



Dull knives have no room in your kitchen especially when you can easily restore them with the 240/1000 Grit Edge Master Professional Combination Whetstone. Use the Coarse 240 grit first and then flip over and use the Medium 1000 grit to remove the burrs. Place the whetstone on a flat surface ensuring to use the non-slip base provided. Always ensure to keep the stone wet while sharpening and do not remove the powder build up as this helps sharpen the knife.

- 240 Grit for knives that have damaged edges or extremely blunt knives.
- 1000 Grit this is the main sharpening grit and used for re-sharpening and removal of burrs.
- Comes with a non-slip base to keep the whetstone in place while sharpening.
- Avoid removing the powder build-up as it helps sharpen the knife.
- Ideal for sharpening straight edge knives at a 15 to 30 degree angle using a constant back and forth motion
- Not suitable for serrated knives or scissors

