

- 1 Submerge the whetstone in water, it will bubble. Leave the whetstone in the water for about 5-10 minutes (until bubbling stops). After it has soaked, fit the whetstone in the silicone pad with the white side of the stone facing down, and seat it firmly on the bamboo base. Be sure to place the base on a flat, level surface like a counter top.

The coarser grit will define the sharp edge of your knife, so start with the #1000-grit (blue) side up. The #6000-grit (white) side will be used later to polish your knife to a razor-sharp edge.



Tip: While sharpening, if the stone starts to become dry, simply sprinkly water on it to keep it wet.



- 2 Hold the blade's cutting edge against the blue side of the whetstone at an angle of 10 to 20 degrees. You will need to maintain the same angle with every stroke. Gourmet Tool has included a sharpening guide to help you learn to maintain the proper blade angle (instructions on back).

As you hold the knife on the stone, place your fingertips of your free hand across the spine of the blade to maintain consistent pressure (see picture on the left). Pressing slightly against the blade, slide it down the stone in one even stroke. Repeat this step about 5 times for each section of the blade.



Turn the blade over and repeat the process on the other side of the knife. Be sure to use the same number of strokes on each side to produce an equal angle.

We recommend 5 strokes per side – then check the blade and repeat the process if necessary. Once it appears sharp, move on to the next step to polish the sharpened blade.

(Please note: The Gourmet Tool Whetstone is not suitable for sharpening serrated scissors or blades.)

Instructions for the optional angle guide are located on the back of this brochure.

- 3 Once you have achieved the desired edge using the blue side of the whetstone, turn the stone over and repeat the procedure using the white side. One of the easiest ways to test the sharpness of a knife is to use it. It should cut fast and clean. A kitchen knife should be able to cut vegetables with very little pressure. Also, you can test it by simply looking at the cutting edge. On a sharp edge, the two planes of the edge come together perfectly so that nothing will reflect light.

The white side of the stone is the finer grain, which will finish the sharpening, leaving a polished, razor-sharp edge.

Carefully clean the newly-sharpened knife with a wet sponge. Dry thoroughly before storing.



Remember, the Gourmet Tool's Whetstone can be used to sharpen scissors too!



Easy-to-use optional angle guide

Slide the angle guide onto the back of your knife. Begin sharpening the knife as per instructions on the front of the brochure. Use both hands; one to hold the handle of the knife, the other to support the back of the knife by pressing down on the angle guide. The white bar of the guide should ride along the surface of the whetstone and lift the back of your knife. Because the

angle is fixed, we recommend the guide be used for traditional kitchen cutlery only.

(The guide should not be used on larger knives, like butcher knives, or expensive knives that might get scratched if too thick for the guide)

Flatten the stone after multiple uses

After using the stone many times, it may develop grooves and become uneven. To make the surface even again, use a flattening stone – a stone that is at a lower grit than the one you are flattening. Rub your whetstone with the flattening stone until all the uneven areas have been leveled out. For a demonstration, visit our facebook page @gourmettool for a video.

Maintenance:

After every use, clean your whetstone using a soft brush and allow it to air dry for at least 24 hours depending on room temperature. After extended use, the stone will require flattening to restore its surface.

Gourmet Tool



• Whetstone Sharpener •

*Congratulations on your purchase of the world's finest whetstone!
A sharp knife is a safe knife.*