



Dull knives have no room in your kitchen especially when you can easily restore them with the 400/1000 Grit Edge Master Professional Combination Whetstone sharpening system. Use the Coarse 400 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.

- Coarse 400 Grit: use for knives that have damaged edges or extremely blunt.
- Medium 1000 Grit: This is the main sharpening grit and used for re-sharpening and remove burrs.
- Non-slip, durable base with storage for breathing holes to help the accessories dry after use.
- Flattening stone – used to level the stone before use to ensure the whetstone is completely flat.
- Sharpening guide rails – ideal for maintaining the same angle whilst sharpening.