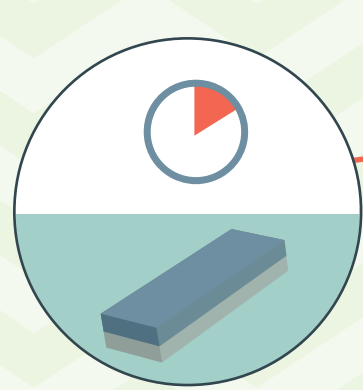


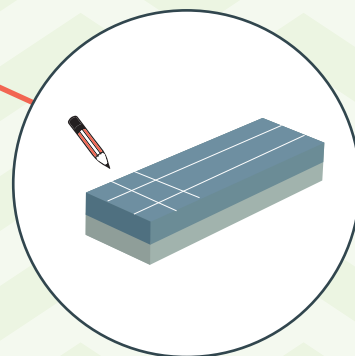
HOW TO SHARPEN YOUR KNIVES

USING A WHETSTONE

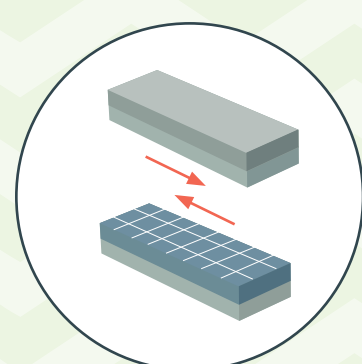


1. If your whetstones need to be soaked, submerge them in lukewarm water for 5 to 10 minutes

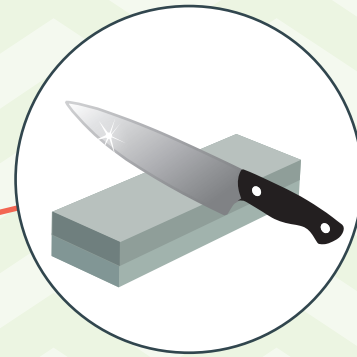
2. Draw a grid on the top of your whetstone using a pencil



3. Rub the surface of your whetstone with another, lower grit whetstone. This will rub away the grid to show you where the dips and troughs are, making it easier to get a flat surface



4. Use a low grit stone first to reshape the edge of your knife. If you only want to hone your blade, you can use a higher grit



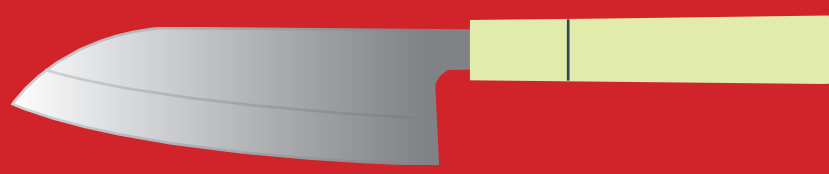
TIP

Place your whetstone in a holder or on top of wet tissue to stop it moving as you sharpen.

WHAT'S THE DIFFERENCE BETWEEN HIGH AND LOW GRIT?

Low grit stones are coarser and more suited to dull knives. Higher grit stones have a very fine grit which makes them suited to honing already sharpened knives.

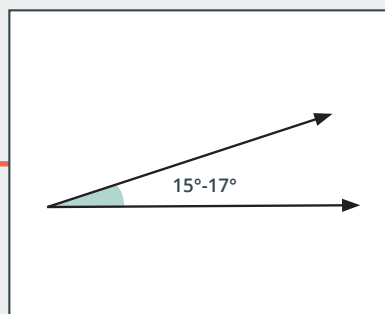
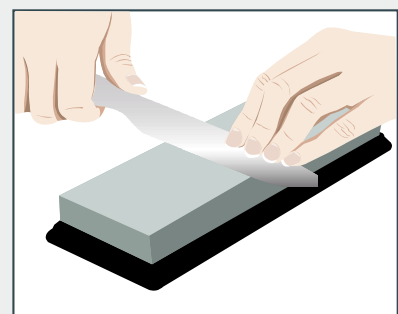
ASIAN



TIP

The blade's spine should sit about half a thumb's width from the stone's surface. This should give you the perfect angle.

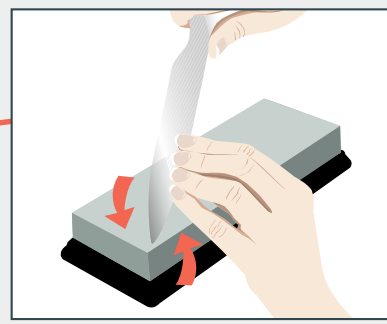
1.



Place the knife on the sharpening stone a 15-17° angle with the blade facing away from you

2.

Starting at the heel of the blade, push the knife forward relaxing as you pull it back toward you



3.

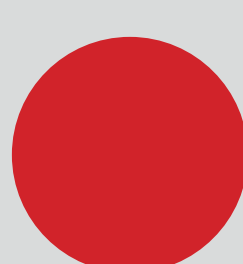
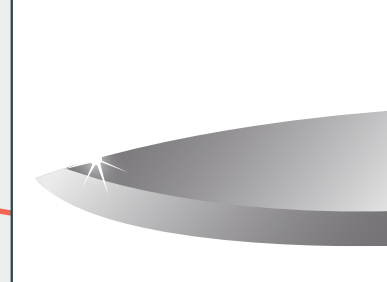
Move to the tip of the blade after a few minutes and push the blade forward and backward

4.

Turn the blade over and repeat the process to sharpen both sides

5.

Move to the higher grit stone to get a precise and honed finish on your blade



TIP

Look out for a burr on the blade of the knife, when you can feel it you know it's time to change sides.

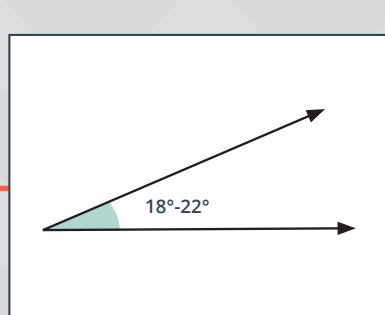
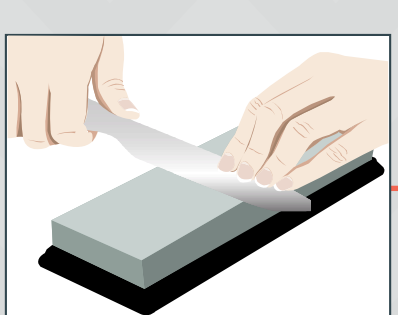
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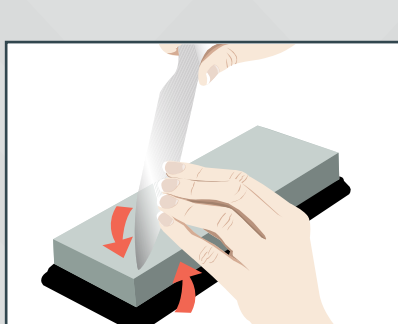
TIP

Make sure you drop water on the top of the stone before you start sharpening.

1.



Place the knife at the top of the whetstone at an 18-22° angle with the blade facing away from you

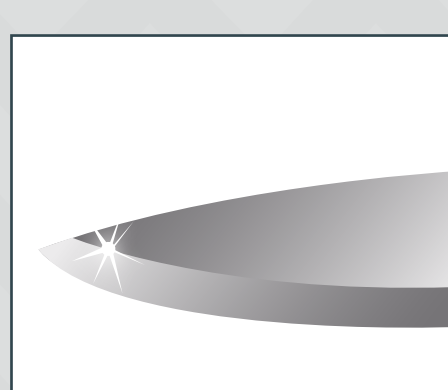


2. Starting at the heel of the blade, bring the knife back toward you diagonally so you sharpen the entire length of the blade

3. To sharpen the tip of the blade, raise the heel slightly and push the knife forward and backwards, applying gentle pressure

4. Turn the blade over and repeat the process to sharpen both sides

5. Move to a higher grit stone and repeat the process to get a precise and honed finish on your blade



TIP

Don't wipe away the metallic residue that builds up when using your whetstone, as this helps to sharpen your knives.