



Maintain your knife edge with the Edge Master Ceramic Combination Whetstone. The 1000/3000 grit is ideal for repairing damaged edges and sharpening. Start with the Medium 1000 grit and then flip over to the fine 3000 grit for fine sharpening and removal of burrs. Always keep the whetstone wet when sharpening and avoid removing the powder build-up as this helps to sharpen the knife.

- Includes two whetstones to resharpen your dull knives: Medium 1000 grit and fine 3000 grit to remove burrs for a smoother edge.
- Submerge the whetstone in water for approximately five minutes before use.
- Mount stone in the rubber base and place on a non-slip surface.
- Ensure whetstones remain wet 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.