

# **Knife Sharpening & Maintenance Guide**

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Protect Your Investment, Maintain Peak Performance.

## **Knife Sharpening**

For optimal performance and longevity, return your knives to the factory for resharpening as soon as you notice signs of dullness. Prompt sharpening helps minimize edge loss and ensures professional results every time.

- Molding knives should be surface ground on the face in matched pairs.
- Planing knives can be ground either on the surface or on the bevel.
- All Williams & Hussey knives are designed with a 57-degree edge angle, measured from the back of the knife.

Using dull knives puts excess strain on the feed mechanism and may result in damage that is not covered under warranty. Keeping knives sharp is not just about cut quality-it's about protecting your machine.

#### **Knife Maintenance**

Routine maintenance extends the life of your knives and ensures consistent, high-quality output. Follow these steps to care for your molding and planing knives:

## 1. Regular Inspection

Check for chips, dullness, or wear. Early detection helps you avoid poor cuts and prevents damage to your stock and machine.

#### 2. Cleaning

Remove wood sap, resin, and buildup using a resin remover or appropriate solvent. Buildup can cause



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overheating and damage the knife's heat treatment. Always dry blades thoroughly before reinstalling to prevent rust.

## 3. Sharpening

Don't wait until performance suffers-dull knives stress your molder. Send them to Williams & Hussey for professional sharpening to restore the original cutting edge.

### 4. Proper Storage

When not in use, store knives in a clean, dry, and secure place. Avoid stacking or exposing them to moisture, which can lead to corrosion or damage.

## Why It Matters

Maintaining your knives isn't just about clean cuts-it's about:

- Protecting your machine
- Reducing production downtime
- Extending tool life
- Achieving consistent, professional results

When in doubt, send your knives in. Our team will ensure they're sharpened to OEM standards and ready for the next job.