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MINOSHARP PROFESSIONAL KNIFE SHARPENING KIT



Mr. GLOBAL Mino Tsuchida

KNIFE SHARPENING BY CERAMIC WHETSTONE

This kit has been specially developed for use with professional quality kitchen knives. If you follow these instructions, you can achieve spectacular results, even exceeding the knives, ex-factory sharpness levels! It is the recommended way to keep your knives in the best condition for use.

OUR COMBINATION CERAMIC WHETSTONES

Our ceramic whetstones are of the universal size of 210mm x 70mm x 22mm to fit our specially designed cases and holders. They combine 2 of the following colour-coded stones:

ROUGH FINISH - 220 GRIT - BEIGE COLOUR

This should be used when knife blades are chipped, damaged or completely blunt.

MEDIUM FINISH - 1000 GRIT - BLUE COLOUR

This is the main stone required for sharpening knives which have become blunt.

SUPER FINE FINISH - 8000 GRIT - YELLOW COLOUR

This should be used to finely hone your knives. Using this stone will help you to keep your knives sharper, for longer periods. Sharp blades help to maintain the freshness of fish, vegetables and meat etc.

INSTRUCTIONS FOR USE

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

After you have confirmed that your whetstone is flat, soak it in water for 3-5 minutes.(see figure 1)

When sharpening with a ceramic whetstone, it is important to maintain the same angle between the knife blade and the stone. This is an acquired skill. To help you to achieve this, we have developed and supply SHARPENING GUIDE RAILS in 2 sizes. The Larger guide rail is suitable for knives with



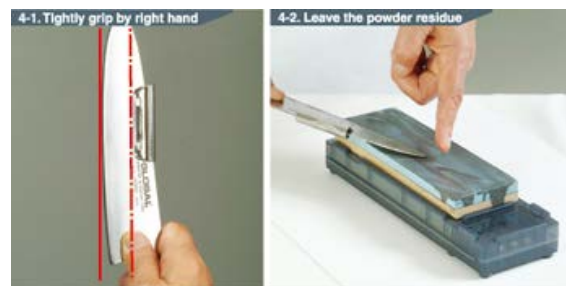
blade lengths of over 6 inches. The Smaller guide rail is suitable for most smaller knives except very narrow or small blades such as the GSF series.

Locate the Guide Rail onto the back edge of the blade (see fig. 2), and slide it down towards the middle of the knife, keeping it parallel to the sharp cutting edge.(see figure 3)

Place the knife blade with Guide Rail flat onto the whetstone. The Guide Rail will automatically create the desired angle between the blade edge and the stone.

Grip the knife firmly. as shown in figure 4-1. (For Right-handed use see figure 5 & 6, for Left-handed use see figure 7 & 8).

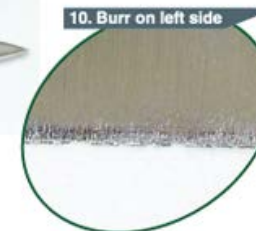
During the sharpening process, always keep a small amount of water on the stone. Please leave the powder residue on the stone throughout the sharpening process.(see figure 4-2).



Attach appropriate Guide Rail to back of blade, slightly nearer to the tip of the blade than the handle, so that the bottom edge of the Guide Rail is parallel to the blade edge.

For most regular kitchen knives which have been ground on both sides, start by sharpening the right side of the blade until you can feel a BURR on the left side (see figure 9 & 10).

Then change hands and sharpen the left side of the blade until you can feel a BURR on the right side. Repeat this procedure, alternating from the right side to the left side 4 or 5 times, until the BURR has been removed



from both sides.

After sharpening, carefully remove the Guide Rails from the blades. Our Guide Rails are lined with plastic material to minimise any scratching on the knives during their use.

After removing the Guide Rails, please rinse and clean thoroughly to remove any particles of grit remaining inside them, which could scratch the knife blade in nest use.(see figure 11)

Finally, please wash knives in mild soapy warm water, and dry thoroughly.



Traditional Japanese Knives are ground on one side only.

Do not use the Guide Rails for these. You should place the blade on the whetstone with the ground edge on the stone and follow the same angle as the edge. Pass backwards and forwards (see figures 12, 13 & 14) until you can feel a BURR on the flat face side.



After sharpening, carefully remove the Guide Rails from the blades. Our Guide Rails are lined with plastic material to minimise any scratching on the knives during their use.

After removing the Guide Rails, please rinse and clean thoroughly to remove any particles of grit remaining inside them, which could scratch the knife blade in nest use.(see figure 11)

Finally, please wash knives in mild soapy warm water, and dry thoroughly.

Then change hands and sharpen the flat face side, after slightly lifting the edge, about 5 or 6 times.

Repeat this procedure, alternating sides about 4 or 5 times, until the BURR has been removed from both sides. (see figures 15)



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