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## Ultrasharp D38F

# Ultrasharp Diamond Sharpening Stone User Manual

Model: D38F - Fine 600 Grit

### INTRODUCTION

The Ultrasharp Diamond Sharpening Stone is designed for efficient and precise sharpening of various cutting tools. This fine 600 grit stone is suitable for achieving a sharp edge on high carbon, stainless steel, and ceramic knives, as well as other tools. Its construction with micronized monocrystalline diamonds ensures fast sharpening speeds and enhanced durability.



Image: The Ultrasharp 600 Grit Diamond Sharpening Stone, a rectangular silver-colored plate with "UltraSharp" and "600 Grit" markings.

## KEY FEATURES

- **Optimal Performance:** Designed for superior sharpening results.
- **Versatile Use:** Quickly sharpens all types of knives and tools, including ceramic knives.
- **Fine 600 Grit:** Ideal for refining edges and achieving a keen sharpness.
- **Precision Flatness:** Guaranteed flat surface for consistent sharpening.
- **Durable Construction:** Made with micronized monocrystalline diamonds for longevity.
- **Dimensions:** 8 inches by 3 inches.

## SETUP AND PREPARATION

1. **Unpacking:** Carefully remove the sharpening stone from its packaging. Inspect for any damage.
2. **Surface Preparation:** Place the sharpening stone on a stable, non-slip surface. A damp cloth or rubber mat underneath can help prevent movement during sharpening.
3. **Lubrication:** Apply a small amount of water or honing oil to the surface of the diamond stone before use. This helps to float away metal particles and keep the stone clean.



Image: The product packaging, which includes basic sharpening instructions and highlights key features like precision flatness and durability.

## OPERATING INSTRUCTIONS

Follow these steps for effective sharpening:

### General Sharpening Technique

1. **Apply Liquid:** Ensure a small amount of water or honing oil is on the stone's surface.
2. **Establish Angle:** Lay the blade across the diamond stone at your desired sharpening angle. Maintaining a consistent angle throughout the process is crucial for a sharp edge.
3. **Stroke the Blade:** Draw the entire blade across the stone, maintaining the established angle. Ensure the entire cutting edge passes over the stone.
4. **Alternating Sides:** Perform approximately 10 strokes on one side of the blade, then flip the blade over and perform 10 strokes on the second side. Continue alternating sides until the desired sharpness is achieved. The number of strokes can be varied (e.g., 1 to 10), but always use the same number of strokes on each side for balance.

## Sharpening Knives

For kitchen knives, pocket knives, and other blades:



Image: A kitchen knife being sharpened on the Ultrasharp diamond stone, demonstrating the correct angle and contact.

Hold the knife firmly and apply light, consistent pressure. Focus on maintaining the angle. The 600 grit is excellent for refining an edge after using a coarser stone or for regular maintenance to keep knives razor-sharp.

## Sharpening Chisels and Plane Irons

For woodworking tools:



Image: A woodworking chisel being sharpened on the diamond stone, showing the flat bevel resting on the stone.



Image: A plane iron being sharpened on the diamond stone, illustrating the broad, flat surface contact.

Lay the bevel of the chisel or plane iron flat on the stone. Use a back-and-forth motion, ensuring even pressure across the entire bevel. The flat surface of the diamond stone is ideal for creating perfectly flat bevels on these tools.

## Diamond Break-In Period

Your new diamond stone may feel slightly rough initially. This is normal. As you use the stone, it will gradually become smoother and perform even better. Do not apply excessive force; allow the diamonds to do the work. Consistent use will optimize its performance.



Image: Various cutting tools, including a large kitchen knife, a pocket knife, and a chisel, resting on the diamond sharpening stone, demonstrating its versatility.

## MAINTENANCE AND CARE

- **Cleaning:** After each use, rinse the diamond stone with water to remove any metal particles or swarf. For stubborn residue, a soft brush and mild soap can be used.
- **Drying:** Thoroughly dry the stone before storing to prevent rust or corrosion, especially if using water.
- **Storage:** Store the sharpening stone in a dry place, ideally in its original packaging or a protective case, to prevent damage and keep it clean.
- **Avoid Dropping:** While durable, dropping the stone on hard surfaces can cause damage.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Tool not getting sharp.	Inconsistent angle, insufficient strokes, or stone not broken in.	Ensure a consistent sharpening angle. Increase the number of strokes. Allow for the diamond break-in period.

Problem	Possible Cause	Solution
Stone feels rough or slow.	New stone (break-in period) or insufficient lubrication.	Continue using the stone; it will smooth out. Ensure adequate water or honing oil is applied during use.
Blade scratches.	Excessive pressure or debris on the stone.	Use lighter pressure. Clean the stone thoroughly before and during use.

## PRODUCT SPECIFICATIONS

Attribute	Detail
Brand	Ultrasharp
Model Number	D38F
Material	Metal (with monocrystalline diamonds)
Color	Silver
Product Dimensions	8"L x 3"W x 0.25"H
Item Weight	2.2 Pounds
Grit Type	Fine (600 Grit)
UPC	617401201730
Manufacturer	Ultra Sharp
Date First Available	May 15, 2016

## WARRANTY AND SUPPORT

Ultrasharp stands behind the quality of its products. This Diamond Sharpening Stone comes with **aNo Questions Asked 100% Guarantee.**

For any questions, concerns, or support needs, please contact the seller or manufacturer directly. Refer to your purchase documentation for specific contact details.

You can also visit the official Ultrasharp store on Amazon for more information and products:[Ultrasharp Amazon Store](#)

