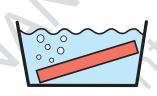
HOW TO SHARPEN YOUR KNIVES AND TOOLS

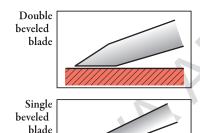
BEFORE SHARPENING:



- Soak or wet the whetstone in the water before use. (refer soaking time this below by products) For safety sharpening of the blade, hold the stone in a wet cloth or otherwise secure as preferred.
 - •Non or Less soak (Just wet surface): Professional stone, Super stone, Finishing stone, Traditional stone (T-360, T-380, T-420).
 - •5-20min soak : Traditional stone (T-102, T-210, T-215, T-901, T-211),

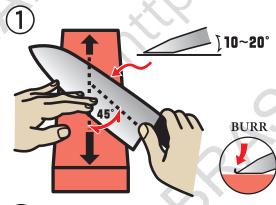
 Economical stone, Multi stone, Coarse stone, Medium stone, LOBSTER.

■ SHAPE OF BLADES AND HOW TO SHARPEN THEM:

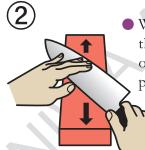


- Maintain an angle to the stone while moving the blade over the stone. After 3 or 4 strokes, flip blade and repeat process on the other side. Alternate equal strokes until sharp.
- Rest the blade flat on the stone, then angle it to match the bevel. Move the blade across the stone. After finished bevel side, lay the other side flat on the stone. Move the blade in the ratio of 20 (bevel side) and 3 (after turned).

SHARPENING DOUBLE BEVELED BLADES:



• Set the blade on stone with the length of the blade at an angle of 45° to the length of stone, then, maintain an angle $10 \sim 20^{\circ}$ to the stone while moving the blade firmly and smoothly over the stone until you feel slight burring on the other side of the blade.



When finished one side edge, then turn the blade and set on the stone and repeat the process alternatively.



When removing burr, set the blade flat on the stone and scrape the blade edge lightly to the arrow direction.

AFTER SHARPENING:

After use the whetstone, rinse it and wipe off the residue. Store it protected from direct sunlight. NOT wash and dry in dishwasher, recommend gentle drying. If a worn stone surface has become concave, it can be corrected using a dressing stone or waterproof sand paper.

ATTENTION:

When sharpening, handle blade carefully to avoid any injury. Whetstone is fragile. Do not drop or bump.