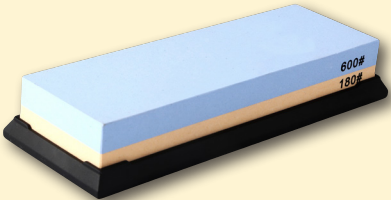
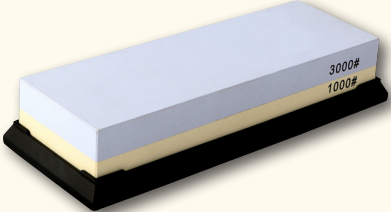
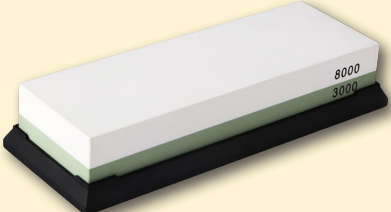


Facts About Using a Whetstone

The best thing you can do for your knives is to keep them sharp. An alternative sharpening method to the sharpening steel is a whetstone. A whetstone is a sharpening method that uses natural or synthetic materials to sharpen a knife using friction ("Whet" means to sharpen). Whetstones are often considered to be one of the most effective and gentle methods of sharpening. Learning the correct way to use a whetstone may take some practice and time, but once you master the technique you will be able to keep your knives razor sharp!

CHOOSING A WHETSTONE:

With the wide range of whetstones on the market, the process of choosing one can be quite confusing. The most common whetstones are oil, water, or diamond stones. To help you better understand the differences in grits, have a look at the chart below:

Grit	Application	Image
Less than 1000 Grit <i>*3 grit combinations available*</i>	Used to repair blades that are very dull, or blades that may even be damaged (chipped or nicked edges for example). *Low grit stones do not leave the best finish on a blade*.	
1000 to 3000 Grit <i>*3 grit combinations available*</i>	1000 grit is considered the usual grit for sharpening. 3000 grit is still good for "sharpening". Use this grit when sharpening knives on a regular basis.	
4000 to 8000 Grit <i>*2 grit combinations available*</i>	Used for "finishing or refining" a blade edge. 5000 to 8000 grit produces a "superfine" edge	

Caution: These whetstones are abrasive; a lot of material will be taken off the blade. Start with less pressure at first to make sure the blade is not being further damaged.

Typically, the lower the grit number, the more coarse the stone. A coarse stone will sharpen a knife more effectively. Higher grit stones are best used for finishing and polishing.

HOW TO USE A WHETSTONE:

Whetstones allow for the best control when sharpening a knife because the Chef can choose the desired sharpening angle and grit. Follow these steps for the best sharpening results.

1. Immerse the stone in water for 5 minutes, or until the stone stops producing bubbles in the water.
2. Place the stone on top of a solid, secure surface (rubberized shelf liner, a silicone mat, folded towel, etc.) to make sure it stays in place during use.
3. Start with the coarsest side up. With the blade facing away from your body, hold the knife by the handle and place the heel of the blade edge against the stone at an angle of 15 – 20°.
4. With moderate pressure, slide the blade forward across the whetstone; ensure that the entire length of the blade edge moves across the stone at a constant angle.
5. Repeat several times (no more than 10) and then check the sharpness of the first side of the blade.
6. To check sharpness, carefully run your thumb perpendicular to the edge of the blade; when you can feel a burr from the handle to the tip, that side of the blade is sharp enough. Safety Tip: DO NOT RUN your finger PARALLEL to the blade.



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7. Now, turn the knife over to sharpen the other side of the blade edge. At first this will feel strange, as you are not holding the knife handle in your dominant hand.
8. Once the blade is sharp, the burr must be removed. Turn the whetstone over (finer side is up).
9. Repeat the process above on both sides of the blade edge to remove the burr until the edge is sharp.

It may take a few times back and forth to have the desired edge. When finished rinse the stone and clean off any residue. Always rinse your knives in hot water to clean.

Remember, practice makes perfect!

CCI has eight grit combination stones available. Under **“Sharpening Steels & Devices”** on our **website** you can find specific information for each stone grit combination. This will guide your purchase based on the task you need to do (i.e. repair, sharpen & finish/refine).