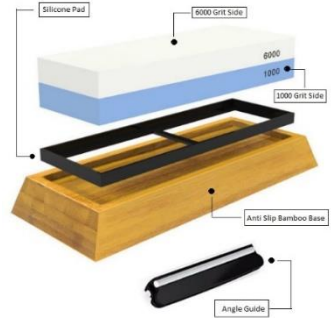




Congratulations on your purchase and to make the most from the support we offer, please register your purchase at www.cuisinebeats.com.

**Whetstone Combination Grits
1000/6000
Knife Sharpening Kit
Quick Start Guide**

Important Note – Please register your purchase at www.cuisinebeats.com. This will not only entitle you to a steep discount on your next purchase, you will also be able to download a detailed manual for the above product. CuisineBeats' **Whetstone 1000/6000 User Manual and Handbook** provides instructions and information that are absolutely essential for first time users and we therefore strongly recommend downloading and reading the detailed instructions in the e-book before attempting to use the stone. Seasoned users may also benefit from the handbook and find it interesting as it discusses various topics such as grit sizes, international standards, sharpening angles and other sought after topics that helps to build one's knowledge.



1. Please ensure the following items are in the box:
 - a. Whetstone Combination Grits - 1000/6000
 - b. Angle Guide
 - c. Flattening Stone
 - d. 30ml Spray Bottle
 - e. Silicone Pad
 - f. Anti-Slip Bamboo Base
 - g. Quick Start Guide (*you are reading it now*)
 - h. Purchase Registration Card
2. Soak the Whetstone in clean water for 15 minutes.
3. Place the angle guide on the spine of the knife. You may need to sharpen your knife one section at a time depending upon the blade length.
4. We recommend using the forward and backward motion along the stone length to



- sharpen your knife. To do this, place the knife on the 1000 grit side of the stone using the angle guide provided. Knife handle should be on your right.
5. With the cutting edge of the knife resting on the stone, gently push it forward along the stone. Once you have reached the far edge, apply pressure to the blade using your fingertips that's holding the knife in place and drag it back along the stone. Continue with the back and forth motions until you feel burr forming on the other side of the knife edge. (*Important – apply pressure on the blade only while dragging it back and not during the forward motion*)
 6. Complete this process for all sections on one side before repositioning your knife to sharpen the opposite side of the blade, using the same technique above. Knife handle should be on your left this time.
 7. To polish the knife edge, turn the Whetstone over so that the 6000 grit side is exposed. Change the position of the silicone pad to the 1000# grit side before placing the stone back on the bamboo base. Use the same sharpening technique as before but reduce the pressure on the blade while polishing.
 8. Depending upon the dullness of your knife, the pressure that you apply, slurry condition on the stone, be prepared to complete at least 10-20 cycles of forward/backward motions per section per blade side, for each of the sharpening and polishing process.
 9. During both the sharpening and polishing process, keep the stone wet by spraying water on it, *without* washing away too much of the light slurry that forms on the stone. The slurry helps to accelerate the sharpening process.

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