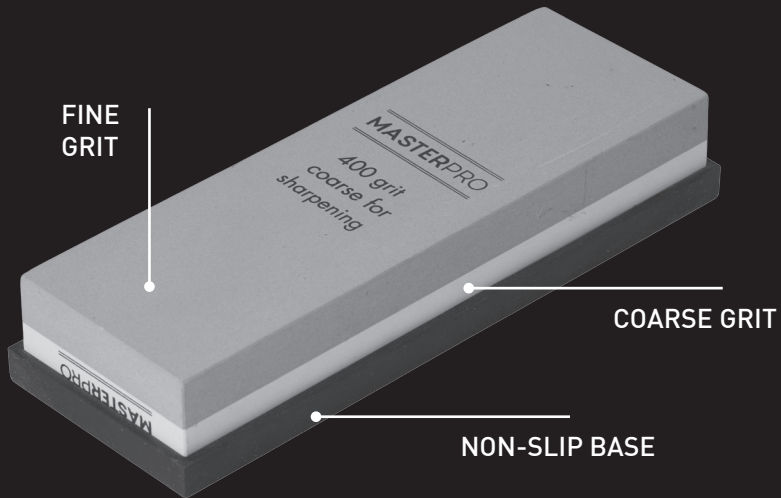

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DUAL SHARPENING WHETSTONE



BEFORE USE:

Whetstone needs to be soaked in water until it is saturated, with non-slip base temporarily removed. When air bubbles stop rising, remove whetstone from water. Allow to dry thoroughly and then place whetstone in its non-slip base on benchtop or other flat surface with the green side facing up. The green side is a coarse grit, whilst the cream side is a fine grit.

SHARPENING:

Always start sharpening with the coarse grit, using the entire stone to sharpen your knife. During the sharpening process you can continue to apply water to whetstone. Starting at the tip of the knife blade, apply a small amount of pressure and move tip back and forth along the coarse grit at an angle of 15-30°. Residue will appear on the blade as you move it up and down the stone. As the residue builds up, move the blade down towards the hilt of the knife and continue to move it back and forth. Once this process has been applied to the whole knife, turn whetstone over to the cream side and repeat the process. Continue until you are satisfied with the sharpness of the knife.

Rinse the whetstone to remove residue build up. Wash knife in warm soapy water before use.

Please retain these instructions for future reference.

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