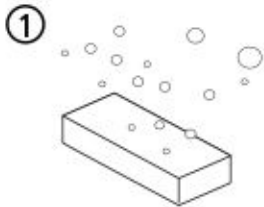


GUIDE TO WHETSTONE SHARPENING

Double Edge Whetstone Sharpening

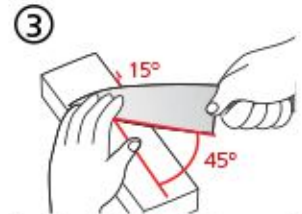
To maintain a keen edge on your Tojiro knives, we highly recommend periodic honing with a whetstone. Our most popular whetstone is Tojiro's #1000/#3000 combination stone, but you may wish to start with a coarser grit for dull or damaged knives and fine-tune your edge using a high grit stone. Tojiro recommends sharpening using the "70/30" rule - spend 70% of your time honing the primary cutting side of your knife, and 30% on the reverse side removing burrs. If you're right-handed, the primary cutting side is the right side of the knife when held in a natural cutting position; if you're left-handed, it's the left side of the knife.



① Submerge the whetstone in water till there are no visible air bubbles.



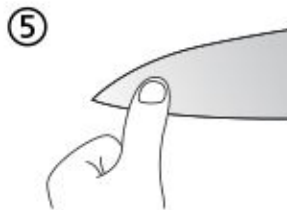
② Hold the knife firmly in your primary hand, blade down, securing the flat of the blade with your thumb.



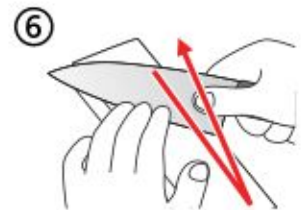
③ Position the knife facing you at 45° to the centre line of the stone, with the blade tilted to 15°.



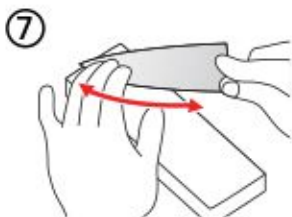
④ Holding the angle, run the blade back and forth starting with the tip using your other hand to apply pressure.



⑤ Check the back of the blade for burrs, this means that you are taking metal off the blade and sharpening it.



⑥ Continue working in sections from the tip to the heel of the blade, repeating steps 4 and 5 till burrs emerge from the entire back edge



⑦ Remove the burrs from the back of the blade by turning the knife to face away from you again at a 45° angle to the stone, and tilted 15°.



⑧ Work the back of the blade lightly from tip to heel until all burrs are removed checking regularly.



⑨ To refine the edge select a finer stone and repeat the process.

