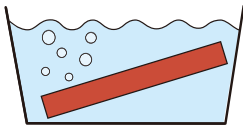


HOW TO SHARPEN YOUR KNIVES AND TOOLS

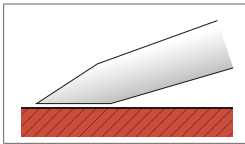
BEFORE SHARPENING:



Soak the whetstone in the water before use.(about 5 minutes)
For safety sharpening of the blade, hold the stone in a wet cloth or otherwise secure as preferred .

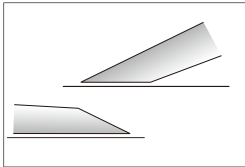
SHAPE OF BLADES AND HOW TO SHARPEN THEM:

Double beveled blade



- Maintain an angle to the stone while moving the blade over the stone. After 3 or 4 strokes, flip blade and repeat process on other side. Alternate equal strokes until sharp.

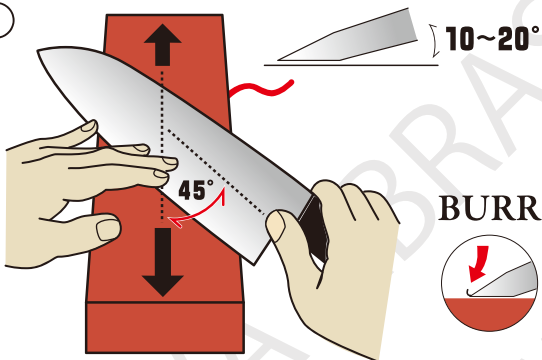
Single beveled blade



- Rest the blade flat on the stone, then angle it to match the bevel. Move the blade across the stone. After finished bevel side, lay the other side flat on the stone. Move the blade in the ratio of 20 (bevel side) and 3 (after turned) .

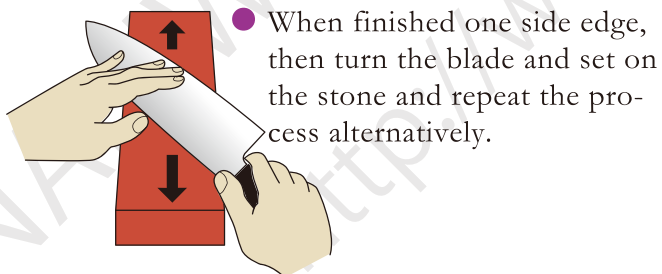
SHARPENING DOUBLE BEVELED BLADES:

①



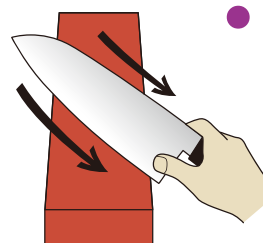
- Set the blade on stone with the length of the blade at an angle of 45° to the length of stone, then, maintain an angle 10~20 ° to the stone while moving the blade firmly and smoothly over the stone until you feel slight burring on other side of the blade.

②



- When finished one side edge, then turn the blade and set on the stone and repeat the process alternatively.

③



- When removing burr, set the blade flat on the stone and scrape blade edge lightly to the arrow direction.

AFTER SHARPENING:

After use the whetstone, rinse it and wipe off the residue. Store it protected from direct sunlight. If a worn stone surface has become concave, it can be corrected using a dressing stone or water-proof sand paper.

ATTENTION:

When sharpening, handle blade carefully to avoid any injury.
Do not remain stone soaked after used. Whetstone is fragile. Do not drop or bump.