

# Super Togeru Knife Sharpening user guide...

The debate between honing and sharpening your knife has been around since the first knives were forged. However, in our humble opinion, high quality knives should always be sharpened on stones. Using a honing steel will certainly realign any burrs that have formed along the blade edge, but if you're after a longer lasting sharp edge, then sharpening stones are key. And if sharpened correctly with a stone, you should have a consistent bevel along the length of the blade.

But holding a consistent bevel is the most important and difficult part of knife sharpening, and here's where your new Super Togeru Knife Sharpening Guide comes in.

**The Samurai Edge Super Togeru Knife Sharpening Guide** is a clip that snaps on to the back of your knife so you can work with a constant angle (15°). The guide works with great success on knives from approximately 10cm to 20cm long, but it can be used on longer knives if you move the guide along the blade (or use multiple guides). The clip is made of plastic so that it doesn't scratch the knife, and the part that runs along the sharpening stone is a very smooth hard ceramic that won't wear easily or gouge a hollow in your stone.

The Super Togeru Knife Sharpening Guide makes sharpening knives faster and with less effort.

#### **Procedure:**

1. Simply click the knife guide to the back of your knife (spine).
2. With the knife blade facing you, slowly slide the knife back and forth along your sharpening stone. The guide will maintain your blades angle while sharpening. (\*there are different types of sharpening stones, so refer to their user guides for the best performance)
3. Slide the guide along the back of the knife as you sharpen each segment of your blade.
4. There are different sharpening stone grits available, each giving you a different finish to your blade – pick the type that best suits what you are after.

#### **Precautions and Maintenance:**

1. Be careful not to cut yourself.
2. When you are placing pressure during sharpening, keep your fingers away from the cutting edge.
3. Once your knives are sharpened, keep them safe and dry – and oil your blades from time to time for further protection.

For further information on this knife sharpening guide, please contact us at any time.