

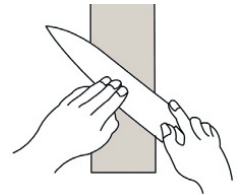
KNIFE SHARPENING BASICS

Step 1 - Prepare the stone

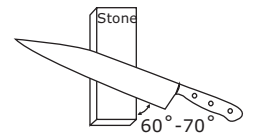
A level and non-slip surface is necessary to avoid damage to the knife blade. Soak stone in water for 5-10 minutes or until bubbles stop rising. Place the stone on a damp towel to stabilize while sharpening.

Step 2 - Position knife to stone to determine sharpening angle

Hold the knife as pictured, with your index finger resting on the spine of the knife, your thumb on the flat part of the blade and your three other fingers holding the knife handle. Use a stable grip.



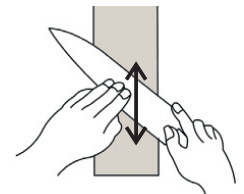
Keeping a firm grip on the knife and in a comfortable position, place the face of the knife on the stone and note the angle of the knife to the stone. A 60-70° angle is common and should be consistent during sharpening.



Step 3 - Sharpening your knife

Place two or three fingers of your left hand on the blade close to the cutting edge and press the edge of the blade to the stone. You will be sharpening the area directly under your fingers. Maintain a stable and constant pressure to achieve even sharpening.

Pressing the edge of the stone with your fingers, push the knife forward and back along the stone. Exert some pressure as you move forward and release when returning. Move the knife to position the next section of the blade under your fingers and repeat. As you sharpen you will feel a slight, even burr form along the entire edge.



Once burr forms, reverse the blade. Exert more pressure on the upward stroke to remove burr or to establish a double-sided edge.

Tips

Never sharpen the blade flat against the stone as this will produce a weak edge and scratch the surface of the blade.

Be sure to keep the stone wet with water during sharpening but don't wash away the slurry that has developed during the sharpening process.

Oil can be used as a lubricant if required. Just wash the stone with kerosene first.