

DUAL-GRIT DIAMOND SHARPENING STONE

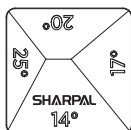
USER MANUAL



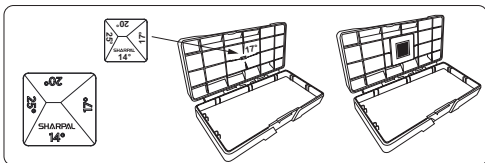
Using the Sharpening Angle Guide The included sharpening angle guide helps beginners maintain a consistent sharpening angle. It stays in place and does not move with the knife, making it ideal for learning proper sharpening technique, developing muscle memory, and refining sharpening skills. If you are experimenting with sharpening, you may choose to use the stone without the guide.

Common Sharpening Angles:

- Pocket Knives: 20° per side
- Hunting Knives: 25° per side
- Fillet Knives: 17° per side
- Tactical Knives: 25° per side
- Euro/American Kitchen Knives: 20° per side
- Asian Kitchen Knives: 14° or 17° per side



Note: Consult your knife manufacturer or a knowledgeable knife shop to determine the exact angle appropriate for your knife.



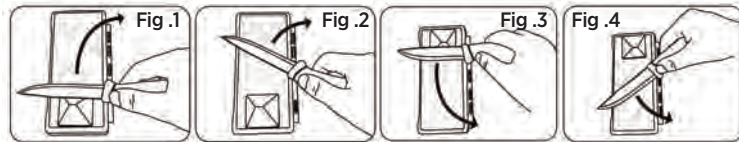
HOW TO USE

1. Select the appropriate side of the diamond sharpening stone based on the condition of your blade.

Item No.	Size	Grit Level	Micron	Application
156N	6 in. x 2.5 in. (152 mm x 63 mm)	Coarse 325	45	Restores dull edges
		Extra Fine 1200	12	Honing for a razor-sharp finish
162N	8 in. x 3 in. (203 mm x 76 mm)	Coarse 325	45	Restores dull edges
		Extra Fine 1200	12	Honing for a razor-sharp finish
163N	8 in. x 3 in. (203 mm x 76 mm)	Extra Coarse 220	60	Repairs severely damaged edges
		Fine 600	25	Smooths and enhances sharpness

2. Sharpening Techniques:

- A common method is the **alternating pass** technique, where you sharpen one side of the blade, then the other, to achieve an even and sharp edge, as shown in the figures below.
- Another approach is the **single-side pass**, where you fully sharpen one side before switching to the other.
- If you have a preferred sharpening method, you can use what works best for you, as long as you maintain a steady angle and consistent strokes.
- Apply **light pressure** while sharpening to extend the lifespan of the diamond surface.
- If starting with the coarser side, finish with the finer side for a honed edge.
- If your knife blade or tools to be sharpened merely need a touch-up or dressed edge, use only the 1200 grit (12 micron) side.



MAINTENANCE & CLEANING

- After sharpening, wipe the stone with a dry paper towel.
- If metal filings accumulate, clean the surface with a rubber eraser or nylon brush.
- Store the sharpening stone in a dry place to prevent oxidation of metal particles left on the surface.

FREQUENTLY ASKED QUESTIONS (FAQS)

Why does my diamond stone feel aggressive at first but smoother over time? Is it wearing out too fast?

It's normal! The rough surface sharpens aggressively at first. With use, it smooths, exposing more diamonds for consistent performance. The break-in varies but typically takes several uses. Your stone isn't wearing out—it's adjusting for long-term use!

Why should I frequently clean metal shavings off the diamond stone and knife during sharpening?

Metal shavings can clog the diamond surface and accumulate on the knife, affecting sharpening performance. Frequent cleaning helps maintain optimal diamond performance, improves efficiency, and extends the diamond stone's lifespan.

Is water or oil required during sharpening?

Sharpen dry. No water or oil is required. If you prefer to use water or oil, please clean and dry the surface promptly after sharpening.

Why do dark marks appear on the stone after sharpening?

The dark areas are dried dirt from sharpening, not a sign of diamond wear. These marks don't affect performance and can be left as is. For minor marks, use an eraser. For tough stains, clean with Bar Keepers Friend and fully air dry.

Should I apply high pressure while sharpening?

No, excessive pressure can accelerate diamond wear. Use light pressure for effective sharpening and longer-lasting performance.

How long will the sharpening stone last?

Lifespan depends on usage and maintenance. With proper care, it can last for years, even with regular sharpening (3-4 times per week). Light pressure and regular cleaning enhance durability.

What causes rust on the stone, and how can I remove it?

The base of this product is **stainless steel** and will not rust. Any rust is caused by iron filings left on the stone's surface that oxidize if not cleaned. Use Bar Keepers Friend powder and ensure the stone is fully air-dried after cleaning.

How should I clean the diamond stone?

Use a dry paper towel to wipe off debris. If clogged, clean with a rubber eraser or nylon brush to restore the surface.

Why does the surface show scratches after sharpening?

The scratches are just typical signs of use and do not affect the performance of the diamond stone. The diamond layer remains intact, so its sharpening ability stays as effective as ever.

The stone I received has some small pits on the shorter sides. Is this normal?

Yes, this is normal. The pits are caused by clamps used during the electroplating process and are not a sign of defects or prior use.

- Watch its demo video on YouTube: bit.ly/diamond-stone

Or scan QR code

- SHARPAL products are guaranteed against defects in materials and workmanship for **3 years** from the purchase date. This warranty excludes damage from misuse or alteration, normal wear and tear, and the natural diminishment of consumable items from regular use. Additionally, the warranty is valid only for non-industrial and non-commercial usage. If you want to make a warranty claim, please contact us through SHARPAL website or send an email directly to warranty@sharpal.com.

