## 1. Parts

- 1) Blade : 1 pc.
- 2) Lock Bar : 1 pc.
- 3) Spring : 1 pc. (709182 and 709189 2 pcs.)
- 4) Handle : 2 pcs.
- 5) Blade Pin : 1 pc.
- 6) Center Pin : 1 pc. 7) Spring Pin : 2 pcs.
- 8) Tube : 1 pc. (709189)

## 2. Assembly

2.1 Preparation



Insert the blade pin and the center pin in a) one of the handle pieces.



- Press the end of the lock bar into the b) notch in the blade.
- 2.2 Adjust the fit of the blade and the lock bar:

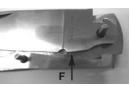


Made sure the joint (A) between the lock bar and the notch in the blade is tight. If the fit is not perfect, adjust it using a fine file.

2.3 Check and adjust the alignment of the lock bar and handle:



2.4 The tip of the blade must be inside the handle when in the closed position.



If the tip is outside the handle, file F (the inside of the lock bar).

Steps 2.2, 2.3 and 2.4 are very important for the proper function of the folding and locking mechanism.



2.5 Place the spring pins (ø 2.0 x 18 mm) and the center pin (ø 2.5 x 18 mm) into the handle.



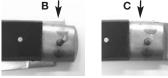
2.6 Place the springs (2 pcs.) onto the spring pin and the lock bar onto the center pin.



Closed



Opened

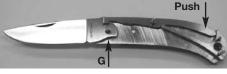




The position of the lock bar must be similar in both the opened and closed position.

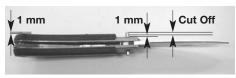


If B is higher than C, file E. If C is higher than B, file D.



2.7 Place the blade onto the blade pin (G) and check to make sure the locking mechanism is functioning properly. Then place the second handle piece onto the pins.





2.8 Trim each pin, leaving 1 mm protruding above the surface of the handle.



- 2.9 Rivet the pins in place using a small hammer. Insert a thin metal plate, about 0.3 to 0.4 mm thick, between the blade and the handle to ensure smooth opening and closing action of the blade.
- 2.10 Apply a light oil (e.g. camelia oil) to all of the moving parts.

## Finishing the handle and sharpening the 3. blade:

- 3.1 Open the blade and place it in a vise. File and polish the handle with files (rough, medium, then fine) and sandpaper (#150, #180, #240, #320 and #400). The wooden portion of the handle should be flush with the metal fittings and have nicely rounded edges.
- 3.2 Finish the edges of the handle first, then the two flat faces.
- 3.3 Sharpen the blade with waterstones, starting with a coarse stone (#80-#220, e.g. the Sun Tiger #220, No. 711999) and then gradually move to finer stones (e.g. the King combination stone #1000/#6000, No. 711005). For finishing the blade we recommend very fine water stones (e.g. the King Gold Stone #8000, No. 711004) or Micro-Mesh cushioned abrasive cloth in grit 8000 (No. 705109) and grit 12000 (No. 705109).

Keep the bevel angle constant at 18° - 20°.



We wish you best of luck with your homemade folding knife.

