

Whetstone Sharpening Guide



Whetstone Sharpening Guide

"Thank you for purchasing our 400 1000 6000 Whetstone Sharpening Set, containing everything you need to keep your knives razor sharp and restore old knives to their former glory."

"This guide shows you how to use your new set safely and efficiently. If you still have questions after reading it, please don't hesitate to reach out to us at support@larhn.com and one of our team will be only too happy to help."

John
Founder | LARHN



STEP 1: SELECT THE CORRECT WHETSTONE

Whetstones are categorised by a number, called their grit. This describes how rough or smooth the stone is. The lower the grit, the rougher the stone is. A rough stone can remove more material, and is ideal for the initial stage of repairing a damaged or very dull knife, but it is not fine enough to create a razor-sharp edge.

The sharpening process typically involves using 2 or more grits, beginning with rougher (lower) and then repeating the same process with the smoother (higher).

Your set includes 3 grits across 1 single-sided and 1 double-sided whetstones.

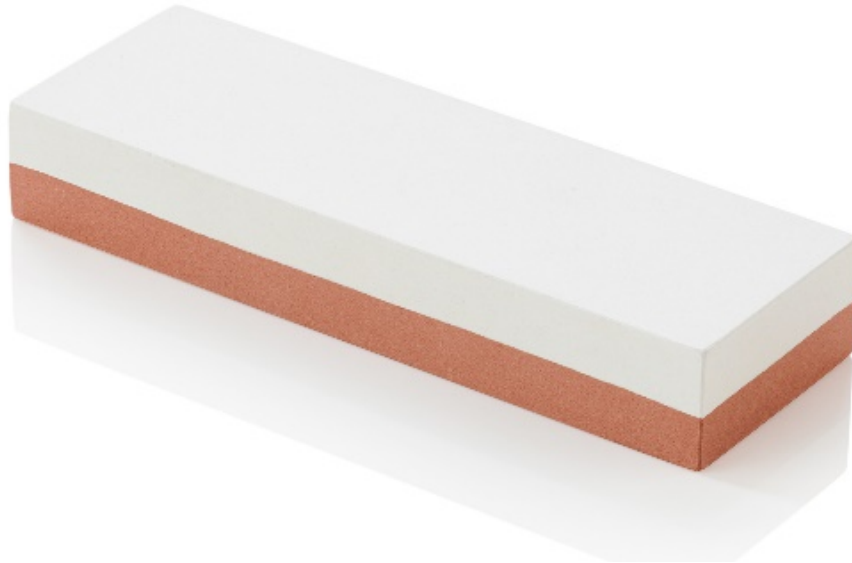
Choose the appropriate whetstone to begin the job depending on the initial condition of your knife. Once you have completed steps 1 to 6, repeat the process until you have used the 6000 grit.

Begin with the 400 grit for repairing knives that are very dull, chipped or damaged.



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Begin with the 1000 grit for sharpening blunt, but otherwise undamaged knives.



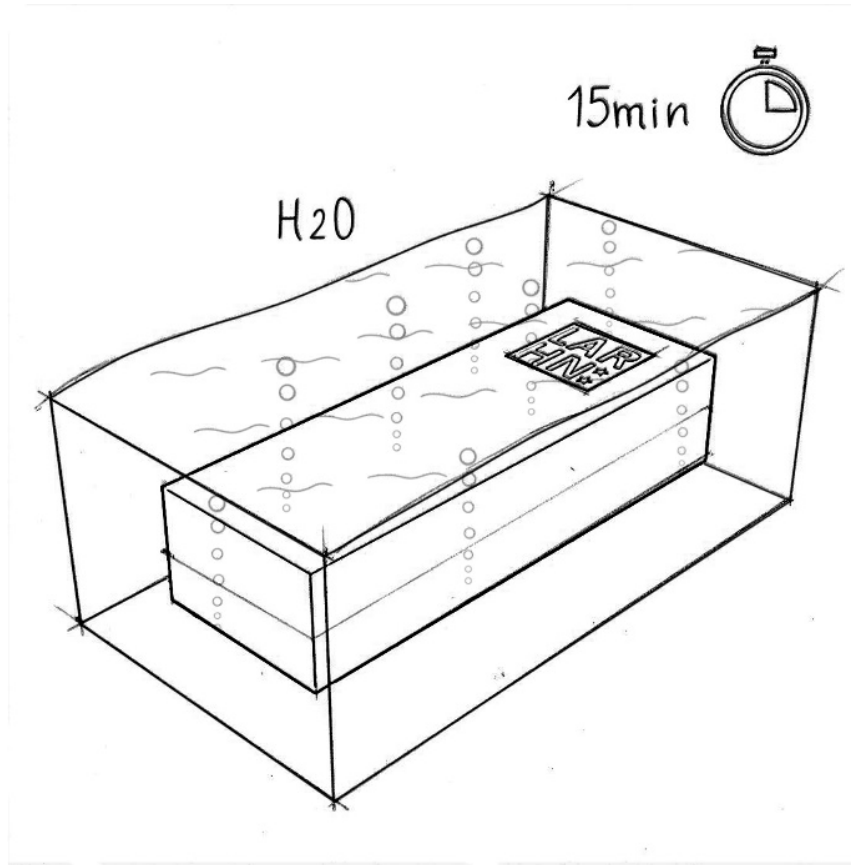
Use the 6000 grit as final step to achieve a razor-sharp finish.



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STEP 2: SOAK THE WHETSTONE

The whetstone requires water to work. Before sharpening, submerge the whetstone in water for around 10-15 minutes.

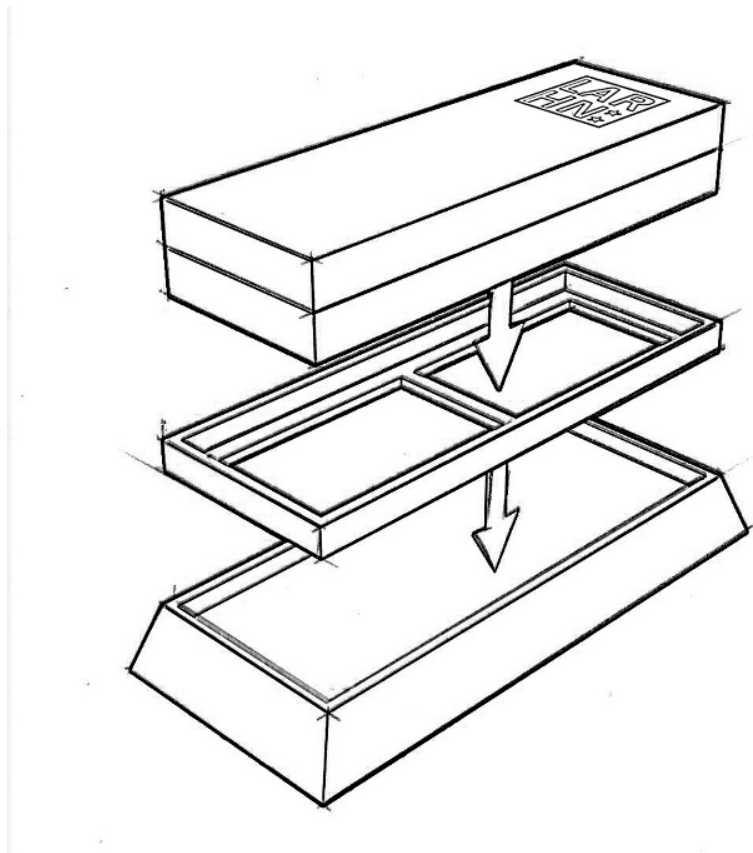


Tips:

- When you submerge the whetstone you will see bubbles as air escapes from the porous whetstone. Once the bubbles stop, it is a good sign that the whetstone is ready for use.
- Don't worry if you forget about the whetstone. It can't get to wet!

STEP 3: SECURE THE WHETSTONE IN THE SILICON HOLDER & BAMBOO BASE

If the whetstones are allowed to move, it is not only dangerous, but the sharpening process will be very inefficient. Place the whetstone in the silicon holder and then both in the non-slip bamboo base for maximum security.

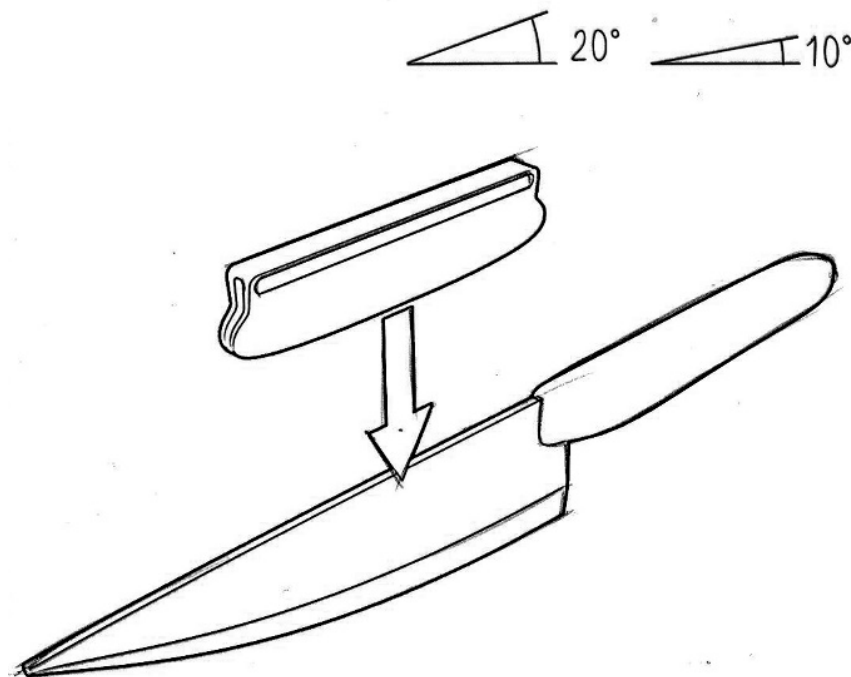


Tip:

- The silicon holder can be used on its own, but we recommend using the non-slip bamboo base as well as it provides more security.

STEP 4: HOLD THE KNIFE AT THE CORRECT ANGLE

The optimal angle sharpening is ~10-20°. For assistance in maintaining the correct angle, attach the angle guide to the back of the knife.



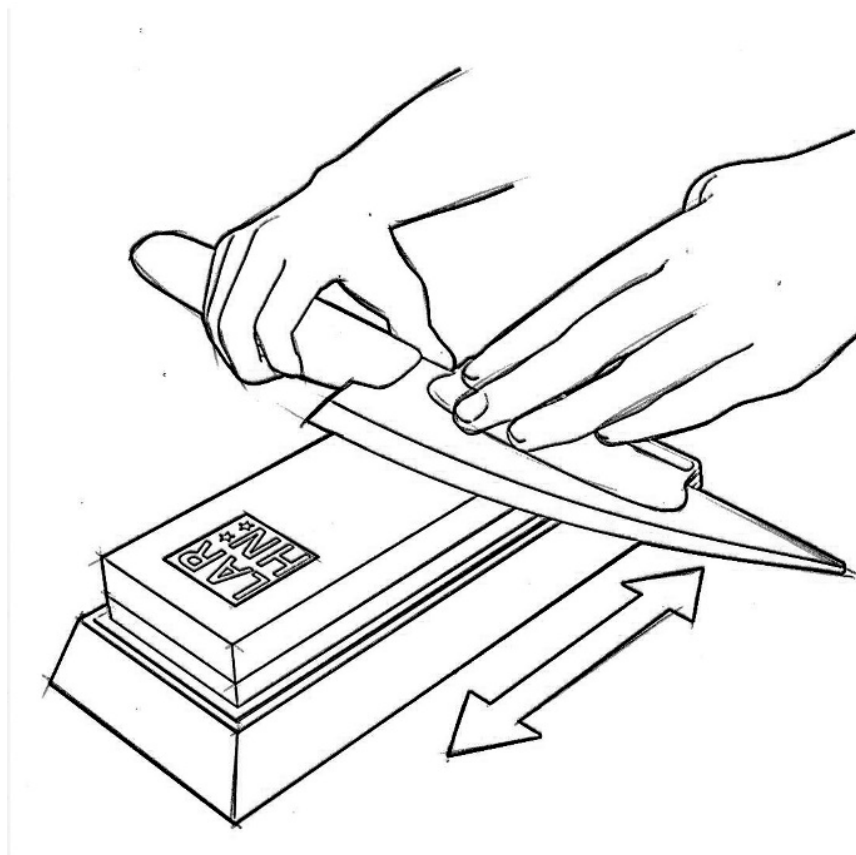
Tips:

- The angle guide is best suited to maintaining a constant angle for small knives. For larger or curved knives, we recommend manually maintaining a constant angle once you have gained some experience.
- When the angle guide is new and inflexible, it can potentially scratch thicker knives that are constructed of a soft material. We would suggest you test prior to using on any expensive knives.

STEP 5: GRIND FORWARDS AND BACKWARDS ON ONE SIDE ACROSS THE FULL LENGTH OF THE BLADE

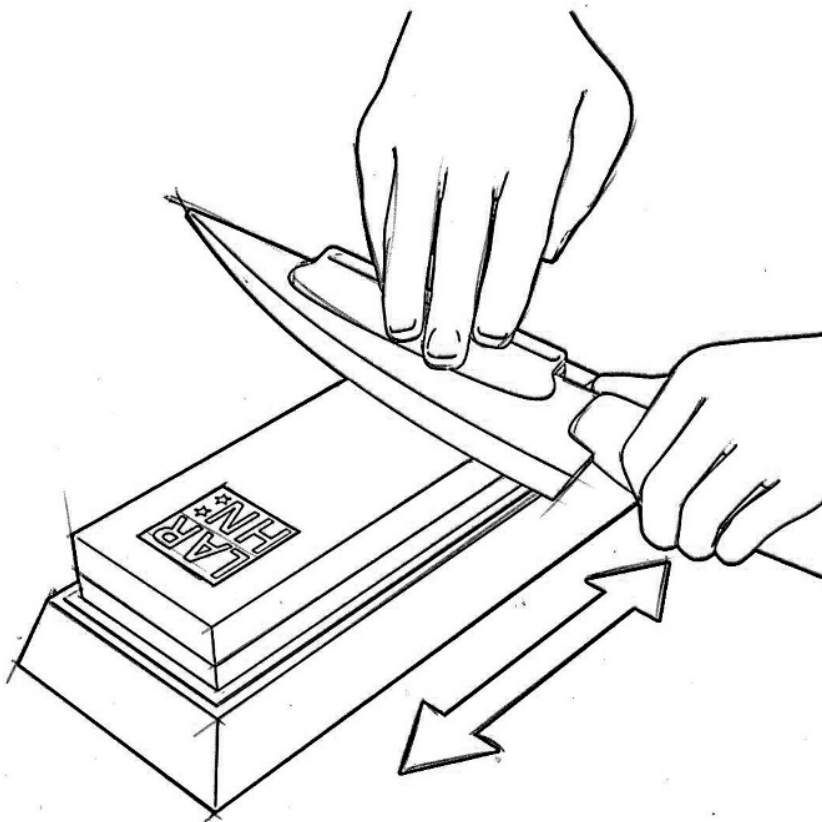
Hold the knife so you can comfortably maintain a constant angle and exert even pressure on the knife blade. We recommend holding the knife as pictured below, but, as long as you find a solution that works for you, that's ok.

Using even pressure, grind the knife forward and back along the stone, making sure you cover the entire length of the knife. As you grind you will see burr form along the entire edge. Once you have an even burr it's time to reverse the blade.



STEP 6: REPEAT WITH THE OTHER SIDE OF THE KNIFE

Once you have a burr, reverse the blade and repeat the process with the other side of the knife.

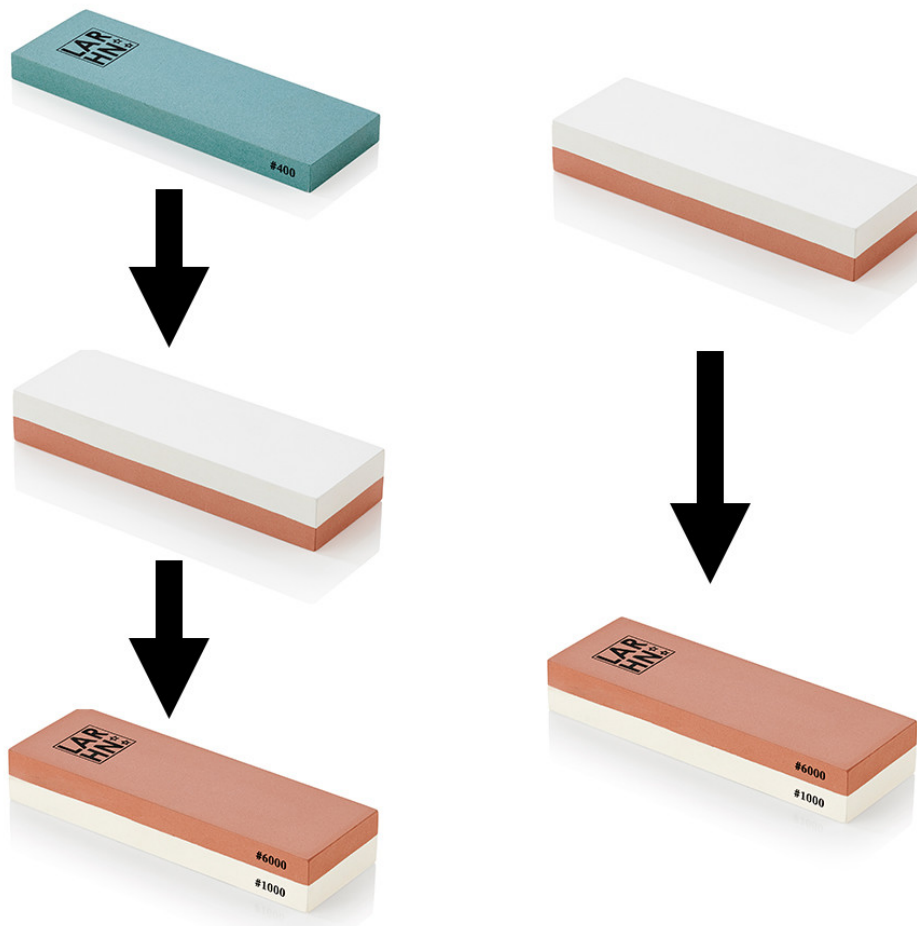


Tips:

- Add more water to the stone if appears dry, or there is too much friction.
- Do not remove any residue from the whetstone that appears during the grinding process. It will help with the sharpening of the knife.
- Use as much of the surface of the whetstone as possible. This will extend its life and minimise the need to repair. We won't be offended if you grind off our logo!

STEP 7: REPEAT WITH A HIGHER GRIT WHETSTONE

Repeat steps 1 to 6 until you have created a razor-sharp edge with the 6000 grit whetstone.

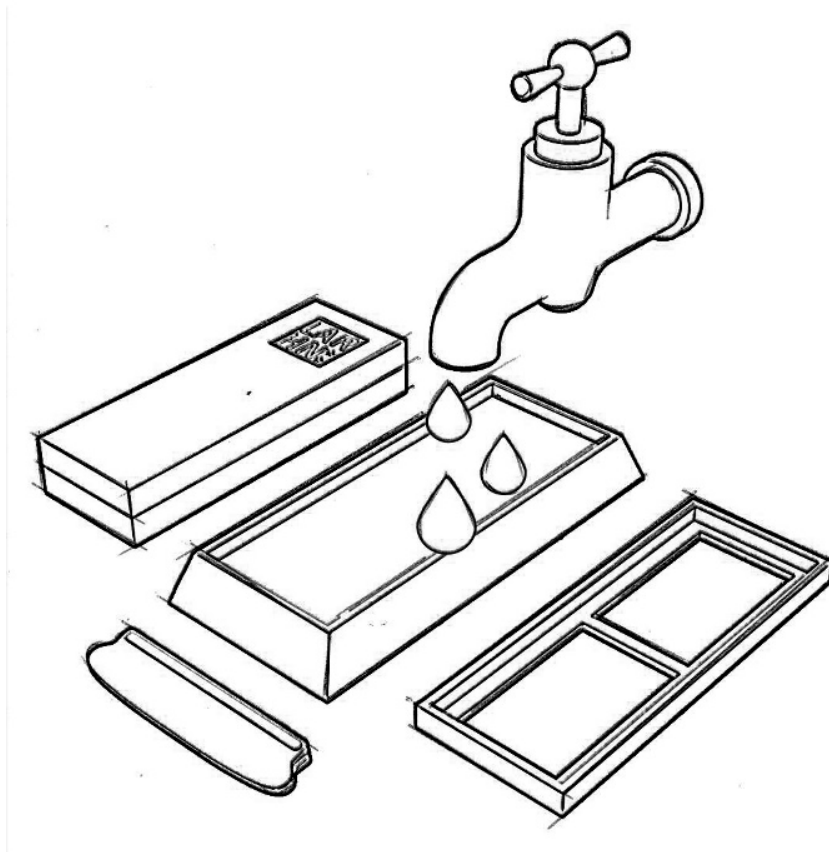


Tip:

- The easiest way to know when you're done is to slice a piece of fruit or veg. Don't run your finger along the blade!

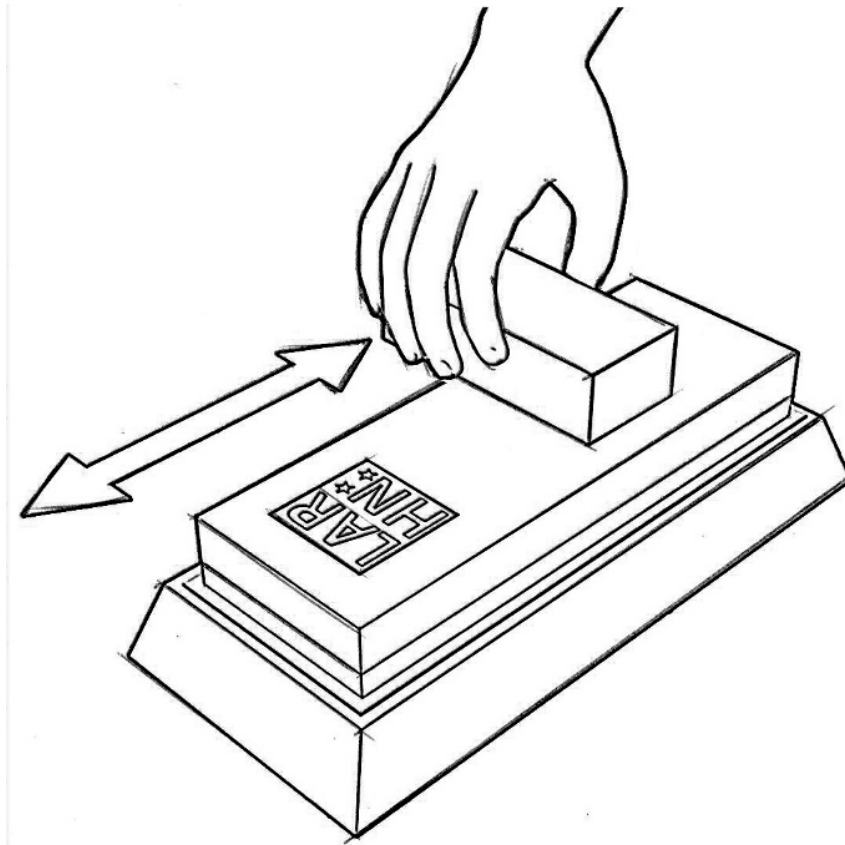
STEP 8: CLEAN THE WHETSTONE, ACCESSORIES AND KNIFE AND DRY BEFORE STORAGE.

After using, clean the whetstone and accessories and dry in a well-ventilated area before storing.



REPAIRING YOU WHETSTONES

After repeated use, the surface of whetstones can become irregular. Place the fixing stone on the surface of the whetstone and grind it back and forth to create a new, flat surface.



Tip:

- Maintaining even pressure and using the entire surface of the whetstone while sharpening will extend the life of whetstones.

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