

# KNIFE SHARPENING GUIDE



**MIKARTO**  
PRECISION KNIFE WARE

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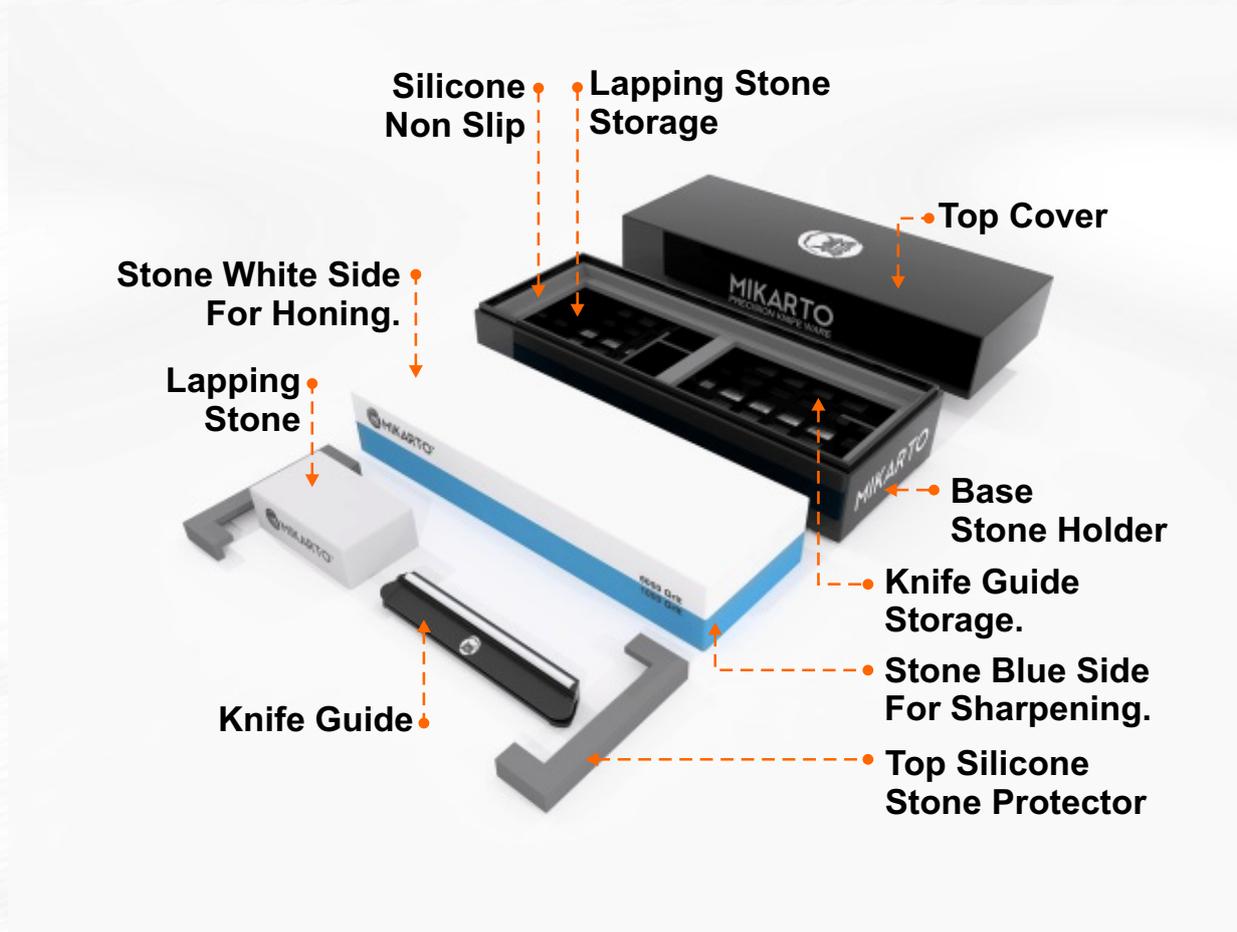
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# 1. PREPARE THE STONES



Submerge the stone in water for at least 5-10 minutes before sharpening, or until bubbles stop. Place the stone on non-slip base to stabilize while sharpening.



**Tip: Submerging the stone for longer period of time, won't hurt or damage the stone!**



## 2. MAINTAIN ANGLE

Hold the knife as pictured, with your index finger resting on the spine of the knife, your thumb on the flat part of the blade, and your three remaining fingers grasping the handle.



Establish position of knife to stone and determine edge sharpening angle. Maintain 15 to 20 degree angle as you pull the knife across the stone. Pressure should be firm, but gentle.



**Tip: Use knife guide to maintain an angle of 15 - 20 degree.**



## 3. SHARPENING AND HONING

### A. The Blue Side is for Sharpening:

Place two or three fingers of your left hand on the blade close to the cutting edge and press the edge of the blade to the stone. You will be sharpening the area directly under your fingers, and stable pressure is needed to achieve even sharpening.



**Tip: Based on dullness of knife or a blade consistent sharpening stroke for 15-30 Mins maybe required.**



## 3. SHARPENING AND HONING

Using even more 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.

### **B. The White Side is for Honing:**

Repeat the same steps as above for honing using the white side of the stone, as shown in the picture.





## 4. TEST YOUR BLADE



The best test is to simply use the knife to prep a vegetable. Do you notice any resistance? Does it fly through that onion? Can you slice a ripe tomato? Yes? Then you are done!



## 5. CLEANING

To clean your stone of metallic sludge that can clog its pores, use the cleaning and lapping stone as an eraser over the stone surface. First, wash the sludge off the stone surface with running water. Then, wet both stones. Lay the stone against the table or on its base and use the smaller lapping stone to 'erase' the remaining sludge until the sharpening stone is back to its original colour.



## 6. LAPPING STONE

It is almost impossible to apply pressure evenly on the knives when sharpening. Over time, dips in the stone will appear. When the stone becomes uneven and develops grooves and ridges, it is time to lap (flatten) the stone. Use the cleaning and lapping stone to reform a flat surface on the sharpening stone. The best way to do this is by first drawing a grid on top of the stone with a pencil. Wet both stones and lay the stone against the table or base and run the smaller lapping stone back and forth over the sharpening stone until the grid has disappeared. Keeping an even surface will ensure a better sharpening experience.



## 7. SHARPENING TIPS

-  Honing is frequently confused with sharpening, but it does something entirely different. Sharpening involves remove material from the blade itself, whereas honing simply straightens the cutting edge of a knife.
-  This is necessary because the cutting edge of a knife tends to fold over on itself with use, which make it dull. But with honing, you can keep an otherwise sharp knife working well for a long time before it's necessary to grind away material and reset the blade's cutting edge.
-  Never sharpen the blade flat against the stone. This will scratch the surface of the knife and will result in a very weak edge. This is a common cause of chipping and breakage of knives.
-  Be Sure to keep the stone wet with water during sharpening. To wet the stone during sharpening, sprinkle a few drops of water from your hand onto the stone, but do not wash away the slurry or grainy water that form on the stone while sharpening! This grainy mixture is an important aid in the sharpening process.
-  As you sharpen on the Blue stone, you are making small scratches on the surface of the metal and then smoothing out those scratches with the finer White finishing stone to create a polished, sharp edge.



Using the stone:

- Beginners are encouraged to use the entire stone when sharpening, making long strokes.
- Experienced sharpeners can visually divide the stone into quadrants and concentrate sharpening in one quadrant per sharpening session. By turning the stone 180 degree and switching the quadrant for successive shapenings, your stone will wear more evenly and require less leveling with the fixer.



## 8. BECOME A PRODUCT TESTER

### WOULD YOU LIKE FREE PRODUCTS?

At MIKARTO® we often add new Precision Knife Ware products to our existing premium quality product range.

When we do, we sometimes offer samples to our existing customers who have registered as our product testers.

It is extremely helpful to get feedback regarding the condition of the packaging on arrival, the product opening experience and of course the product itself.

By joining our exclusive group of product testers, you will be given the opportunity to receive these products for free.

It's that simple, there's no catch!

If you would like to be notified when these opportunities arise, simply click the link below or copy and paste into your browser to register and we'll be sure to let you know when these opportunities arise.

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