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## Direction for use

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### HOW TO SHARPEN KNIVES USING WATER WHETSTONE

This kit has been specially developed for use with professional quality kitchen knives.

### DELUXE WATER WHETSTONES - INTRODUCTION

Whetstone size:- 210mm x 22mm x 70mm.

No.459 Green -	Rough	240 Grit.
No.460 Brown -	Medium	1000 Grit.
No.461 Beige -	Super fine	6000 Grit.

No.459 Green - The Rough finish whetstone should be used when blades are chipped, damaged or completely blunt.

No.460 Brown - The Medium finish whetstone is the main stone for sharpening knives, which have become blunt.

No.461 Beige - The Super fine finish whetstone should be used to finely sharpen knives. Using this whetstone will retain the sharp edge of the knives for longer periods.

Sharp blades help to maintain the freshness of fish, vegetables and meat etc.

Before you use the whetstone, please check to see that its surface is completely flat. If it is not, you must flatten it by rubbing it against a fine concrete surface.

Once the whetstone is flat, soak it in water for 10 - 15 minutes until the air bubbles rising up from the stone disappear. During sharpening always keep a small amount of water on the stone, also, leave the powder residue from the stone, on the stone whilst sharpening.

When sharpening with a water whetstone, it is important to maintain the same angle between the knife blade and the stone. We have specially prepared our Guide Rails for this purpose.

### No.462 2PCS. DELUXE GUIDE RAILS - INTRODUCTION

Small Guide Rail:- Suitable for blade length up to 6"

Large Guide Rail:- Suitable for blade length over 6"

Quality knives should be kept sharp and in good condition for long life, ease of use and safety. We recommend that they are sharpened regularly on a whetstone before they become dull to preserve the original sharpness.

Extensive research has shown that the optimum blade edge angle for most cutting tasks is between 10 - 15 degrees, Using our Guide Rails will help you to achieve this sharpening angle and get the best performance from your knives.

The Guide Rails are lined with plastic to minimize any scratching on the knives during their use. Any time you remove one from your knife, rinse and clean thoroughly to remove any particles of grit remaining inside the Guide Rails which can scratch the knife when the Guide Rail is next used. Slide the Guide Rail onto and along the top of the blade as shown:-



Place the knife blade with Guide Rail flat on the whetstone and sharpen as instructed. The Guide Rail will automatically create the desired angle between the blade edge and the stone, The bottom edge of the Guide Rail should be parallel to the blade edge.(see above)



For knives ground on both sides, we recommend sharpening the right side of the blade first until you feel a burr on the left side. Then change hands and sharpen the left-side of the blade until you feel a burr on the right side. Repeat this alternating from the right side to the left side 4 of 5 times until you have removed the burr from both sides.

knives with blades ground on ONE SIDE ONLY should be sharpened with the angle of the edge meeting the whetstone at the same angle. They must NOT be sharpened using a steel. After sharpening, knives should be washed in mild soapy warm water and then thoroughly dried.



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