



Messermeister



KNIFE MAINTENANCE

HOW-TO: SHARPEN A KNIFE WITH A STONE

- * Before sharpening your knife, immerse the water stone into water deep enough to cover the entire stone for around 10 minutes or until the stone stops producing bubbles.
- * Examine the edge of the knife to determine its condition. Edges showing abrasion or micro chipping should be restored using the 400 grit side and finished with the 1000 grit side. If no edge flaws are evident, move directly to the 1000 grit maintenance side.
- * Place the water soaked stone on a secure non-slip base or surface with the chosen side (400 or 1000) facing up.
- * Start by holding the knife with the edge on the stone so that it can be pushed or drawn across the stone lengthwise and place 2-3 fingers from other hand on the top side near the middle of the blade.
- * Place the knife at a 15-20° angle from the stone. Start at the heel and push the edge across the stone as if taking a shallow slice.
- * Be sure to push the blade completely across the stone, including the tip.
- * Repeat this step until the water on the stone becomes a slurry (a mixture of water with sediment from the stone) approximately 10-20 times. Do not wash off the slurry as it helps sharpen the knife.
- * Add water if necessary to lubricate the stone.
- * Reverse the blade to the other side and repeat the same edge first motion and the same number of strokes using the same angle.
- * Test the edge by cutting through paper and if necessary repeat the entire process until the edge achieves desired sharpness.
- * If a polished edge is desired, use a finer grit stone (minimum 3000 grit) and repeat the strokes by drawing the edge in reverse in an alternating style until the edge reflects more light. Test the edge again for desired sharpness.
- * Be sure to wash, rinse and dry your knife after sharpening.

