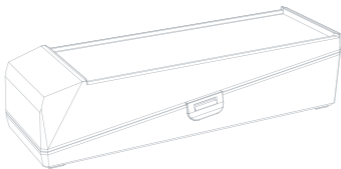




Professional Sharpening Kit

Kit Profesional de Afilado
Kit d’Affûtage Professionnel
Professionell Schärfsatz
Kit Affilacoltelli Professionale

Instructions Manual



[Click here to see our video tutorial!](#)

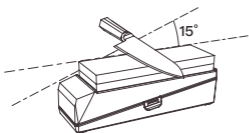
Thank you for purchasing **Love This Kitchen®'s Professional Sharpening Kit** as the stone set of your choice for knife sharpening! Our dual whetstone has the right grits for all of your kitchen and hunting knives. With a dual angle, an anti-slip base and a cleaning/lapping stone, this kit is a complete solution for all your sharpening needs.

WARNING! CAUTION!

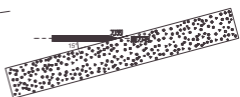
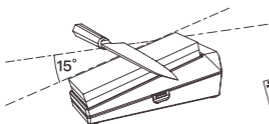
NOTICE OF RISK. The use of sharpening stones can at times involve substantial risk of serious bodily injury, property damage, and other dangers. The use of this product involves the sharpening of blades the dangers of which include, but are not limited to, the infliction of abrasions, cuts, and lacerations. Users of this product should use extreme caution when sharpening blades to prevent injury. Always keep a safe distance from other persons and valuable property when using the sharpening stone. This product should not be used for any other purpose other than its intended purpose as described herein. **DO NOT** allow anyone who has not read this warning to use this product. Only persons who can understand and follow these instructions should use the product contained herewith.

Instructions for use

- 1.** First, make sure to discard the protective foam placed at the top and bottom of the box. Leave the holes in the bottom clear to allow your stone to air dry after use.
- 2.** Soak sharpening stone in water until no bubbles rise to the surface (from 5 to 15 minutes). We recommend placing a washcloth on the table to protect the working surface, then placing the box on top.
- 3.** With our dual angle base, you have the option of:
A) If you're comfortable and have experience placing the knife at a 15-degree angle yourself, then place stone on top of the box as is.



- B)** Turn the lid of the box 180 degrees so that the stone lies at a 15-degree angle. Then, hold the knife's edge parallel to the table against the stone to sharpen it. Rubber feet under the box will keep it from slipping.



4. Keeping the stone wet, push and pull the knife back and forth against the stone with some pressure. Rotate the stone 180 degrees every once in a while so it wears evenly. If the knife is very dull or doesn't have a smooth edge (many imperfections on the edge, like nicks, etc.), use the 800 grit stone first to form the edge, and the 3000 grit stone to polish it. Push your knife across the stone softly and then use more force as you pull. Make sure the stone is always soaked by adding water every once in a while. Begin with one side until you create a burr, or ridge, against the opposite edge; then smooth it down when you sharpen the other side. The time spent on each side and grit will depend on the initial shape of the blade. If you take care of your knives, you'll find out that you may only need to use the 3000 grit stone to get the knife's edge back to the desired sharpness.

5. As you sharpen, metallic particles will accumulate on the stone; these will help sharpen the knife and must be left on the stone during use. Eventually, those same particles will accumulate and clog the pores of the stone. We recommend using the cleaning and lapping stone to clear the pores after each use. (See cleaning and lapping your stone)

6. After each use, clean your stones in the sink under running water and then store both the sharpening and lapping stones back inside the box. Holes at the bottom of the box will allow your stones to air dry.

Cleaning and lapping your stone

Cleaning:

To clean your stone of metallic sludge that can clog its pores (specially the 3000 grit's), 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 flat 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 color.

Lapping:

It is almost impossible to apply pressure evenly on the knives while 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 flat 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.

See it in action at <http://lovethiskitchen.com/whetstone/>

Comments or suggestions:

email us at **support@lovethiswantthis.com**

THANK YOU!

TAKE

15% OFF

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