



KNIFE SHARPENING GUIDE



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Introduction:

Whetting a knife using a stone can be challenging if you're just beginning, and you can really end up with a dull knife.

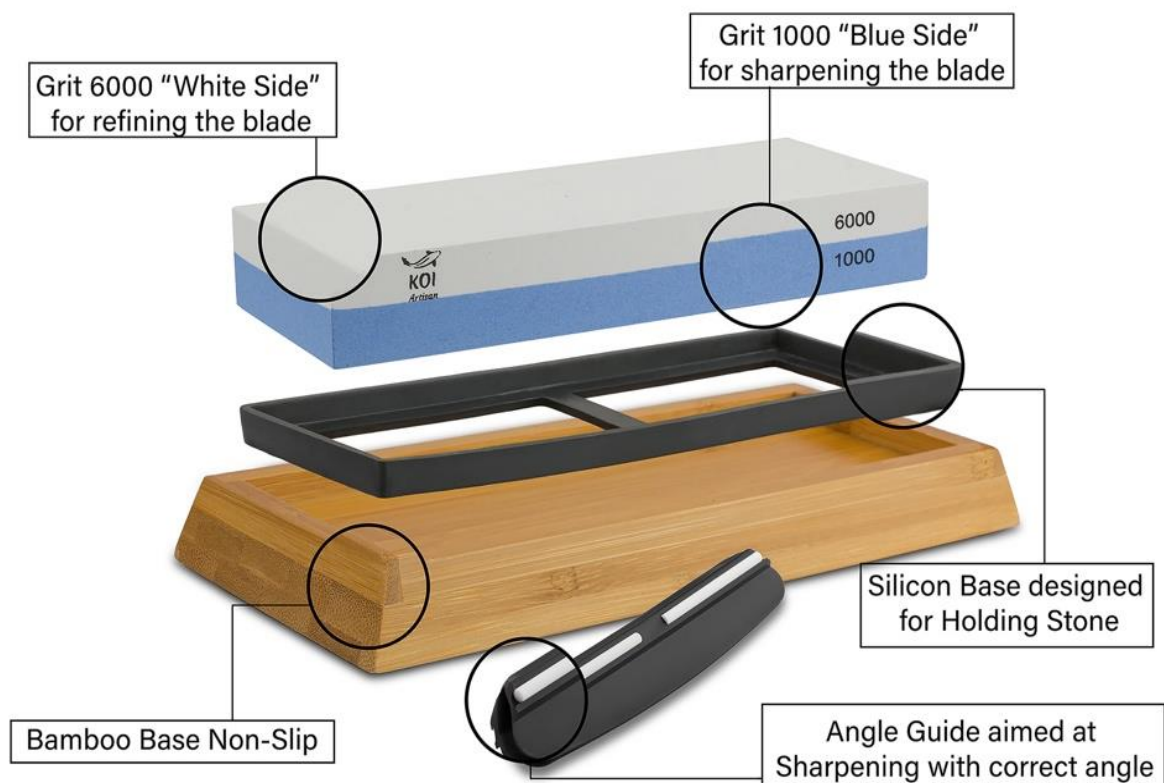
Working with a sharp knife is undoubtedly fun, but it's a rare commodity in many kitchens.

Anyone who owns a trusted blade should know how to sharpen it, and a whetstone is a classic method.

When you purchase a knife set, with the time, you notice it loses its sharpness, and even those knives that are expensive do eventually turn dull. A majority of knives in many kitchens are found in terrible condition.

The sharpness of a knife depends mostly on where it's been used and how it's stored. No matter how good a knife is at one point, it does lose its sharpness even if it's well maintained.

To test the sharpness of a knife, run a simple test: cut a tomato. If you finely chop through the tomato without putting any extra pressure on the knife, the blade is sharp.



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But if your knife presses into the skin of the tomato but doesn't slice it, your blade is dull, and it needs to be sharpened.

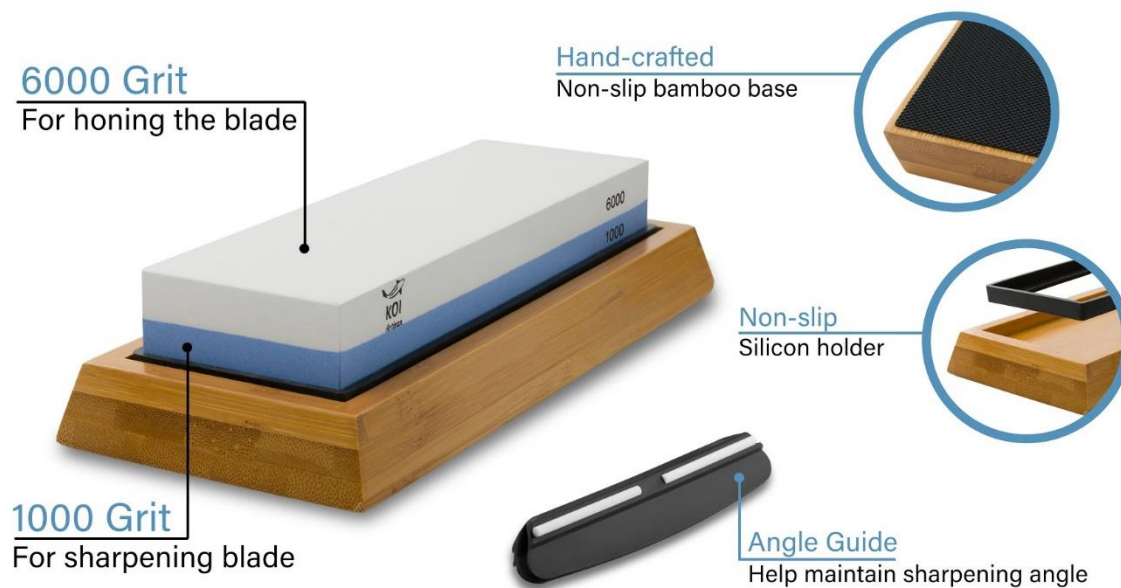
One solution to this problem is to get your knife sharpened by a professional knife sharpener. But this can also cause two main issues, which are the following:

Good knife sharpeners are rare to find.

Second, if you are waiting till your knives become too dull only then, you will get them whetted, this means you aren't enjoying cutting and chopping, you are using a dull knife which isn't sharp enough.

There is, though, an easy answer to this problem: Whet your knife yourself.

You can always rely on a razor-sharp knife if you have whetted it yourself.



Important Knife Sharpening Tips:

Sharpening is not a difficult task but requires a certain technique to keep the edge in shape and get the desired output. While grinding the blade, coarser grit stone is used to maintain the exact angles of the blade.

Once done with this, finer grit stone helps in giving a furnished surface. Before using the finer grit, it is necessary to ensure that you have achieved the correct angle. Multiple ways can be used to give a proper shape and angle to the blade, and this can be ensured through various tactics; some are as follow.



To avoid the chocking of the grain particle with wear off steel or iron, immerse the whetstone with a considerable amount of water. This is necessary to keep the surface of stone wet while sharpening the edges of the blade.

So do not forget to cover the surface of whetstone with water; otherwise, the steel particles will get stuck into it, and these particles will destroy the surface of the stone.

Maintain the Sharpening Angle:

Well, the lesser angle gives a more pointed edge, but at the same time, it is more vulnerable to cause harm. Most of the time, 30 to 40 degrees (each side at 15 to 20 degrees) is a preferable angle to hone the knives.

Although the sharpness of the blade depends less on the angle of the tip but more on the thickness of the blade, still the angle matters while grinding the edges of the blade.

Furthermore, the angles decide the strength of the blade. In common practice, the European knives angle is between 36 to 40 degrees, and Japanese knives are at 30 degrees.



Sharpening Tips:

Grit 1000 (Blue Side) for Sharpening:

The grit 1000 and the grit 6000 are combined to the whetstone. Coarse side 1000 grit well serves slender knives and refines the edge of the blunt knife.

Hold the knife firmly with your right hand, using the index finger and thumb maintains a strong pressure on the blade and keep on moving smoothly. Using your left hand, maintain an angle of 10 to 15 degrees on the stone and press the knife against the stone.



Grit 6000 (White Side) for Sharpening:

The 6000 grit is ideal for polishing and finer sanding, and 6000 grit side is for finely honing the edge for sharpness.

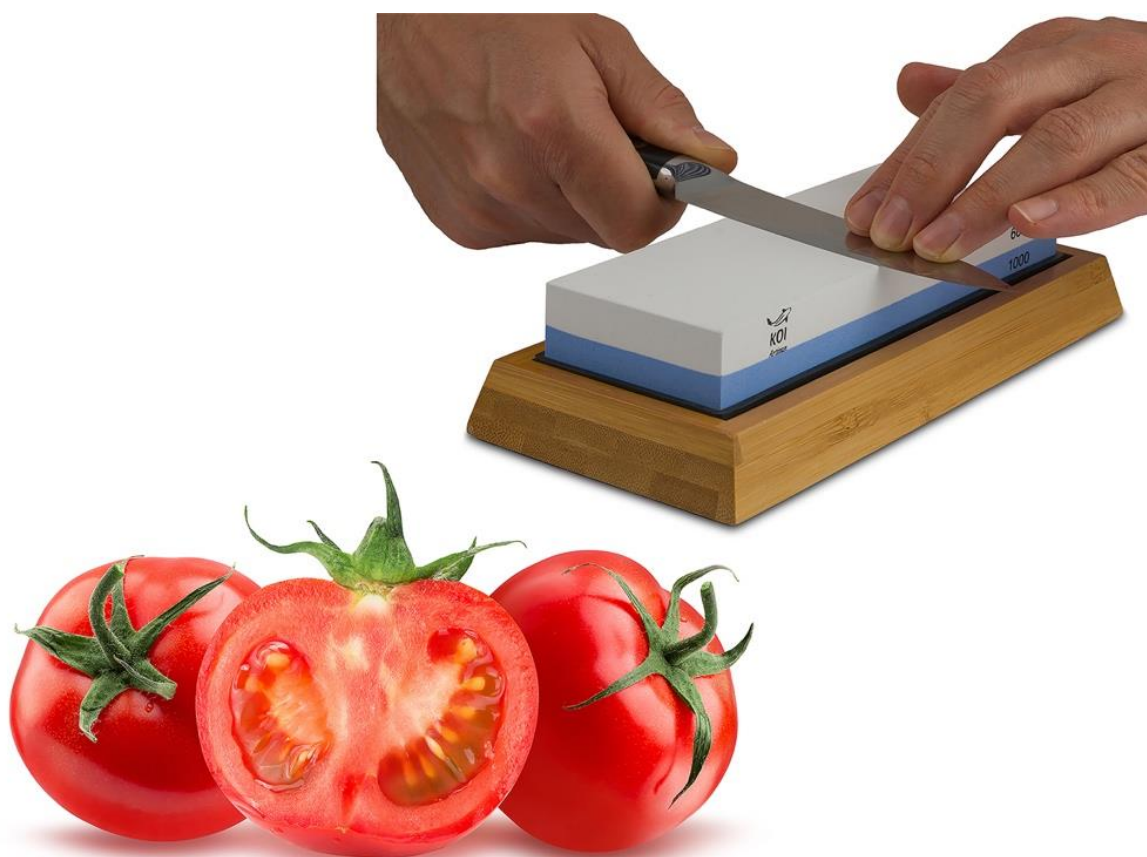
Using even pressure, push the knife forward and back along the stone. For controlled sharpening, exert pressure as you move forward and release pressure on the down stroke. As you sharpen you will feel a slight, even burr form along the entire edge. Once you have a burr, reverse the blade. Exert more pressure on the upward stroke to remove the burr establish on the edge.



Test Your Blade:

To test the sharpness of a knife, run a simple test: cut a tomato. If you finely chop through the tomato without putting any extra pressure on the knife, the blade is sharp.

But if your knife presses into the skin of the tomato but doesn't slice it, your blade is dull, and it needs to be sharpened.



Maintenance:

After every use, clean the surface of the whetstone using a soft brush or towel and allow it to dry in a well-ventilated area before storing to avoid molds.

To clean the knife, use a wet sponge or neutral detergent but be careful of the sharpened edge.

Always dry your knife before you store it away.



How to Fix the Stone:

After repeated use, your stone will begin to develop grooves in it, which can hinder its sharpening power. To fix it, use a low-grit stone fixer. Place the fixer flat against the stone, and push it back and forth to grind down the stone and create a new, flat surface.



By what method to Use Angle Guide:

1. Fix angle guide to the suitable location of knife blade.
2. Using both hands grip the handle and the back of the knife.
3. Make contact with the surface of the stone and establish sharpening angle. Angle guide will maintain accurate angle as you move the blade to and fro over the sharpening stone.

STEP 1



STEP 2



STEP 3

