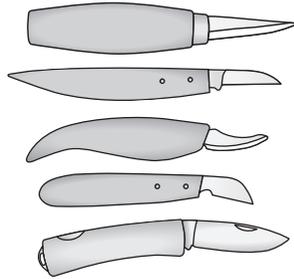


Small Knife Holder SVM-00

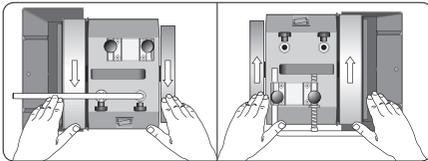


SMALL KNIVES

Various carving knives, skew knives and pocket knives.



Positioning of Machine



Grinding direction: Towards or away from the edge.

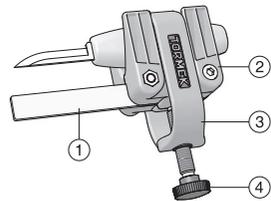
Note The height of the bench must not be too high when grinding towards the edge. 550–650 mm (22–26") is suitable depending on your height.

Design

The Small Knife Holder SVM-00 complements the Tormek Knife Jig SVM-45. It extends the usage so that you can also sharpen even the smallest knives.

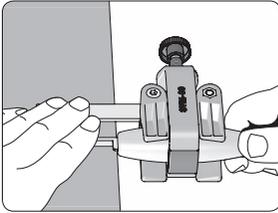
It consists of a Guide Bar (1), a Handle Grip (2), and an Adjustable Clamp (3). The knife handle is fastened with the Knob (4). The holder is designed to securely hold the knife without damaging the handle.

The Guide Bar (1) mounts in the jaws of the Tormek Knife Jig SVM-45 and you sharpen using the same technique as for the knife jig. The exact edge angle is set by turning the Adjustable Stop (6) or using the Micro Adjust on the Universal Support.

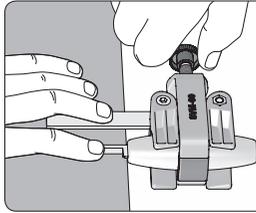


Mounting the knife

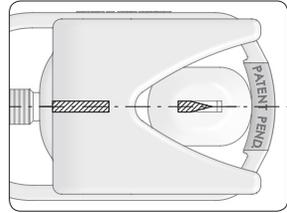
1. Mount the knife in the SVM-00



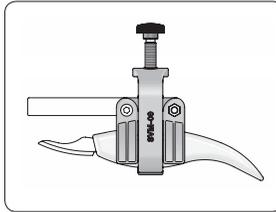
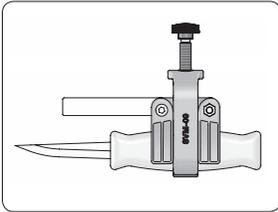
Mount the knife in the holder whilst lying flat on a table edge.



Press the Guide Bar and the knife blade against the table. Lock the knife with the Knob.

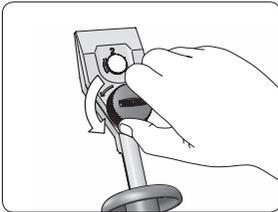


Check that the knife blade is in line with the Guide Bar.

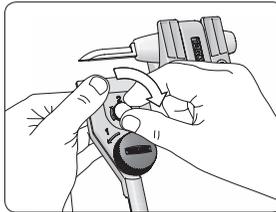


The shape of the knife handle determines how far into the holder the knife needs to be mounted. Make sure it is secured.

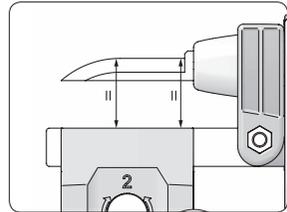
2. Mount the knife in the jig SVM-45



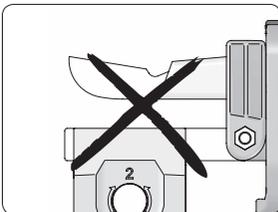
Check that the Knob is loose.



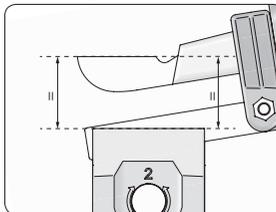
Mount the Guide Bar in the jig with the small adjustment screw.



Check that the knife edge is parallel to the SVM-45. Tighten the large black knob.



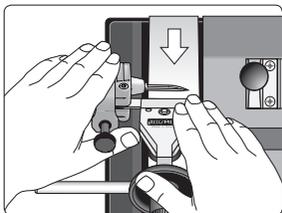
Wrong. The edge of the knife is not parallel to SVM-45.



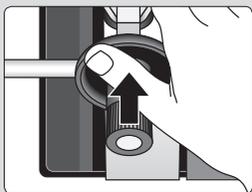
Right. The edge of the knife is parallel to SVM-45.

Sharpen away from or towards the edge?

Sharpen towards the edge



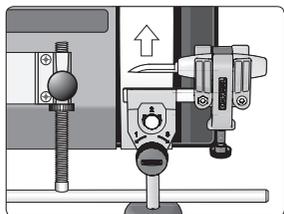
The Universal Support is normally mounted vertically for sharpening *towards* the edge. It will give you a more effective grind and you will get less burr to remove when honing. For folding knives (which cannot be locked) you should work in this position to prevent the knife blade from closing during the sharpening.



Important!

Apply a bit of pressure onto the stop so that it is always resting firmly against the Universal Support. In this way you will get an even edge and will not risk that the knife cuts into the wheel.

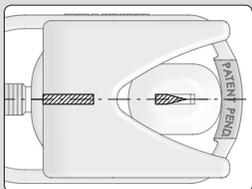
Sharpen away from the edge



You can also sharpen away from the edge with the Universal Support mounted horizontally. If your machine is placed on a bench over 700 mm high (27½") this will give a better working position. Some prefer this position since the knife cannot cut into the grinding wheel. It can also be advantageous if for some knives you want to have a slower grind.

Sharpening and honing

Set the edge angle and sharpen in the same way as the SVM-45, see p. 54. After sharpening, hone away the burr and polish the bevel on the leather honing wheel. The SVM-45 instruction is also available to download from www.tormek.com.



Note *Some knives are difficult to mount in line with the Guide Bar. Knives can also be sharpened with asymmetrical bevels. In these cases, and if the angle is not correct when you turn over to sharpen the second side, you can adjust it separately with the Micro Adjust.*