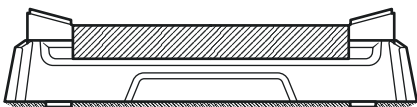


## INSTRUCTIONS



# WHETSTONE KNIFE SHARPENER

**WSBCHWHT**

**PLEASE LEAVE A REVIEW WHERE  
YOU PURCHASED YOUR PRODUCT**



**QUESTIONS?**

[info@worksharptools.com](mailto:info@worksharptools.com) / 1.800.418.1439



**\*Excludes Abrasives**

Work Sharp® is a registered trademark of Darex, LLC

For Patent Info Visit: [worksharptools.com/patents](http://worksharptools.com/patents)

Designed, calibrated and quality checked in Ashland, OR  
using foreign components.

## SET UP

1. Fully submerge whetstone in water for 5-10 minutes or until it no longer releases air bubbles.
2. Place whetstone into base with Medium (1000) side up for sharpening or Fine (6000) side up for edge refinement.
3. Install the Sharpening Guide to your desired edge angle:  
  
15° For Eastern Kitchen Knives  
  
17° For Kitchen Knives or Folding Knives
4. Keep a small cup of water and dry cloth within reach.

## SHARPEN

Install the whetstone with **1000 GRIT (MEDIUM) SIDE UP**. Keep stone wet while sharpening.

Place knife flat on the sharpening guide at the heel of the blade. While maintaining the chosen angle, push the knife edge across the stone using light pressure and following the curve of the knife all the way to the tip.

Repeat until a burr is created along the entire length of the cutting edge. Once a burr is achieved, repeat this step using the opposing guide and pull the knife edge across the abrasive for the same number of strokes.

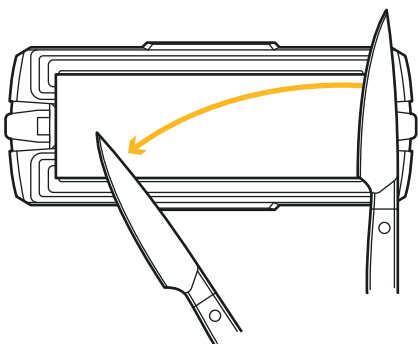
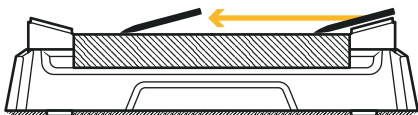
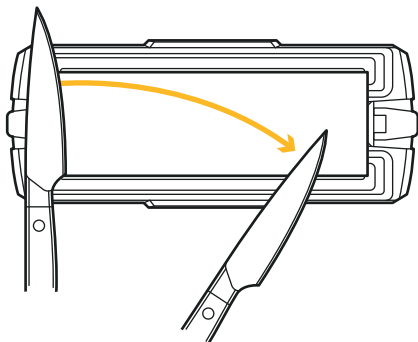
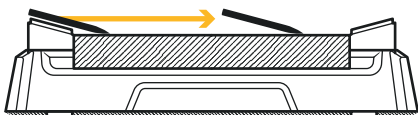
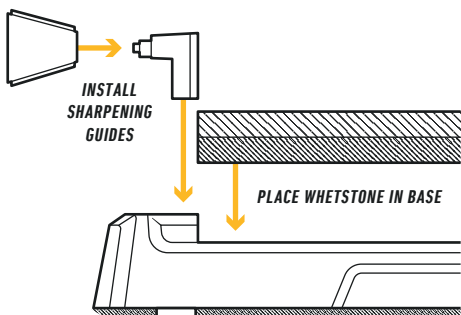
You can also sharpen with the knife always moving away from you by switching hands. Use the method that feels most comfortable and safe for you.

## HONE / RESHARPEN

Flip over the whetstone so **6000 GRIT (FINE) IS FACE UP**. Rinse whetstone and water base surfaces with water to ensure there is no grit / slurry on the stone.

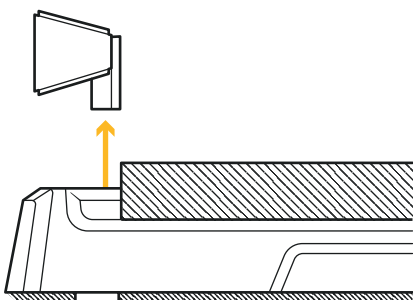
Repeat your preferred sharpening method from step one.

Alternate final strokes using light pressure until the burr is removed along the entire length of the cutting edge.

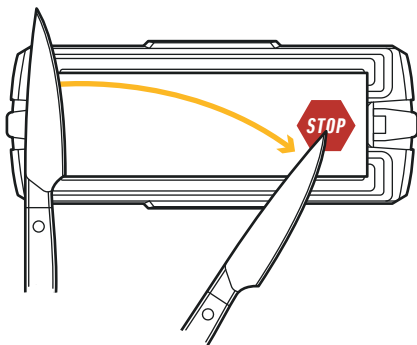


## PRO TIPS

- ▶ *Use water only. Do not use oil and do not use dry.*
- ▶ Use light pressure.
- ▶ Keep stone wet when sharpening to create a slurry for fastest and sharpest results.
- ▶ Keep stone & sharpening guides clean at all times by rinsing with water. Also rinse when moving from medium to fine grits.
- ▶ Store the sharpener clean and dry in between uses.
- ▶ Use masking tape to protect high polish blade faces from abrasive grit scratches.
- ▶ You can sharpen freehand by removing the sharpening guides.



- ▶ Stop the tip of the knife on the abrasive to prevent rounding.



- ▶ Additional 20°/25° Guides are available for sharpening pocket/outdoor knives on [worksharptools.com](http://worksharptools.com)