



Dull knives have no room in your kitchen especially when you can easily restore them with the 1000/3000 Grit Edge Master Professional Combination Whetstone. Use the Medium 1000 grit first and then flip over and use the Fine 3000 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.

- 1000 Grit this is the main sharpening grit and used for re-sharpening and removal of burrs.
- 3000 Grit use for fine sharpening and removal of burrs – smoothens the knife edge.
- 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