

## PREPARING YOUR WHET STONE FOR USE

Remove the Whet Stone from its non-slip cradle and soak in the water for 15 minutes (until all bubbles are released). Position the non-slip cradle on a stable surface in portrait orientation in front of you. Return the Stone to the non-slip cradle.

Depending on the bluntness of your blade you will need to use one or both of the sides of the Whet Stone. The coarser 400 Grit side should be used first for blades which require returning to sharpness before finer honing with the 1000 Grit side. Blades that only require routine honing should proceed straight to Step 2, the 1000 Grit side.

## STEP 1

*400 Grit (coarse) suitable for blunt knives.*

Set angle of blade from 15-30° (typically 22°). **For greater accuracy use the Stellar Sharpening Guide SK101 (available separately).**

You can find an approximate 20° angle by holding your knife at a 90° angle to the top of the Stone then visually cutting the angle in half - twice.

With moderate pressure slide the entire length of the blade across the stone, ensuring a consistent angle, until the edge is sharp. Repeat on the opposite side of the blade with equal pressure for a similar amount of strokes to maintain an even cutting edge. After coarse grinding always hone your blade (Step 2).

## STEP 2

*1000 Grit (fine) honing.*

Use the same technique as in Step 1 but apply less pressure while moving the blade back and forth. Repeat on the opposite side of the blade with equal pressure for a similar amount of strokes to maintain an even cutting edge. Once sharp, weekly honing will help maintain a sharp edge on your blade.

After sharpening carefully rinse and dry your blade and Whet Stone. Allow the Whet Stone to dry completely before storage.

*Always use knife sharpeners with care. They should not be used by children or those with reduced physical, sensory or mental capabilities.*

