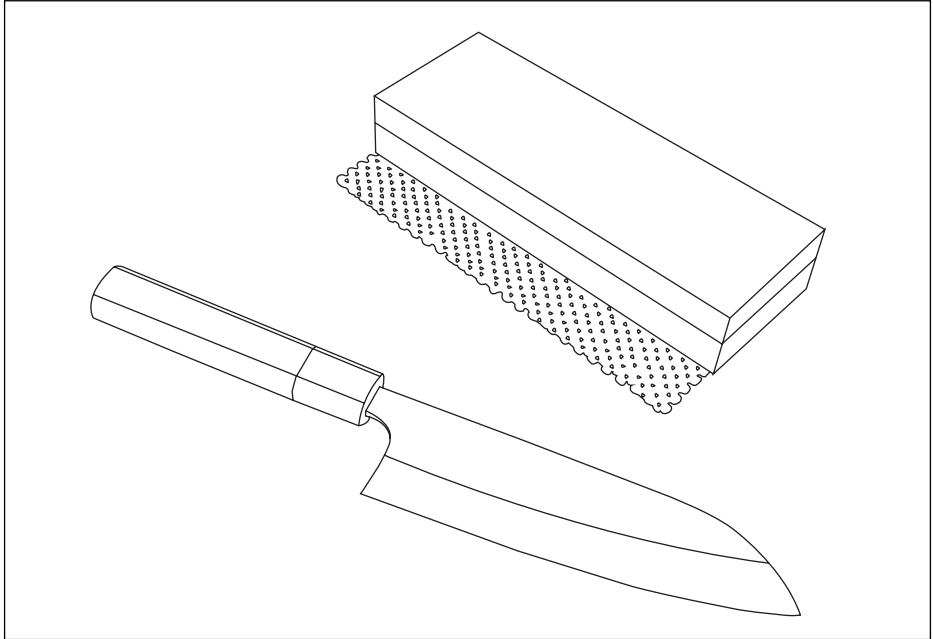
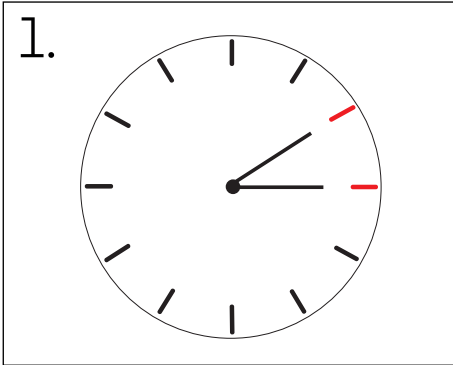


Sharpening Instructions



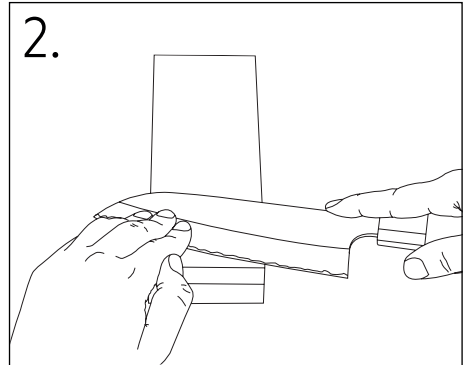
If the knife has not been sharpened for a long time and is very dull, a sharpening stone with a grit of at least 800, depending on the condition of the knife, is good for preliminary sharpening. For the actual sharpening process, one would use a sharpening stone with a grit between 800 and approximately 2000, depending on one's patience and desired result. For those who want to give their knife a really fine finish with a fine sharpening and perfect edge, they finish with a honing stone. The grit of honing stones ranges from over 2000 to 10000, with the effect above 6000 being more polishing.

Caution: During sharpening, a slurry forms on the surface of the sharpening stone. This slurry contains the sharpening particles and should only be removed at the end!



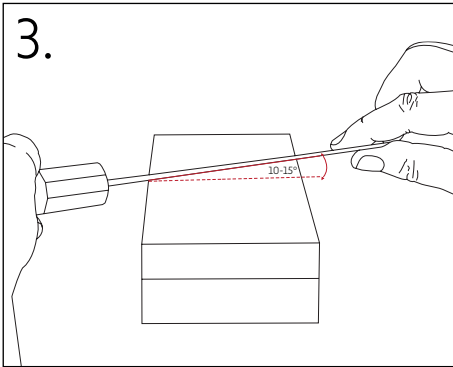
Before you begin, soak the sharpening stone in water for 10-15 minutes. Japanese water sharpening stones should be properly saturated before use. Once no more air bubbles rise, wait another 1 minute, then the stone is ideally soaked with water.

Also, during sharpening, the stone should always be wet, as this prevents overheating and promotes the formation of the sharpening slurry, which improves the result.



Before you begin the sharpening process, place the sharpening stone on a sharpening stone holder or a rubber mat to prevent slipping. A dishcloth or a damp towel can also work, but note that sharpening will create slurry.

Hold the knife in your right hand and place it diagonally on the sharpening stone. Use three fingers of your left hand to stabilize the blade. You can also place the index finger of your right hand on the spine of the blade to gain more control and a secure feeling during the sharpening process.



Place the blade at an angle of **10 - 15°** on the sharpening stone and carefully (as shown in Figure 2) move the blade from back to front.

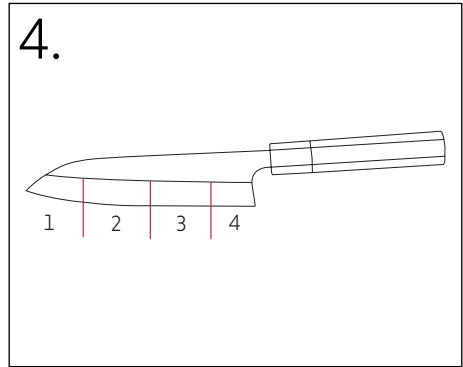
It is important to maintain a constant angle throughout.

Also, make sure that you only apply pressure to the blade during the movement.

For beginners: Caution:

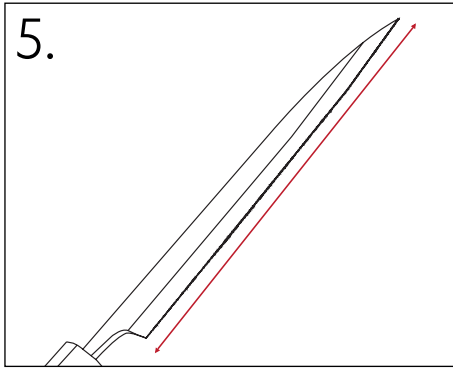
A movement that is too fast can quickly lead to a change in the angle. The result is imprecise cutting geometry, which negatively affects the sharpening result.

- Attention: For left-handed knives, the sharpening process should be applied in reverse.

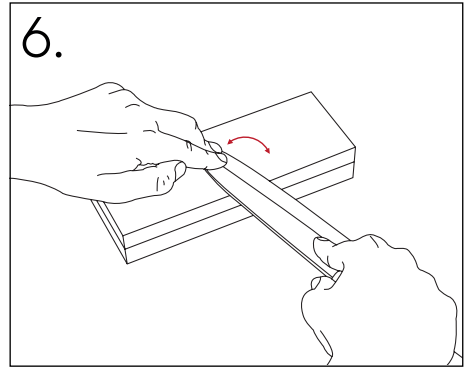


Also, make sure that you do not sharpen the entire blade of the knife at the same time.

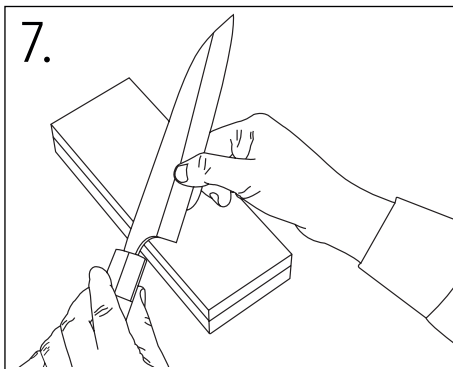
It's best to mentally divide the knife into approximately 4 sections and sharpen them one by one.



5. Sharpen one side of the knife until a small burr forms on the opposite side of the blade, which may not be very visible. **CAUTION:** When checking for the presence of a burr, always run your fingertip lightly over the edge, away from the cutting edge.



6. To sharpen the tip of the blade, again, place the knife on the sharpening stone at an angle of $10 - 15^\circ$. You will notice that the tip of the blade does not directly touch the sharpening stone. Lift the knife slightly higher. Place 3 fingers on the blade again and move the knife in a semi-circular motion, moving it forward and backward along the sharpening stone.



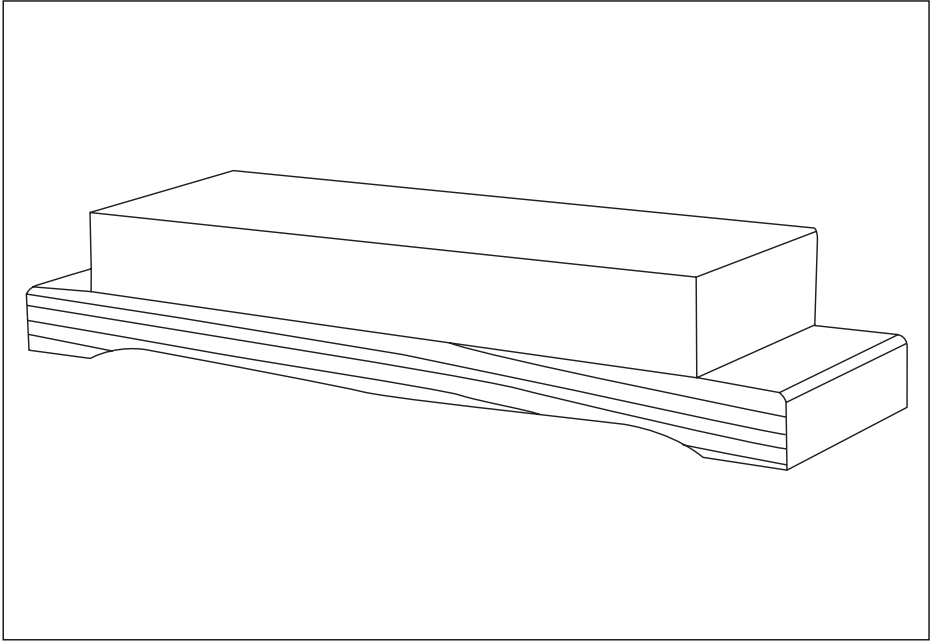
7. Repeat the sharpening process. The other side of the blade should be sharpened very gently, with decreasing pressure and for a shorter duration each time. Repeat this process until no burr is felt anymore.

8.

For the finishing touch, switch (if available) to a polishing stone with a grit of 2000 or higher and draw the knife across the polishing stone several times on both sides. No burrs should form here.

9.

After sharpening is complete, rinse the knife with lukewarm water and dry it thoroughly.



Care of the water sharpening stone

After using a Japanese water sharpening stone, you should wash it, dry it, and let it air dry in a well-ventilated area before storing it.

Flattening the surface

If you have already used the Japanese sharpening stone, perhaps multiple times, you should flatten the surface. Sharpening the knife causes the surface to become increasingly concave, making it difficult to impossible to sharpen accurately. This can be done using a flattening stone or sandpaper with appropriate grit on a completely flat surface.