



Whetstone Complete Professional Knife Sharpening Set User Manual

[Home](#) » [Whetstone](#) » Whetstone Complete Professional Knife Sharpening Set User Manual 

WHETSTONE

User Manual
Sharpening Stone
Material: White Corundum



Complete Professional Knife Sharpening Stone Set

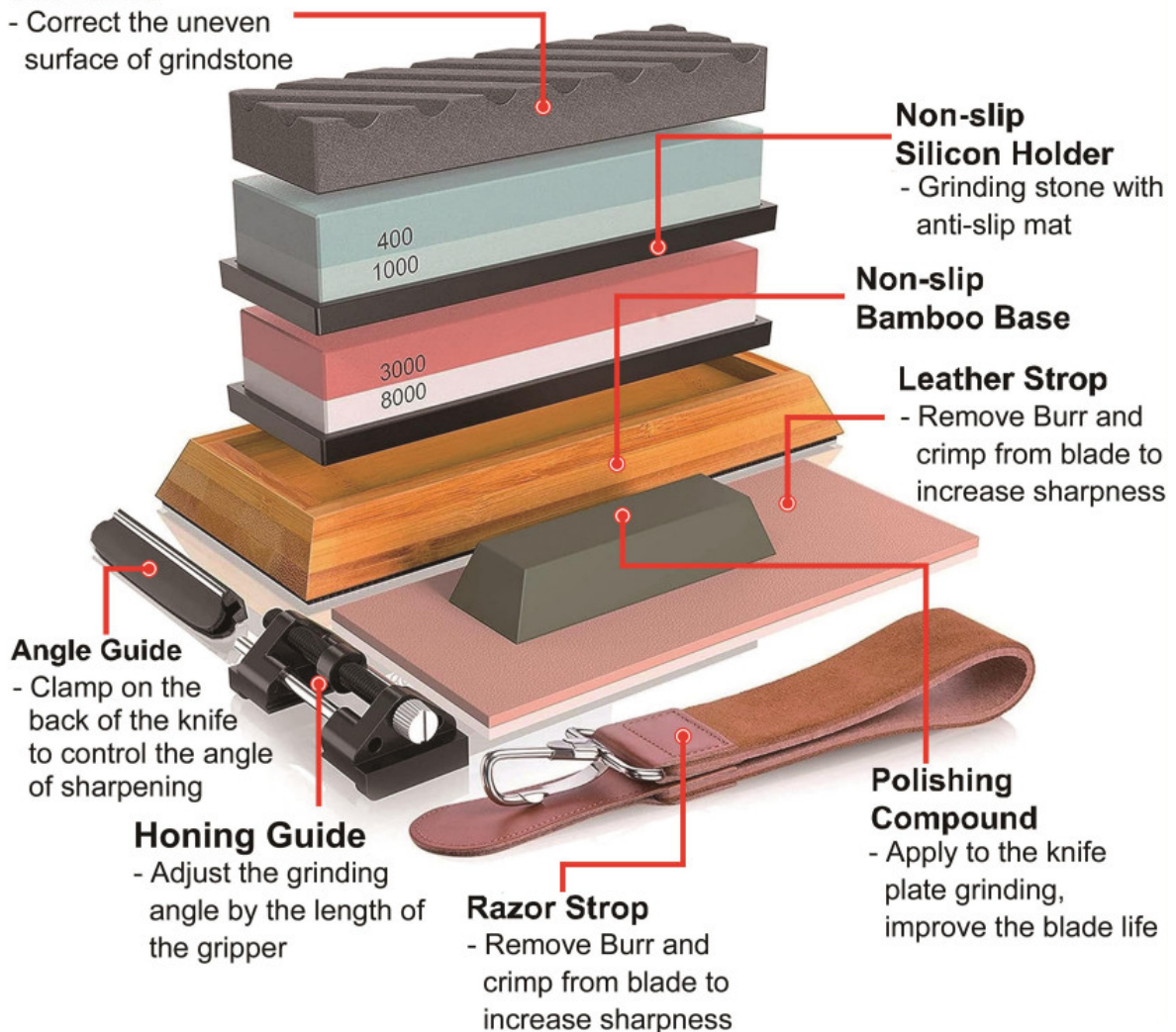
Contents

- 1 PACKAGE CONTENTS
- 2 HOW TO USE THE ANGLE GUIDE
- 3 How to flatten a sharpening stone
- 4 Attention
- 5 Documents / Resources
 - 5.1 References

PACKAGE CONTENTS

Fix Stone

- Correct the uneven surface of grindstone



Double grit:

240/400, 240/800, 400/1000, 600/1500
1000/3000, 1000/4000, 1000/6000
2000/4000, 2000/5000, 3000/8000

#400 Repairing nicked or chipped blades
#1000 General-purpose sharpening of dull knives
#3000 Fine sharpening & deburring (best for meat knives)

#8000 Honing cutting edge (best for fruit/vegetable-only knives)

Ergonomic Bamboo Base



The non-slip bamboo holder keeps everything secure so you never have to worry about it slipping off the counter.

HOW TO USE THE ANGLE GUIDE



- Attach the angle guide to the spine of your knife
- Rest the guide against the stone
- Follow steps 1-5 of HOW TO USE THE SHARPENING STONE to sharpen your blade.

Note:

Once you can maintain the proper 20 degree angle for sharpening, you can remove the guide and manually maintain the 20 degree sharpening angle.

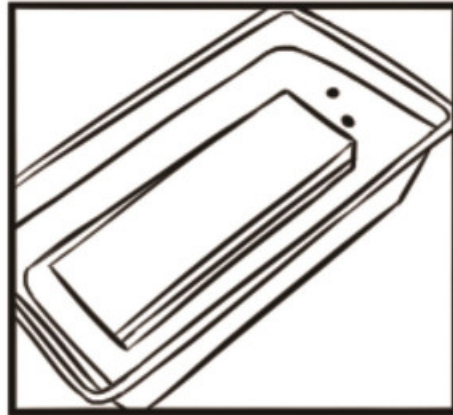
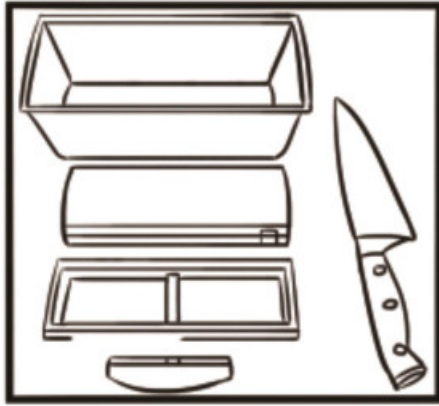
How to flatten a sharpening stone

Diamond precision cut grooves that are specially designed to collect material removed from your whetstone. This unique groove feature provides a much more accurate leveling process.

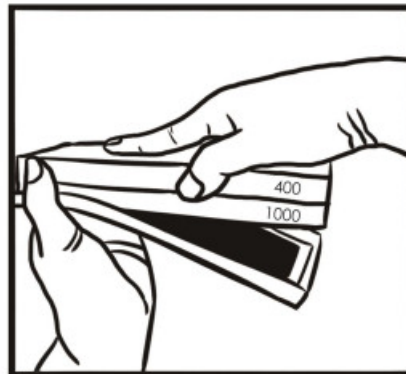
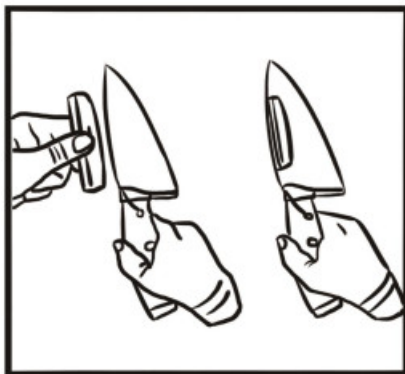
The surface of the sharpening stone may become uneven in some areas after long term usage, particularly if you use a sharpening guide or do not use the entire surface area of the stone during sharpening. To fix this, wet the uneven sharpening stone and the included flattening stone. Rub the flattening stone over the uneven sharpening stone for several minutes, or until the sharpening stone has been returned to a flat, level surface.

How to use the sharpening stone

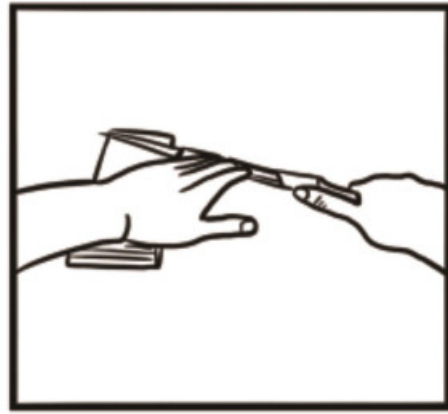
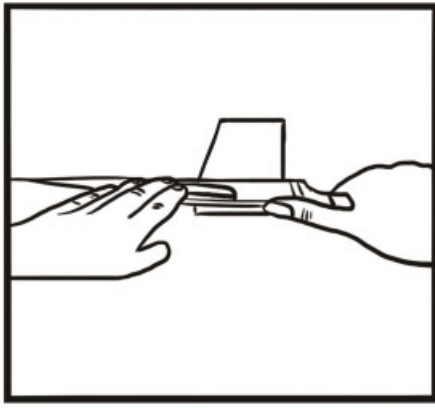
1. Prepare stones, rubber bases, angle guide, water bowl, and your knife.



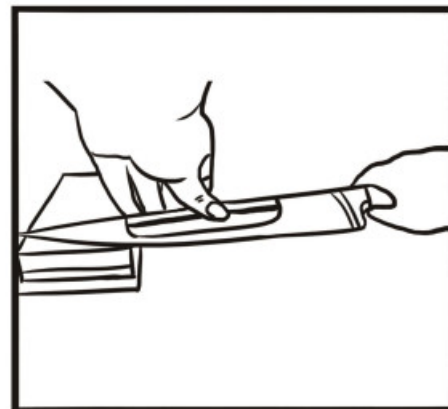
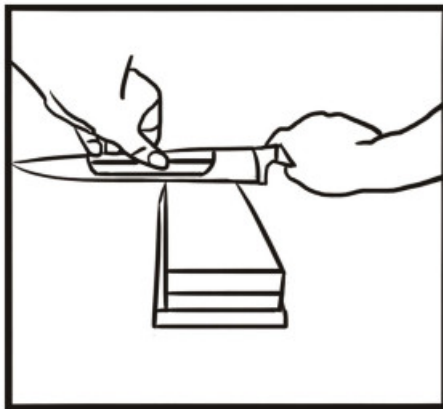
2. Soak the sharpening stone in a bowl of water for five minutes. Absorb enough water until no bubbles flow out. As a general rule, never soak stones with #3000 grits and higher in the water. The stone will gradually become smaller due to the increase in usage.
3. Clip the knife angle guide onto the knife.



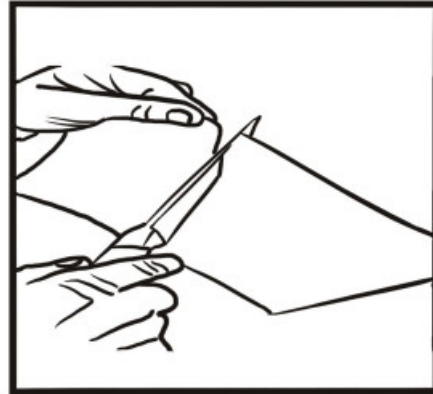
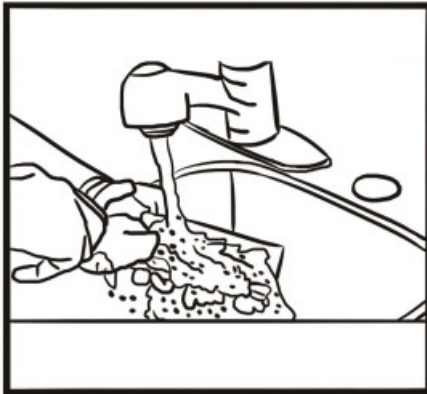
4. Place it on a non-slip rubber base and bamboo block with the using surface facing up so that the sharpening stone does not shift during sharpening.
5. Start with your knife close to you as picture and your right hand closest to the stone. Keep the guide on the stone to get the perfect 18 degree angle. Push the knife away from you while sliding it to the right. Repeat this 4-5 times then reverse the knife over and follow the next step. When the surface of the sharpening stone becomes dry during sharpening, sprinkle water on it.



6. First keep the knife away from you and keep your right hand close to the stone. Keep the guide on the stone to get the perfect 18 degree angle. Pull the knife toward you while sliding it to the right. Repeat 4-5 times go back to step 5 until satisfied.



7. Wash the stone with water. Drain and dry it in a well-ventilated place.



8. As sharp as you can slice paper.

Attention

Keep your fingers away from the knife edge during using.

Keep out of the reach of children.

This sharpening stone is not suitable for ceramic knives and serrated blades.

The enemy of the sharpening stone is "bacteria". To prevent the growth of mold inside the storage case, make sure all stones, block and accessories are 100% DRY before you put away and store your whetstones. If mold develops, be sure to thoroughly clean with

anti-mold solution and make sure everything is 100% DRY before putting away.

There is no one right technique to use the whetstone, we recommend that Youtube video will be a good teacher for you.

Use & Precaution


Before using this sharpening stone, soak in water for 5 minutes. As a general rule, never soak stones with #3000

grits and higher in the water. After use, let the stone dry thoroughly. Returning a stone into its box while still wet or damp will result in molding and might decrease in quality.



MADE IN CHINA

Documents / Resources

	Whetstone Complete Professional Knife Sharpening Set [pdf] User Manual Complete Professional Knife Sharpening Set, Complete, Professional Knife Sharpening Set, Knife Sharpening Set, Sharpening Set
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References

- [User Manual](#)