

HOW TO SHARPEN

Recommendations for sharpening knives and tools

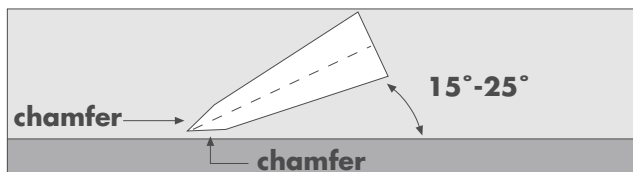
Sharpening Stones by Zische

have been developed for the care of high-quality knives and woodworking tools. In this manual you will find our general recommendations for sharpening knives and tools.

How to grind

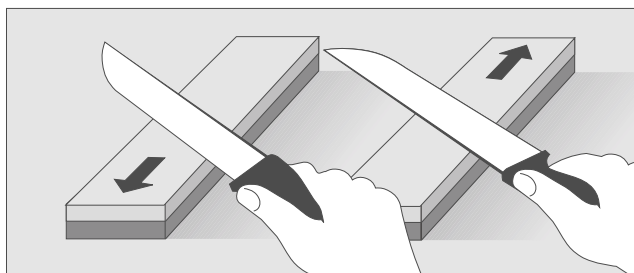
Please first check whether your knife is double-edged or single-edged.

- Place the sharpening stone in water for several minutes until it is completely soaked and no more air bubbles appear. For particularly fine grinding, oil can be used (either grinding oil or cooking oil), but please note that the stone can then no longer be used with water. For hygienic reasons we recommend the use of water.
- Please take care that during grinding the stone is always soaked (either with water or oil).
- Place the sharpening stone on the non-slip holder (if supplied) or on a wet cloth.
- *For combination stones:*
 - Start with the coarser dark side.
 - Repeat the following steps on the finer bright side.
- **For double-edged blades** (European knives)

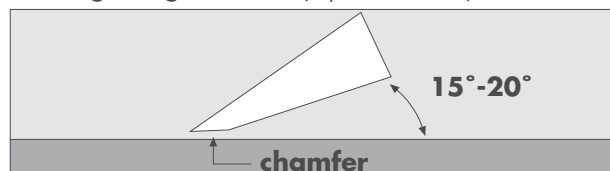


Place your blade at a low angle (between 15° and 25° in accordance with the existing edge) on the stone. Ensure that you maintain the same angle whilst pulling the whole length of the blade over the stone (against the blade). Use a straight push/pull but work the entire length of the blade. Repeat about 3 - 5 times.

Repeat with the other edge of the knife.



- **For single-edged blades** (Japanese knives)



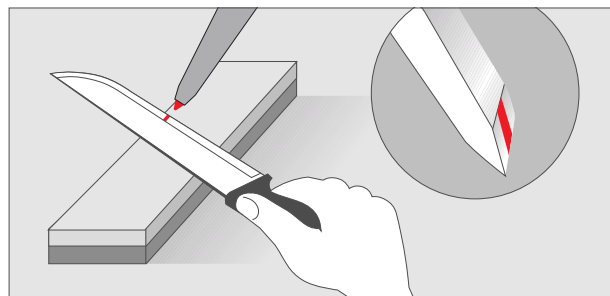
Place your edged blade at a low angle (between 15° and 20° in accordance with the existing edge) on the stone. Ensure that you maintain the same angle whilst pulling the whole length of the blade over the stone (against the blade). Use a straight push/pull but work the entire length of the blade. Repeat about 3 - 5 times.

To deburr the non-edged side, place the knife flat on the stone and pull it several times over the stone against the cutting edge.

- Clean the knife carefully by hand. Clean the whetstone and holder with warm soapy water or vinegar water.

Expert hints

Colour the chamfer of your knife-edge with a water-resistant pen - this will enable you to check if you keep your angle (the marker will be wiped off completely).



As the sharpness of the blade increases, decrease the pressure. This will result in very fine edges.

If the surface of your sharpening stone is dirty or no longer flat, rub it against a second simple sharpening stone (e.g. Zische roughening stone) using a little water.

How to care for your knives

A sharp knife cuts precisely without squeezing the food thus preventing the loss of valuable aromatic substances. Cut food on wooden or plastic boards rather than on hard surfaces such as glass, marble or granite. Hard bases will blunt your knife. Resharpener your knives regularly.

Clean your high-quality knives by hand; dishwashers will impair both material and cutting force.

We wish you a lot of success and hope you enjoy sharpening your knives and tools!

Safety recommendations

Suitable gloves should always be worn. Knife sharpening requires both care and caution; it should not be carried out by children or persons who are not aware of the risks involved.