

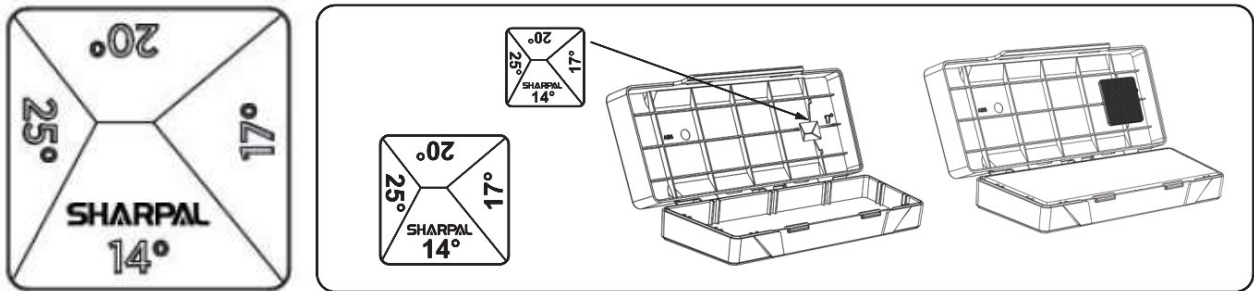
Angle Pyramid® Sharpening Angle Guide

You need to know what angle works best for the type of knife that you’re working with. Doing this by feel and without a sharpening guide is extremely difficult to get right with little experience and will most likely ruin your blade. This sharpening angle guide is integrated with 4 angles-14°, 17°, 20°, 25° which help to set the desired angle at the beginning.

Common Sharpening Angles:

Pocket Knives	20° per side
Hunting Knives	25° per side
Fillet Knives	17° per side
Tactical Knives	25° per side
Euro/American Kitchen Knives	20° per side
Asian Kitchen Knives	14 or 17° per side

Note: Consult with the manufacturer of your knife or inquire at a knowledgeable knife shop to determine what angle is exactly appropriate for your knife.

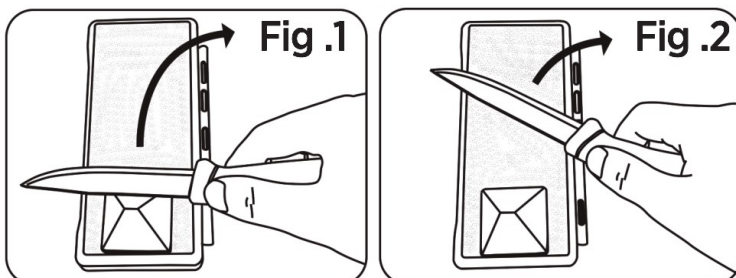


How to Choose Whetstone Grit

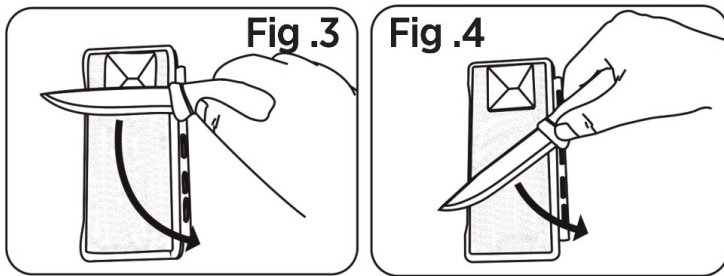
Medium Grit Whetstone	1000 Grit	Perfect for setting a new edge quickly
High Grit Finishing Whetstone	6000 Grit	Ideal for polishing the blade edge, making the edge sharper and smoother by eliminating roughness and burrs

Whetstone Sharpening Instructions using our Angle Pyramid® Sharpening Angle Guide

1. Select the appropriate grit of whetstone based on the condition of your blade. Place the whetstone on the non-slip case lid & sharpening stand while sharpening.
2. Spray a small amount of water on the surface of the whetstone, spreading it evenly across the entire surface.
3. Place the Angle Pyramid® sharpening angle guide on one end of the stone. Choose the correct angle according to your knife or tool. Lean the blade on the desired angle of Angle Pyramid® sharpening angle guide in a perpendicular or slightly angled position to the stone. (See Fig. 1)



4. **PUSH** the blade **AWAY** from you like you are trying to carve a thin slice off the top of the stone. Push the knife blade across the stone as you push to sharpen the cutting edge all the way out to the tip of the blade (See Fig. 2). Repeat this **PUSHING** stroke several times. Remember to hold the angle as you push and try to maintain a consistent sharpening angle with each stroke. This is the key to obtaining the sharpest cutting edge. Reminder that the Angle guide is stationary and does not move with the blade.
5. Next, place the Angle Pyramid® sharpening angle guide on the other end of the stone to sharpen the other side of your blade. Again, lean your blade on the angle guide to get the correct sharpening angle (See Fig. 3). **PULL** the blade **TOWARD** you like you are trying to carve a thin slice off the top of the stone. As you pull the blade down the length of the stone, pull the blade across the stone to sharpen the entire cutting edge. Let the tip come off the edge of the stone (See Fig. 4). Repeat this **PULLING** stroke the same number of times as you did on the opposite side of your blade and try to maintain a consistent sharpening angle with each stroke.



6. Continue sharpening both sides of your blade until you feel that your blade is truly sharp. If you started with low grit side, move to higher grit side, repeating the sharpening process.

Maintenance of Whetstone

Thoroughly clean the whetstone surface with water after every use, and use a scrub sponge to clean the surface after several uses. This will remove metal particles and debris that stick onto the whetstone during the sharpening process. Allow it to dry in a well-ventilated area before storing it to avoid mold.

When the surface of the whetstone becomes uneven after a period of use, you can utilize the SHARPAL 145H Diamond Lapping Plate (sold separately) to flatten the whetstone.

CAUTION: Recommend to wear anti-cut gloves when sharpening a blade with this product.

*Watch its demo video on YouTube:

bit.ly/140Hvideo

Or scan QR code



*Each SHARPAL product is warranted to be free from defects in material and workmanship for **3 years** from the date of purchase under normal wear and tear, except for damage caused by misuse or alteration. THIS WARRANTY APPLIES ONLY TO NON-INDUSTRIAL OR NON-COMMERCIAL USE. If you want to make a warranty claim, please contact us through the SHARPAL website or send an email directly to warranty@sharpal.com.