

For fixing minor chips and recreating edges
For flattening sharpening stones

ATOMA Diamond Sharpening Plate

- Sharpening plate with specially dispersed diamonds - (Patented)

- Remains flat without getting hollowed out
- Aids in quick sharpening and gives no serious damage to blades
- Patented dispersion technique used to prevent clogging of surface



Magnified view of specially dispersed diamonds



For flattening
sharpening stones



For quick sharpening

FAQ

Q1. It's hard to find a good sharpening stone fixer to flatten the surface of rough sharpening stones.

A1. ATOMA #140 plates can be used for flattening stones with grit #160-500, and ATOMA #400 excels at flattening surfaces of finer grit stones #500 and higher.

Q2. Can I use ATOMA to flatten SHAPTON or CHOSERA ceramic sharpening stones?

A2. Of course. Use ATOMA to flatten hard-surface ceramic sharpening stones like SHAPTON.

Q3. Surfaces of conventional sharpening stone fixers become concave after use. How about ATOMA?

A3. The surface of ATOMA plates remain flat because the diamonds are dispersed on the flat aluminum plate using a special patented technique.

Q4. Don't diamond plates damage the blade while sharpening?

A4. Diamond plates of low quality can damage knives because their diamond particles are laid on top of each other and tightly packed. ATOMA sharpening stones, on the other hand, are manufactured with a unique technology to minimize size variation of diamond particles to minimize scratching. You don't even need to use water when sharpening with ATOMA.

#90732 /140Grit

#95732/400gGrit

#95734/#140mini

#95733/#400Mini

