



amazon basics 400 Whetstone Knife Sharpening Wet Stone Instruction Manual

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Important Safeguards

- Read these instructions carefully and retain them for future use. If this product is passed third party, then these instructions must be included.

- When using the product, basic safety precautions should always be followed to reduce the risk of injury including the following:

Risk of cuts!

- Knives are very sharp. Keep knives stored away from children.
- Always use the knife angle guide (C) for safe handling.
- Place the stone (A) more than a foot (30 cm) away from body when sharpening.
- To avoid injury, do not run the blade against the stone too quickly.
- The stone (A) may break. Do not drop. Prepare a water bowl.

Use

1. Use the lower grit for turning a dull or worn out knife back into shape. Use the higher grit to keep a sharp knife in shape.
2. Soak the desired stone (A) in a bowl of water for at least 10 minutes. Then place onto the rubber base (B) and the non-slip bamboo base (D).
3. Clip the knife angle guide (C) onto your knife.
4. Poise the clean knife on the stone (A) with the angle you choose to apply.
5. Slowly slide the knife using outward strokes, from the heel of the knife blade, running the knife on the stone (A) to its tip.
6. Repeat step 5 around 5 times or until desired sharpness is reached. Flip knife to sharpen its other side.
7. Wet the stone (A) with water every now and then.
8. With the heel of the blade poised at the far end of the stone (A), adjust the holding position at the angle guide.
9. Slowly, slide the knife from the heel to the tip of the blade. Repeat step 6 around 5 times until desired sharpness is reached.
10. The stone fixer (E) is used to flat and clean the stone (A) after using.

Tips

- Sharpen knives weekly.
- Never use oil for soaking or wetting the stone.
- Use the entire surface of the stone to keep the surface even.
- Run the blade slowly against the stone to get better results and avoid injuries.
- High angled strokes (45° to 90°) give durable, blunt edges. Low angled strokes (15° – 22°) give sharp edges.

Cleaning and Maintenance

- To clean the stone, rinse with fresh water. Let the stones air dry completely.
- Never use corrosive detergents, wire brushes, abrasive scourers, metal or sharp utensils to clean the stones.
- To prevent the growth of mold inside the storage case, make sure all the accessories are 100 % dry before storage. If mold develops, thoroughly clean all parts with an anti-mold solution and 100 % dry them before storage.

Disposal

Dispose of the product according to local regulations. If in doubt, consult your V local authorities.


Specifications

- Grit (coarse/fine)
- Net weight 400/1000 and 3000/8000
- approx. 4.4 lbs (2 kg)
- Dimensions (W x H x D) approx. 8.38 x 3.66 x 1.77 in (21.3 x 9.3 x 4.5 cm)

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Documents / Resources

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References

- [User Manual](#)