



## Tutorials on “How to correctly sharpen a TINA - Shoemaker Knife”

### Grinding



Definition of the “Grinding” process:

Grinding is a working process with a rotating sharpening-wheel

The process of grinding your TINA-Shoemaker Knife should happen on a magnesite-bounded, slowly rotating sharpening-wheel with high precaution and with a lot of water. When the sharpening-wheel rotates too fast and/or is too “hard”, the stone “burns” the blade with 99% certainty (which means that the steel turns blue at that point), although the sharpening-wheel is being cooled down by water.

The best sharpening-wheel you can use has the following features: hardness L-M and grain 60.

Emery-wheels are not suitable for grinding our TINA-Shoemaker Knives, because these sharpening-wheels generally “burn”. The “burn” lets the knife turn blue at the blade edge. Furthermore we do not recommend using sanding belts, because they “burn” the steel as well and lead to a blue spot.

Even if the edge just shows a bit of a blue color, that part of the blade is ruined. If this happens, the blue part of the blade must be grinded away, must be removed.

The knife’s side with the stamp on it, must be held flat, the other side vaulted while being held on the sharpening-wheel. When the knife has a grinding burr, you have to grind it on a suitable whetstone. This has to happen uniformly on both sides against the edge until the last rest of the grinding burr has been removed.

If you do not have a magnesite-bounded, slowly rotating sharpening-wheel available for grinding your TINA-Shoemaker Knife, you can use our TINA-Sharpener Stone No. 910 for sharpening your TINA-Shoemaker Knife until the end of its period of use.

Generally a TINA-Shoemaker Knife has to be sharpened on a Sharpener-Stone after being grinded on a sharpening-wheel (for instructions please see below under “Sharpening”).

### Sharpening



Definition of the “Sharpening” process:

Sharpening is a working process which either follows after the grinding process or, if there is no possibility for grinding your TINA-Shoemaker Knife, replaces the grinding process at all.

For sharpening a TINA-Shoemaker Knife please use a TINA-Sharpener Stone No. 910, which was specifically developed and is being produced for our TINA-Shoemaker Knives.

With a TINA-Sharpener Stone TINA-Shoemaker Knives can be kept sharpened until they can’t be used furthermore, and this without a grinder and without being “burned”.

Instructions on how to use such a TINA-Sharpener Stone No. 910:

Sharpen the TINA-Shoemaker Knife with circular movements until the grinding burr appears, then strop in light lines against the edge until the fine grinding burr has been removed.

The TINA-Sharpener Stone No. 910 should always be kept standing straight up in a can or a similar container, which is half filled with water, so that the stone can fully absorb the water.

This procedure is very important for the sharpening results.

Now all we can do is wishing you all the best and successful sharpening your TINA-Shoemaker Knives.

### **Your TINA-Messerfabrik**

**TINA-Messerfabrik**  
Am Heilbrunnen 77-79  
72766 Reutlingen GERMANY

Phone: +49 (0)7121 491534  
Fax: +49 (0)7121 46214  
E-Mail: [tina.messerfabrik@t-online.de](mailto:tina.messerfabrik@t-online.de)  
Web: [www.tina-messerfabrik.de](http://www.tina-messerfabrik.de)