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› Intelitopia Knife Sharpening Stone Kit User Manual - Model Sharpening Stone01

Intelitopia Sharpening Stone01

Intelitopia Knife Sharpening Stone Kit User Manual - Model Sharpening Stone01

Your complete guide to achieving razor-sharp edges.

INTRODUCTION

Thank you for choosing the Intelitopia Knife Sharpening Stone Kit. This comprehensive kit provides all the necessary tools and accessories to sharpen a variety of blades, including kitchen knives, chisels, planer blades, axes, and hatchets. Please read this manual carefully before use to ensure safe and effective sharpening.



Image: All components of the Intelitopia Knife Sharpening Stone Kit, including whetstones, bamboo base, honing guide, angle guide, leather strop, polishing compound, and flattening stone.

KIT COMPONENTS

Your Intelitopia Knife Sharpening Stone Kit includes the following items:

- **Double-sided Whetstone:** 1000 grit (general purpose sharpening) and 6000 grit (super-fine finishing, refining edge).
- **Axe Sharpening Stone:** 180 grit (quickly sharpening large gaps) and 320 grit (finishing and polishing axe edges).
- **Non-slip Bamboo Base:** Provides a stable platform for the whetstone.
- **Non-slip Silicone Holder:** Secures the whetstone within the bamboo base.
- **Leather Strop:** For deburring and smoothing the blade.
- **Polishing Compound (Green):** Used with the leather strop for a mirror finish.
- **Flattening Stone:** For re-leveling the whetstone surface.

- **Chisel and Plane Honing Guide:** Assists in maintaining a consistent angle for chisels and planer blades.
- **Knife Sharpening Angle Guide:** Helps maintain the correct sharpening angle for knives.
- **Instruction Manual:** This document.

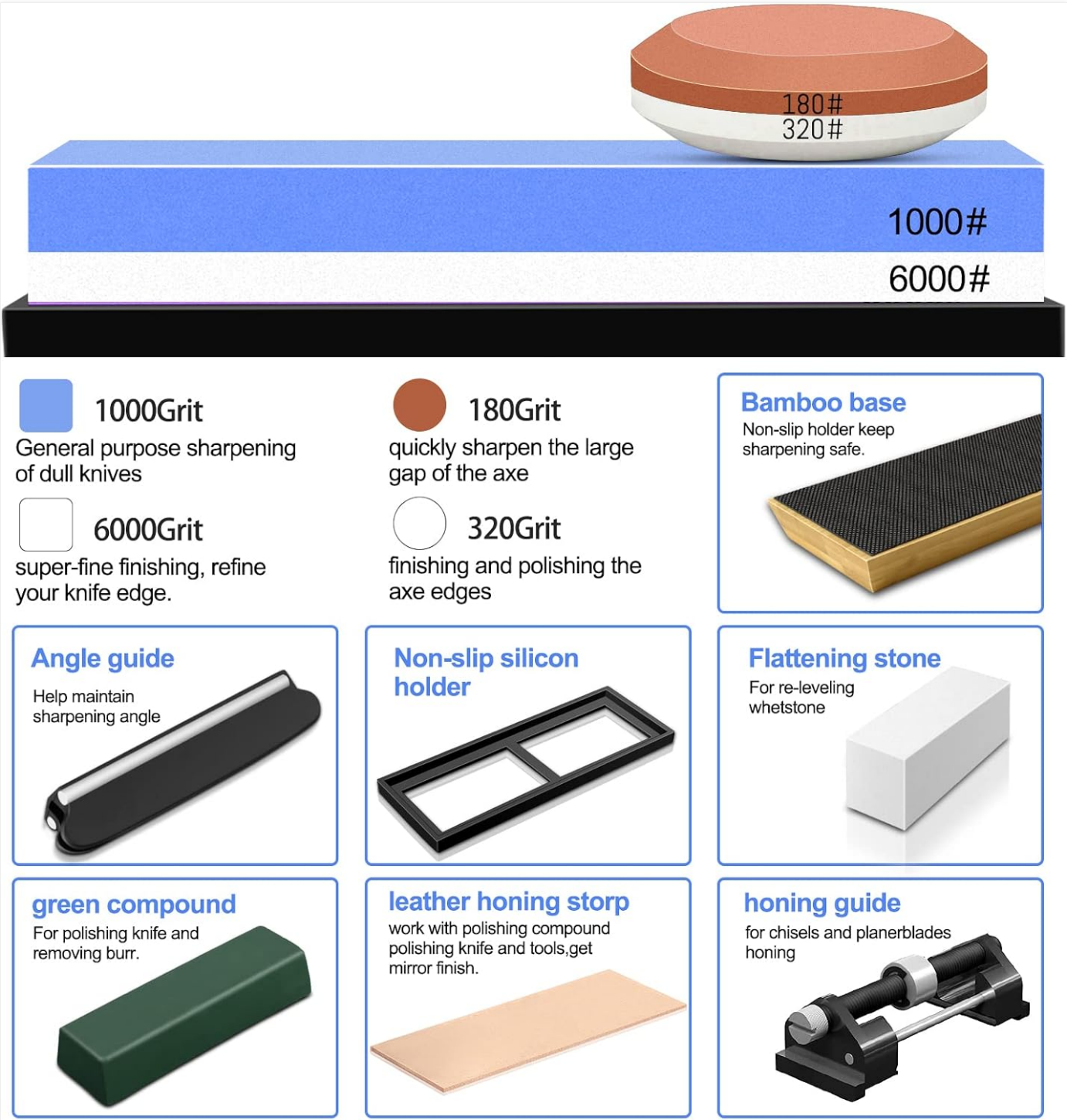


Image: Detailed breakdown of the kit's components, including the 1000/6000 grit stone, 180/320 grit axe stone, bamboo base, non-slip holder, angle guide, flattening stone, polishing compound, leather strop, and honing guide.

SETUP

Proper setup is crucial for effective and safe sharpening. Follow these steps before you begin:

1. **Soak the Whetstone:** Place the 1000/6000 grit whetstone in water for 15-20 minutes until air bubbles cease. This ensures the stone is saturated and ready for use.

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Video: Demonstrates soaking the whetstone in water until bubbles stop, indicating full saturation.

2. **Assemble the Whetstone Base:** Insert the soaked whetstone into the non-slip silicone holder, then place it securely within the bamboo base. This provides stability during sharpening.

Easy to use. No oil needed



① Soak the stone in water for 15-20 minutes till air bubbles are all out.



② Insert stone into rubber base and then seat it in the bamboo base.



③ Sharpen on # 1000-course side, applying even pressure and consistent angle 10°-30°.



④ Don't scrape the slurry while sharpening. Lubricate with water to keep the stone wet.



⑤ Repeat step 3 and step 4 on the #6000 side until your knife achieves desired sharpness.



⑥ Clean the stone and blade when done. Allow it to air dry completely.

Image: Step-by-step visual guide for soaking the stone, placing it in the base, and sharpening with the angle guide.

3. **Prepare the Leather Strop:** Apply the green polishing compound evenly across the surface of the leather strop. This prepares the strop for fine polishing.

OPERATING INSTRUCTIONS

Sharpening Knives

Use the 1000/6000 grit whetstone for knives. Ensure the stone is wet throughout the process.

1. **Coarse Sharpening (1000 Grit):** Attach the knife sharpening angle guide to your knife. Place the knife blade against the 1000-grit side of the whetstone at the recommended angle (typically 10°-30°). Apply even pressure and push the blade across the stone, moving from the heel to the tip. Repeat this motion for both sides of the blade until a burr forms on the opposite side.
2. **Fine Sharpening (6000 Grit):** Flip the whetstone to the 6000-grit side. Repeat the sharpening process, using lighter pressure, until the blade achieves desired sharpness and a refined edge.

3. **Stropping:** After sharpening, use the leather strop with polishing compound. Hold the knife at a shallow angle (similar to sharpening) and pull the blade across the strop, leading with the spine (back of the blade), not the edge. Alternate sides to remove any remaining burr and achieve a mirror-like finish.

Before sharpening



After sharpening



Image: Visual demonstration of a dull knife struggling to cut a tomato versus a sharp knife slicing it effortlessly, highlighting the benefits of sharpening.

Sharpening Chisels and Planer Blades

The chisel and plane honing guide ensures a precise and consistent angle for these tools.

1. **Attach Honing Guide:** Secure your chisel or planer blade into the honing guide. Adjust the blade's protrusion to set the desired sharpening angle.
2. **Sharpening:** Place the roller of the honing guide on the 1000-grit side of the wet whetstone. Apply even pressure and roll the tool back and forth across the stone. Repeat on the 6000-grit side for a finer edge.



Image: Illustrations detailing the width adjustments for plane iron and chisel with the honing guide, and how to use it on a whetstone.

Sharpening Axes and Hatchets

Use the round 180/320 grit axe sharpening stone for heavy-duty tools.

1. **Wet the Stone:** Ensure the axe sharpening stone is wet before use.
2. **Coarse Sharpening (180 Grit):** Hold the axe sharpening stone firmly and rub the 180-grit side along the edge of the axe or hatchet, following the existing bevel. Use circular motions and apply consistent pressure.
3. **Fine Sharpening (320 Grit):** Flip to the 320-grit side and repeat the process with lighter pressure to refine the edge.

Suitable for Various of the Garden Shears, chisel...



Image: A collage demonstrating the versatility of the sharpening kit, showing it is suitable for garden shears, chisels, knives, and axes.

MAINTENANCE

- **Cleaning the Whetstone:** After each use, clean the whetstone with the flattening stone to remove metal particles and restore its surface. Rinse the stone thoroughly with water.
- **Drying and Storage:** Allow all components to air dry completely before storing them in a cool, dry place. Do not store wet stones as this can lead to cracking.
- **Flattening the Whetstone:** Over time, whetstones can develop grooves or become uneven. Use the flattening stone to periodically re-level the surface of your whetstone, ensuring consistent sharpening performance.

TROUBLESHOOTING

- **Blade not getting sharp:** Ensure the whetstone is adequately soaked and wet during sharpening. Verify you are maintaining the correct angle using the angle guide. Apply consistent, even pressure.

- **Excessive wear on whetstone:** This may indicate too much pressure or an incorrect angle. Adjust your technique to use moderate, consistent pressure.
- **Burr not forming:** A burr indicates that you have sharpened one side sufficiently. If no burr forms, continue sharpening that side or adjust your angle.
- **Serrated blades:** This kit is designed for straight-edge blades. Do not attempt to sharpen serrated knives with this whetstone kit.



Chopping Knife



Chefs Knife



Bining Knife



Paring Knife



Folding Knife



Butterfly Knife



Scissors



Outdoor Axe



Plane &Chisel

Image: A knife being sharpened on a wet whetstone, illustrating the types of knives suitable for sharpening with this kit, including chopping, chef's, boning, paring, folding, and butterfly knives, as well as scissors, outdoor axes, and plane/chisels.

SPECIFICATIONS

Feature	Detail
Brand	Intelitopia
Model Number	Sharpening Stone01

Material	Corundum
Whetstone Grit	1000/6000
Axe Stone Grit	180/320
Product Dimensions	3"L x 8"W x 8"H
Item Weight	4 Pounds
Number of Items	8

WARRANTY AND SUPPORT

For any questions, concerns, or support regarding your Intelitopia Knife Sharpening Stone Kit, please refer to the contact information provided with your purchase or visit the official Intelitopia website. Keep your purchase receipt for warranty claims.

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Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

