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Sharpening with a Whetstone

This 400/1000 Whetstone has a 400-grit (medium fine) and 1000-grit(Extra Fine) side. Each side is designed to take metal off your blade edge at different rates. The 400-grit will take more metal off the blade's edge and leave a rough edge surface. The 1000-grit side will take less metal off the blade's edge and leave a smooth edge surface. For all practical purposes, these two grits are what 90% of most people need to restore their knife to an above-average edge of sharpness. Depending on how blunt your knife edge has become will determine which side you will use. When determining which side to start with, a good rule of thumb is to try to cut a piece of paper before starting the sharpening process. If the blade has difficulty cutting the paper, start with the 400-grit side otherwise, use the 1000-grit. It's important to remember that determining the dullness of your blade and learning how to sharpen your knives takes practice, so don't try to be perfect the first couple of tries – have patience, and your skill level will improve in no time.

Knife Sharpening Pointers

1. Use a solid, comfortable worktable to set behind or stand by while sharpening your knife.
2. Use the angle guide to keep the angle between the blade and the stone at 20 degrees. This 20-degree angle will give your blade a nice factory-quality edge for cutting. As you become more experienced with sharpening, the guide will become less important due to your increased skill level. Unless you are experienced in sharpening your knives already, we highly recommend using the angle guide provided with this kit.
3. Test the sharpness of your blade before, during, and after the sharpening process to help guide you throughout the sharpening process. The degree of the dullness of your blade will be reflected in how hard or easy the blade cuts through the paper. For example, if it's difficult to cut through, the paper will dictate that you use the 400-grit side. Or if the blade cuts easily through the paper will probably mean that you only need to use the 1000-grit side to touch up your knife's factory-quality edge.
4. There are many ways to sharpen knife blades which have their list of pros and cons. To help you achieve success quickly, we recommend that you watch Dan Delavan's YouTube video on "How to Use a Sharpening Stone." His video (<https://youtu.be/IBXRkMZfIXk>) shows a tried-and-true way to sharpen knives fast and efficiently! Once you have mastered this technique, please feel free to explore other ways to sharpen your knives.
5. If your blade is severely damaged through extreme use or misuse, it will probably be necessary to reshape your blade edge using more aggressive stones, belt sanders, and grinding wheels to get the edge to the point where you can use the 400/1000 stone to achieve an above-average factory-quality edge.

Treat your knives with respect, and they will last you a lifetime!