse, (1) Medium, (1) Fine, (1) Extra-Fine Belt

¾" x 12"

7 Speeds

Yes

Yes

Yes

Yes

Yes

Gut Hooks



KEN ONION EDITION BLADE GRINDING ATTACHMENT MK.2

WSSAK081122

10° - 35°

(1) Extra-Coarse, (1) Coarse, (1) Medium, (1) Fine, (1) Extra-Fine Belt, (1) Ultra-Fine Belt

1" x 18"

N/A

Yes

Yes

Yes

Yes

Yes

90° Grind Plate & Platen



KEN ONION EDITION ELITE KNIFE & TOOL SHARPENER™ MK.2

WSKTS-K02-ELT

10° - 35°

(2) Extra-Coarse, (2) Coarse, (2) Medium, (2) Fine, (1) Extra-Fine Belt, (1) Ultra-Fine Belt, (1) Stropping Belt Kit

1" x 18" & ¾" x 12"

7 Speeds

Yes

Yes

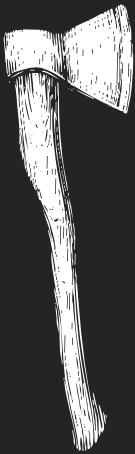
Yes

Yes

Yes

Grinding

POWERED SERIES





COMBO KNIFE SHARPENER WSCMB

The Combo Knife Sharpener is our most affordable, easy-to-use electric knife sharpener. It combines our power sharpening technology (flexible abrasive belts) with our manual sharpening technology (angle-guided ceramic honing) to create a fast, easy, and very effective sharpening system for every knife owner. Sharpener uses precise 25° angle guides for both sharpening and honing. You can now successfully sharpen all your knives with a single, easy to use tool.



COMBO KNIFE SHARPENER

25° Angle Guides

Sharpen with belts,
hone on ceramic rod

Includes (3) P120 Medium
Abrasive Belts





KNIFE & TOOL SHARPENER™ MK.2 WSKTS2

The Knife and Tool Sharpener™ is the perfect solution for the DIY'er and avid knife and tool user. It sharpens every knife and tool you own using flexible belts, sharpening guides, and a two-speed motor. It makes sharpening faster, easier, and more versatile than before. The combination of dual speed control, 20° / 25° precision knife guide and flexible abrasive belts let you sharpen your blades to hair popping results with speed, ease, and repeatability. This is the fastest and easiest way to get your knives as sharp as you need them to be. Every time.



KNIFE & TOOL SHARPENER™ MK.2

- 20° and 25° Angle Guides
- Includes (2) P80 Coarse, (2) P220 Medium, (2) 6000 Extra-Fine Abrasive Belts
- 2 Sharpening speeds





KEN ONION EDITION KNIFE & TOOL SHARPENER™ MK.2 WSKTS-K02

Designed and intended for edge enthusiasts who want precision, incredibly keen edges and consistent results. The Ken Onion Edition Knife & Tool Sharpener™ Mk.2 delivers a professional level sharpening experience to your home or shop. It sharpens every knife you own using flexible abrasive belts, precision sharpening guides and electronic speed control to provide a fast, easy to use sharpener that creates consistent results every time you sharpen. The sharpening guide has precision settings and a leather lining to reduce blade scratching, while the electronic speed control with LED indicators provides a wide range of options for the task at hand. Flexible abrasive belt technology is used by knife makers and manufacturers to create and sharpen knives, now you can have the same proven technology at home. Designed in partnership with knife making legend Ken Onion.



KEN ONION EDITION SHARPENER MK.2

15-30° Adjustable Angle Guide

3/4" x 12" Premium Belts

Includes (1) P120 Extra-Coarse, (1) X65 Coarse, (1) X22 Medium, (1) X4 Fine, (1) 6000 Extra-Fine Abrasive Belt

7 Speed Settings

AVAILABLE ACCESSORIES

The **Ken Onion Edition Blade Grinding Attachment Mk.2**: WSSAK081122
(sold separately)





KEN ONION EDITION BLADE GRINDING ATTACHMENT MK.2 **WSSAK081122**

Elevate your sharpening experience with the Blade Grinding Attachment for the Ken Onion Edition Mk.2 Knife & Tool Sharpener™. This attachment expands your sharpening system to provide more control on every knife you sharpen with horizontal benchtop sharpening. Larger belts, fully adjustable edge angles and three edge profile settings allow you to take full control of your sharpening experience to create the edge you want on your knives. We've engineered the skill into this attachment so you can get professional level results quickly and easily. Two reference plates make maintaining the edge angle easy to achieve, while ensuring a touchless sharpening experience so you can trust it with your most coveted knives. Designed in partnership with knife making legend Ken Onion.



KEN ONION EDITION BLADE GRINDING ATTACHMENT MK.2

1" x 18" Premium Belts

Including (1) P120 Extra-Coarse, (1) X65 Coarse, (1) X22 Medium, (1) X4 Fine, (1) 6000 Extra-Fine Abrasive Belt, (1) 12000 Ultra-Fine Abrasive Belt

10-35° Adjustable Angle Guide

3 Convex Grind Positions

90° Grind Plate & Platen

ONLY FITS KEN ONION MK.2 SHARPENER, SOLD SEPARATELY.





KEN ONION EDITION ELITE KNIFE & TOOL SHARPENER™ MK.2 WSKTS-K02-ELT

The Ken Onion Edition Elite Knife & Tool Sharpener™ Mk.2 sharpening system is the ultimate benchtop sharpening solution for those who want the sharpest edges and the highest level of precision and control. Includes two ways to sharpen – The Sharpening Guide Cassette provides precise and repeatable sharpenings on knives, scissors and tools, while the Blade Grinding Attachment provides larger belts, a wider range of angles and edge profile control for those looking to take sharpening to the next level. Quickly change between sharpening modes without tools or complicated set up times, it's fast and easy to get next level results on every edge. From touching up the edge on your favorite knife to custom grinds on a fun project, the Ken Onion Elite delivers the pinnacle of sharpening performance and freedom. Designed in partnership with knife making legend Ken Onion.



KEN ONION EDITION ELITE KNIFE & TOOL SHARPENER MK.2

- 1" x 18" and 3/4" x 12" Premium Belts
- Including (2) P120 Extra-Coarse, (2) X65 Coarse, (2) X22 Medium, (2) X4 Fine, (1) 6000 Extra-Fine Abrasive Belt, (1) 12000 Ultra-Fine Abrasive Belt, (1) Stropping Belt with honing compound
- 10-35° Adjustable Angle Guide
- 7 Speed Settings
- 2 Ways to sharpen





REPLACEMENT BELT KITS

OUR BELTS ARE NOT JUST SANDPAPER! Work Sharp abrasive belts are formulated, designed, and made by industry-leading abrasives manufacturer Norton Abrasives for precision sharpening of high-strength steels. The abrasive grit symmetry, spacing, and backing flexibility are all designed to produce the optimal convex edge with minimal heating or material takeoff. Our abrasives are long lasting and cool cutting.



ASSORTED BELT KIT FOR THE WSKTS MK1 & MK2
WSSA0002012

Includes : (2) P80 Coarse, (2) P220 Medium,
(2) 6000 Extra-Fine Belts



ASSORTED BELT KIT FOR THE WSKTS-KO
WSSAK081113

Includes: (1) P120 Extra- Coarse, (1) X65 Coarse,
(1) X22 Medium, (1) X4 Fine, (1) 6000 Extra-Fine Belts



ASSORTED BELT KIT FOR THE WSCMB
WSSA000CMB

Includes : (3) P120 Medium Belts

More belt kit options available. Ask your sales rep for more information.





SCAN TO LEARN MORE
ABOUT OUR SHARPENERS

COMPARISON

FIELD SHARPENERS

PART NUMBER

SHARPENING ANGLES

INCLUDED ABRASIVES

PIVOT-RESPONSE® TECHNOLOGY

CONVEX-CARBIDE® TECHNOLOGY

ADDITIONAL FEATURES

SHARPENS: OUTDOOR KNIVES

SHARPENS: KITCHEN KNIVES

SHARPENS: SERRATIONS

OTHER APPLICATIONS



PIVOT® KNIFE SHARPENER

WSEDCPVT

25°

Convex-Carbide®
Ceramic Hone,
Diamond Plate

Yes

Yes

Diamond plate for fine
edge tools,
Fish hook sharpener

Yes

Yes

No

Edge Tools,
Fish Hooks



PIVOT® PLUS KNIFE SHARPENER

WSEDCPVP

25°

Convex-Carbide®
Ceramic Hone,
Diamond Rod

Yes

Yes

Tapered diamond rod for
serrations and fine edge
tools

Yes

Yes

Yes

Fine Edge Tools



PIVOT® PRO KNIFE SHARPENER

WSHHDPT

25°

Convex-Carbide®
Ceramic Hone,
Diamond Plate

Yes

Yes

Diamond plate, Scissor
Carbide, Tool Carbide

Yes

Yes

No

Scissors,
Lawn & Garden Tools,
Camp Tools



POCKET KNIFE SHARPENER

WSGPS

20° & 25°

Coarse Diamond Plate,
Ceramic Rod

No

No

N/A

Yes

Yes

Yes

Fine Edge Tools



GUIDED FIELD SHARPENER

WSGFS221

20° & 25°

Coarse Diamond Plate,
Fine Diamond Plate,
2 Grit Ceramic Rod,
Leather Strop

No

No

Broadhead wrench,
Fishhook groove,
Small ceramic rod for
serrations

Yes

Yes

Yes

Scissors,
Camp Tools,
Fish Hooks

FIELD SERIES





PIVOT® KNIFE SHARPENER **WSEDCPVT**

The Pivot® Knife Sharpener is our most affordable and easy to use knife sharpener. This simple 2 step sharpener quickly and easily sharpens and hones any knife to like new results in seconds. The 25° Convex-Carbide® sharpening blades quickly restore a sharp edge; while the fine grit ceramic rods hone the blade back to a refined edge. Additional 320 grit diamond sharpening surface is ideal for touching up knives, tools and even fishhooks. Compact size easily stows in your pack, pocket, tool or tackle box.



PIVOT® KNIFE SHARPENER

Sharpen on Convex-Carbide®,
hone on ceramic.

Compact, packable design

Sharpen tools on diamond





PIVOT® PLUS KNIFE SHARPENER

WSEDCPVP

The Pivot® Plus Knife Sharpener is a fast, easy and effective way to sharpen any knife you own in 2 simple steps, including serrations and fine edge tools where ever your adventure takes you. The 25° Convex-Carbide® sharpening blades quickly restore a sharp edge; while the fine grit ceramic rods hone the edge to factory level sharpness. 320 grit Tapered Diamond Rod is ideal for touching up serrations or fine edge tools and neatly folds into the sharpener base. Compact size easily stows in your pack, pocket, tool or tackle box.



PIVOT® PLUS KNIFE SHARPENER

Sharpen on Convex-Carbide®,
hone on ceramic

Compact, packable design

Diamond rod for serrations

16 Pack with countertop display is available.





PIVOT® PRO KNIFE SHARPENER WSHDPVT

The Pivot® PRO Knife & Tool Sharpener is our most feature packed member of the Pivot Series. It quickly and easily restores factory sharpness to knives and a wide range of edge tools in mere seconds. 25° Convex-Carbide® sharpening blades quickly restore a sharp edge; while the fine grit ceramic rods hone a knife edge to factory sharp results. Beyond knife sharpening, it includes two additional dedicated sharpening modules, one for fine edge lawn & garden tools and another for scissors and shears. 320 grit diamond plate provides the perfect solution for sharpening a wide range of blades, including axes. Handheld design is effective for use both on a work bench or counter-top and out in the yard or at camp.



PIVOT® PRO KNIFE SHARPENER

Sharpen on Convex-Carbide®,
hone on ceramic

Compact, packable design

Diamond plate for edge tools

Scissors & lawn tool
carbide sharpener

4 Pack with countertop display is available.





POCKET KNIFE SHARPENER WSGPS

The Pocket Knife Sharpener is a compact, packable knife sharpener designed for sharpening on the go. The diamond sharpening plate and ceramic honing rod use built-in angle guides to create a sharp edge anytime, anywhere you need it on all your outdoor knives. This is the perfect knife sharpener for field, home or shop use for those looking for ease of use and rugged simplicity.

Sharpening is fast and easy thanks to the 20° angle guide on the 320 grit diamond plate and 25° angle guide on the fine ceramic rod. Compact and lightweight design with lanyard hole make the Pocket Knife Sharpener easy to pack carry so you can sharpen as needed and always keep your edge at peak performance for the task at hand.



POCKET KNIFE SHARPENER

Sharpen on diamond,
hone on ceramic.

Compact, packable design

Built-in angle guides





GUIDED FIELD SHARPENER WSGFS221

The Guided Field Sharpener is a complete sharpening solution for field, home or shop use. Designed exclusively for sportsmen and knife users who need a complete, robust and compact manual sharpening solution. It incorporates 5 stages of sharpening and honing, each with built in angle guides for a consistent bevel across the entire blade. 20° guides, 320 & 600 grit diamond, fine ceramic rod, and a leather strop combine to provide one solution from repair to creating a high polished sharp edge. The Guided Field Sharpener also sharpens serrations and fish hooks and the removable diamond plates reveal a storage cavity and broadhead wrench inside.



GUIDED FIELD SHARPENER

- Course & fine diamond plates
- 3-position ceramic rod
- Included fish hook groove
- Leather strop
- Built-in angle guide

6 Pack with countertop display is available.





SCAN TO LEARN MORE
ABOUT OUR SHARPENERS

COMPARISON

BENCHTOP KNIFE SHARPENERS



BENCHSTONE® KNIFE SHARPENER



PRECISION ADJUST™ KNIFE SHARPENER



PRECISION ADJUST™ KNIFE SHARPENER UPGRADE KIT



PRECISION ADJUST™ KNIFE SHARPENER ELITE



PROFESSIONAL PRECISION ADJUST™ KNIFE SHARPENER



PROFESSIONAL PRECISION ADJUST ELITE™ KNIFE SHARPENER

PART NUMBER

WSBCHBSS

WSBCHPAJ

WSSA0004772

WSBCHPAJ-ELT

WSBCHPAJ-PRO

WSBCHPAJ-PRO-ELT

SHARPENING ANGLES

20° & 25°

15° - 30°

N/A

15° - 30°

15° - 30°

15° - 30°

INCLUDED ABRASIVES

Coarse Diamond,
Fine Diamond,
Ceramic

Coarse Diamond,
Fine Diamond,
Ceramic

220, 320, 400, 600,
and 800 Diamond, Fine
Ceramic, Leather Strop

220, 320, 400, 600,
and 800 Diamond, Fine
Ceramic, Leather Strop

220, 320, 400, 600,
and 800 Diamond, Fine
Ceramic, Leather Strop

220, 320, 400, 600, and 800
Diamond, Fine Ceramic,1200,
2000, and 3000 Resin Bonded,
Bare Leather Strop

PIVOT-RESPONSE® TECHNOLOGY

Yes

No

No

No

No

No

TRI-BRASIVE® TECHNOLOGY

Yes

Yes

Yes

Yes

No

No

ADDITIONAL FEATURES

More angles available

Blade clamp for easy
and safe sharpening

Storage Carry Case with
abrasive rod rack

Blade clamp for easy
and safe sharpening,
Storage Carry Case

Metal V-Block Clamp ,
Weighted Base, Digital
Angle Indicator, Small
Knife Table

Metal V-Block Clamp ,
Weighted Base, Digital Angle
Indicator, Small Knife Table,
Premium Carry Case

SHARPENS: OUTDOOR KNIVES

Yes

Yes

Yes

Yes

Yes

Yes

SHARPENS: KITCHEN KNIVES

Yes

Yes

Yes

Yes

Yes

Yes

SHARPENS: SERRATIONS

No

No

Yes

Yes

Yes

Yes

OTHER APPLICATIONS

Lawn & Garden Tools,
Camp Tools

N/A

N/A

N/A

Pen Knives

Pen Knives





BENCHSTONE® KNIFE SHARPENER WSBCHBSS

The Benchstone® Knife Sharpener is an angle guided, 3-sided abrasive sharpening system for those looking for an easy to use benchtop sharpener that delivers consistent results. The Tri-Brasive® provides coarse 320 grit diamond and fine 600 grit diamond plates to quickly restore a sharp edge, while the fine grit ceramic stone creates an incredibly keen edge on any knife. The innovative Pivot-Response® system allows the abrasive to follow the curve of the blade – making manual sharpening faster, easier and more precise than ever.

The sharpening guides are interchangeable from 20° or 25° and optional to use. Sharpens pocket and outdoor knives of all types and can also be used on kitchen knives. No water or oil is required, making sharpening faster with less set up and clean up. Now you can sharpen every edge to sharp as new results at home.



BENCHSTONE® KNIFE SHARPENER

20° and 25° Sharpening Guides

Tri-Brasive® System - coarse grit diamond, fine grit diamond and fine ceramic

Pivot-Response® System follows curve of the blade





PRECISION ADJUST™ KNIFE SHARPENER WSBCHPAJ

For those wanting full control of the sharpening experience, the Precision Adjust™ Knife Sharpener is an angle adjustable, three abrasive grit, knife sharpening system that delivers precision and repeatability by controlling both the edge angle and the blade in unison. Sharpening Angle can be easily adjusted from 15° to 30° in 1° increments to sharpen every knife you own. Tri-Brasive® includes 320 grit coarse and 600 grit fine diamond plates to quickly restore a sharp edge, and a fine grit ceramic stone to hone an incredibly keen edge on your knives. Innovative V-Block® Clamp design quickly and safely secures the knife and rotates 180° at the push of a button when sharpening to make it faster and easier. Sharpening base provides a stable platform for benchtop sharpening.



PRECISION ADJUST™ KNIFE SHARPENER

Rod and clamp sharpener designed with ease and safety in mind.

15° - 30° Angle Guides

Includes 320 Coarse and 600 Fine diamond, fine ceramic

AVAILABLE ACCESSORIES

The **Precision Adjust™ Upgrade Kit:** WSSA0004772
(sold separately)





PRECISION ADJUST™ ELITE KNIFE SHARPENER WSBCHPAJ-ELT

Building upon the best-selling Precision Adjust™ Knife Sharpener - The Precision Adjust™ ELITE is an angle adjustable, seven abrasive grit, knife sharpening system that delivers precision and repeatability for the discerning edge enthusiast who wants the best in manual sharpening. Sharpening angles can be adjusted from 15° to 30° in 1° increments to accommodate a wide range of kitchen, outdoor and EDC knives. Two Tri-Brasive® handles provide five diamond grit plates and a fine ceramic to repair, sharpen, and hone to an incredibly sharp edge. Then the leather strop refines and polishes your edge to scary sharp results. Included ceramic rod hones serrations. Innovative V-Block clamp design quickly and safely secures the knife when sharpening. Carry case and Tri-Brasive® storage rack keep the abrasives and the sharpener organized and ready for use wherever your adventure takes you.

PRECISION ADJUST™ ELITE KNIFE SHARPENER

Includes the Precision Adjust Sharpener & Upgrade Kit in one bundle.

Rod and clamp sharpener designed with ease and safety in mind.

15° - 30° Angle Guides

Includes 220, 320, 400, 600, & 800 grit diamond plates, ceramic plate, leather strop, ceramic rod for serrations, carry case





PRECISION ADJUST™ KNIFE SHARPENER UPGRADE KIT WSSA0004772

Accessory for the Precision Adjust™ Knife Sharpener (Sharpening base not included)- Take your Precision Adjust Sharpener to the next level and get even higher performance! For edge enthusiasts who want the most features to create the sharpest edge possible. The upgrade kit includes a coarse Tri-Brasive® assembly with 220, 320 and 400 grit diamond plates to quickly restore a sharp edge, a fine Tri-Brasive® assembly with 600 and 800 grit diamond plates and a fine ceramic stone to hone to an incredibly keen edge on any knife. The leather strop refines and polishes your knife to a scary sharp edge; while the ceramic rod on the back of the strop hones serrations. Carry case and Tri-Brasive® storage rack keep the abrasives and your sharpener organized and ready for use wherever your adventure takes you.



PRECISION ADJUST™ KNIFE SHARPENER UPGRADE KIT

Sharpening base not included.

Includes 220, 320, 400, 600, & 800 grit diamond plates, ceramic plate, leatherstrop, and ceramic rod for serrations.

Carry case fits Upgrade Kit and base sharpener.





PROFESSIONAL PRECISION ADJUST™ KNIFE SHARPENER WSBCHPAJ-PRO

The Work Sharp Professional Precision Adjust™ Knife Sharpener takes knife sharpening to the next level. The sharpening angle easily adjusts from 15° to 30° using a digital angle indicator to accurately and repeatably set your sharpening angle. The 1" x 6" abrasives include a full assortment: 220, 320, 400, 600, and 800 grit diamond, a ceramic honing plate, and a leather strop. The abrasives are easily interchanged using a common handle, which includes a ceramic rod for honing serrations. The innovative V-Block Clamp quickly & repeatably secures your knife. The weighted base provides a safe and stable platform for sharpening. The included small knife table attachment allows you to sharpen small pen knives down to a 15° angle.



PROFESSIONAL PRECISION ADJUST™ KNIFE SHARPENER

- Metal chassis construction
- Includes seven (7) abrasive grits: 220, 320, 400, 600, and 800 diamond, Fine Ceramic, Leather Strop
- Adjustable Angle from 15-30 degrees
- Digital angle indicator
- Small knife table attachment

AVAILABLE ACCESSORIES

The *Professional Precision Adjust™ Upgrade Kit* (sold separately)





PROFESSIONAL PRECISION ADJUST™ ELITE KNIFE SHARPENER WSBCHPAJ-PRO-ELT

The Work Sharp Professional Precision Adjust™ Elite Knife Sharpener is built for knife enthusiasts who demand precision. Its solid metal construction holds your knife steady, while 10 premium abrasives—from coarse diamond plates to ultra-fine resin-bonded diamonds and a leather strop—create edges so sharp they're surgical.

With an adjustable sharpening angle (15°–30°), you can sharpen every blade in your collection, from rugged outdoor knives to fine kitchen cutlery, with repeatable accuracy. Achieve razor-sharp edges and mirror-polished bevels that take your knives to the next level.



PROFESSIONAL PRECISION ADJUST™ ELITE

Premium water resistant carry case

Includes seven (7) abrasive grits: 220, 320, 400, 600, and 800 diamond, Fine Ceramic, Leather Strop

Includes three (3) resin bonded diamond abrasives: 1200, 2000, and 3000

Premium bare leather strop with compound

Digital angle indicator

Small knife table attachment





SCAN TO LEARN MORE
ABOUT OUR SHARPENERS

COMPARISON

KITCHEN KNIFE SHARPENERS

PART NUMBER

SHARPENING GUIDES

INCLUDED ABRASIVES

INCLUDED HONE

SHARPENING SPEEDS

SHARPENS SERRATIONS

SHARPENS SCISSORS

UPGRADE AVAILABLE



KITCHEN EDGE™
KNIFE SHARPENER



PULL THROUGH
KNIFE SHARPENER



CERAMIC KITCHEN
HONING ROD



WHETSTONE KNIFE
SHARPENER



RKS™ ROLLING
KNIFE SHARPENER



KITCHEN KNIFE
SHARPENER



PROFESSIONAL
KITCHEN KNIFE
SHARPENER

WSKTNKES

WSKTNPTS

WSKTNCHR

WSBCHWHT

WSKTNRKS

CPE2

CPE5-NH

20°

20°

20°

15° & 17°

15°, 17°, 20° & 25°

20°

17° (15°, 20°
guides available)

Coarse Carbide, Fine
Ceramic

Coarse Diamond,
Fine Ceramic

Fine Ceramic Rod

1000 & 6000 Grit
Whetstone

320 & 600 Grit Diamond
and Fine Ceramic

2 Medium Grit Discs,
Fine Ceramic Wheel

2 Medium Grit Belts

Embedded Slot

Embedded Slot

Yes

No

Yes

Yes

No

N/A

N/A

N/A

N/A

N/A

1 Timed Speed

3 Timed Speeds

Yes

Yes

Yes

No

No

Yes

Yes

No

Yes

Yes

Yes

No

Yes

Yes

No

No

No

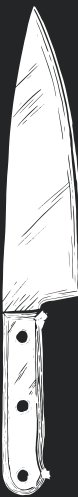
No

No

No

E5 Upgrade Kit:
15° and 20° guides,
Assorted belt grits

KITCHEN SERIES





KITCHEN EDGE™ KNIFE SHARPENER WSKTNKES

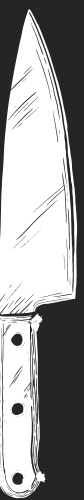
The Kitchen Edge™ Knife Sharpener is our most affordable and easy to use kitchen knife sharpener – without compromising performance. It is a fast, easy, and effective way to sharpen all your kitchen knives in two easy steps. Convex-Carbide® quickly restores a sharp 20° edge, while the ceramic wheels hone the edge back to a factory level of sharpness. The contoured rubber grip base allows the sharpener to be used flat on your countertop or securely on the edge to provide safety and sharpening control. The ergonomic soft rubber grip provides a safe and comfortable sharpening experience. Compact size easily fits into your kitchen drawer, camping gear or BBQ kit so it is always within reach.



KITCHEN EDGE™ KNIFE SHARPENER

Sharpen on Convex-Carbide®,
hone on ceramic

Compact, ergonomic design





PULL THROUGH KNIFE SHARPENER WSKTNPTS

The Pull Through Kitchen Sharpener delivers incredibly sharp results on any kitchen knife in two easy steps. For those wanting a fast, easy, and effective way to sharpen kitchen knives, this is the one. The diamond wheels quickly and gently sharpen the edge to 20°, while the ceramic wheel hones the edge back to a factory level of sharpness. Re-sharpening is even easier, just use the ceramic hone and get back to the cutting board.

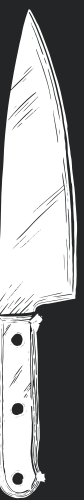
The additional diamond plate restores a sharp edge to your scissors. The ergonomic rubber grip handle and base provide a safe and comfortable sharpening experience. From repairing an old favorite, to honing a keen edge on your daily chef knife, this sharpener is up for the task. The compact design fits easily in your kitchen drawer or with your BBQ kit so there is no reason to tolerate a dull knife ever again.



PULL THROUGH KNIFE SHARPENER

Sharpen on diamond,
hone on ceramic

Compact, ergonomic design
Includes scissor sharpener





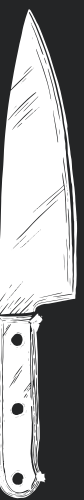
CERAMIC KITCHEN HONING ROD WSKTNCHR

The Ceramic Honing Rod allows you to maintain your knives like a professional at home. Unlike other honing rods and steels, the built-in angle guides provide a consistent and repeatable 20° angle to ensure you can quickly and accurately hone the edges of your knives. The fine ceramic hone removes a small amount of material to refine your cutting edge back to the sharp knife you need to get back to work. Place the ceramic rod's rubber tip on your counter or workbench for safe and stable honing. Designed to fit in your knife block or attach a lanyard to the handle to hang it on your BBQ so it is always ready for use. This is the solution for daily maintenance to keep all your kitchen knives sharp and ready for action.



CERAMIC KITCHEN HONING ROD

Fine ceramic rod
Angle guides
Fits in most knife blocks





WHETSTONE KNIFE SHARPENER

WSBCHWHT

The Whetstone Knife Sharpener is an angle guided, dual-grit sharpening water stone for those looking to sharpen knives and fine edge tools the old school way, just easier. Premium 1000 grit and 6000 grit aluminum oxide sharpening stone creates incredibly keen edges. Use 1000 grit to sharpen and restore an edge, then 6000 to create a highly refined edge and surface finish. Water stone is fast cutting, long lasting and creates a slurry when sharpening.

Sharpening base provides a stable platform and increased water control for less mess and faster clean up. Anti-skid feet ensure a safe and stable process. The 15° / 17° angle guides create precision and consistency to make sharpening faster and easier. Guides can also be removed for freehand use. Sharpens kitchen knives of all types and can also be used on pocket and outdoor knives.



WHETSTONE KNIFE SHARPENER

17° and 20° removeable
Sharpening Guides

Dual-Grit water stone -
1000/6000 aluminum oxide

Water control base





RKS™ ROLLING KNIFE SHARPENER ***WSKTNRKS***

The Work Sharp RKS™ Rolling Knife Sharpener is a handheld manual sharpener that uses a magnetic angle block and rotating abrasives to quickly and easily sharpen your knives. The magnetic angle block has four different sharpening angles (15°, 17°, 20°, 25°) to sharpen a wide variety of knives from folders, pocket knives, and kitchen knives to the optimum angle.

The three abrasives – coarse 320 grit diamond, fine 600 grit diamond, and fine ceramic hone will restore your knives back to a razor-sharp edge. Place your knife against the magnetic angle block on one of the pre-set angles. Starting with the Coarse Abrasive, roll the abrasive along the cutting edge then quickly change to the finer abrasives to complete the process. It's that easy. Compact size easily fits into a kitchen drawer. Never struggle with a dull knife again.

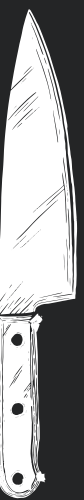


RKS™ ROLLING KNIFE SHARPENER

Magnetic Angle Block:
15°, 17°, 20°, 25°

320 & 600 Grit Diamond
and Fine Ceramic

Safe and Ergonomic





ELECTRIC KITCHEN KNIFE SHARPENER CPE2

The Kitchen Electric Knife Sharpener is our most affordable and effective electric knife sharpener for those wanting a fast, simple and safe way to sharpen all kitchen knives. It is gentle on knives and sharpens in less than a minute. The Kitchen Electric Knife Sharpener uses flexible abrasive discs for a gentler sharpening and a sharper edge. Built-in 20° angle guides ensure a perfect, uniform edge for a flawless slice from tip to heel.

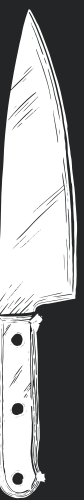
The integrated honing slot uses ceramic wheels to hone the edge back to a factory level of sharpness and makes re-sharpening even easier, just use the ceramic hone and get back to the cutting board. The compact design stows the power cord in the base and takes up little counter space or easily fits into your knife drawer.



ELECTRIC KITCHEN KNIFE SHARPENER

Single speed motor
20° Angle guide
Scissor sharpener

REPLACEMENT DISCS AVAILABLE





PROFESSIONAL ELECTRIC KITCHEN KNIFE SHARPENER CPE5-NH

Exclusive One Touch Programming has the sharpening knowledge built-in. From chip repair to a touch up, just push the button to select shape, sharpen, or refine and the sharpener automatically adjusts speeds and run time to match the task at hand. The 17° sharpening guides eliminate guesswork and create the perfect balance of the precise cutting ability of Eastern knives and the strength and durability of Western knives.

The flexible belts create a convex edge so your knives will perform like new or better, and stay sharp longer. Precision sharpening guides, controlled speeds, and high-performance sharpening belts make it fast, yet gentle on knives. The elegant, compact and dust free design takes up little counter space so sharp knives are always within reach.



PROFESSIONAL ELECTRIC KITCHEN KNIFE SHARPENER

- 3 automated sharpening cycles
- 17° angle guides
- (2) P120 grit belts,
- (1) X4 Extra Fine belt

AVAILABLE ACCESSORIES

The **Professional Electric Knife Sharpener Upgrade Kit** (sold separately)
Expand your sharpening capabilities with 15° East and 20° West sharpening guides and an expanded assortment of abrasive belts.





Angle Guides

Flexible Abrasives

ACCESSORIES FOR KITCHEN KNIFE SHARPENERS



UPGRADE KIT

CPAC004

Includes: 15° guides, 20° guides, and Master Belt Kit.

For the Pro Electric only.



MASTER BELT KIT

CPAC005

An exact replacement of the belts included in the Upgrade Kit.

Includes (1) Blue P120 Coarse Grit, (2) Red P120 Medium Grit, (1) Grey X30 Fine Grit, (1) White X4 Extra-Fine Grit



REPLACEMENT BELT KIT

CPAC006

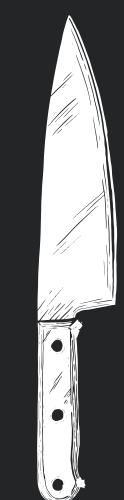
Includes 3 P120 grit belts matching the belts that came with the PRO Electric sharpener.



REPLACEMENT ELECTRIC KITCHEN KNIFE SHARPENER DISCS KIT

CPAC013

Includes 2 medium grit discs matching the discs that came with Kitchen Knife sharpener.



COMPARISON

DRILL BIT SHARPENERS



350X DRILL BIT SHARPENER



500X DRILL BIT SHARPENER



750X DRILL BIT SHARPENER

IDEAL FOR:	Hobbyist	DIY'er / Professional	Professional
ADJUSTABLE RELIEF ANGLE	No	Yes	Yes
DRILL BIT TYPES	Carbide, Cobalt, HSS, Black-Oxide, TiN-Coated, Masonry		
POINT ANGLES	118°	118° or 135°	115° to 140°
DRILL BIT SIZE	3/32" to 1/2" Twist & Masonry Bits	3/32" to 1/2" Twist & Masonry Bits	3/32" to 3/4" Twist & Masonry Bits
SPLIT POINTS	No*	Yes	Yes
ADJUSTABLE MATERIAL TAKE-OFF	No	No	Yes
LEFT HAND CHUCK	Not Available	Optional	Optional
CARRY CASE	Not Available	Optional	Included
LARGE CHUCK (FOR 1/2" - 3/4" BITS)	Not Available	Optional	Included**

*The 350X will convert split points to standard bits (removes the split).
**The 750X uses a single chuck for bits from 3/32" to 3/4".



350X DRILL BIT SHARPENER DD350X

The 350X is suited for the home workshop. It provides the homeowner, weekend craftsman, or hobbyist with the sharpening power needed to sharpen dull bits on the fly and finish projects without an extra trip to the hardware store.



350X DRILL BIT SHARPENER

Sharpens standard twist and masonry bits from 3/32" to 1/2"
Sharpens to 118° point angles



500X DRILL BIT SHARPENER DD500X

The 500X is perfect for the serious DIY'er, hobbyist and the professional user who needs to sharpen bits frequently. The 500X is built tough and sharpens drill bits to 118 or 135 degree point angles - ideal for workshops that use separate bits for drilling wood and metal.



500X DRILL BIT SHARPENER

Sharpens standard twist and masonry bits from 3/32" to 1/2"
Custom point angle 118° or 135°
Can sharpen and create split point bits



750X DRILL BIT SHARPENER DD750X

The top of the line 750X sharpens drill bits from 3/32" to 3/4". Point angles can be set anywhere from 115 to 140 degrees. Adjustable material take-off allows you to adjust the amount of material removed during sharpening - extending the life of your bits. The 750X is built to stand up to professional use.



750X DRILL BIT SHARPENER

Sharpens standard twist and masonry bits from 3/32" to 3/4"
Custom point angle 115° to 140°
Can sharpen and create split point bits
Adjustable merterial take-off



ACCESSORIES FOR DRILL BIT SHARPENERS



LARGE BIT AND STANDARD CHUCKS **DA70100PF**

Large bit chuck holds bits up to 3/4". Standard chuck holds bits up to 1/2".

For DD500X and DD 750X models only.



LEFT-HANDED CHUCK **DA02105PF**

Holds bits up to 1/2". For DD500X and DD750X models only.



CANVAS STORAGE BAG

A rugged storage bag to store and transport your drill Doctor and accessories. Includes an internal accessory storage pocket, an elastic loop to secure the cord neatly, carry handles, and a U-shaped zippered top for full interior access.



COARSE AND FINE DIAMOND WHEELS

COARSE: DA31325GF

FINE: DA31320GF

Coarse Diamond Wheel is 100 grit. Fine Diamond Wheel is 180 grit.