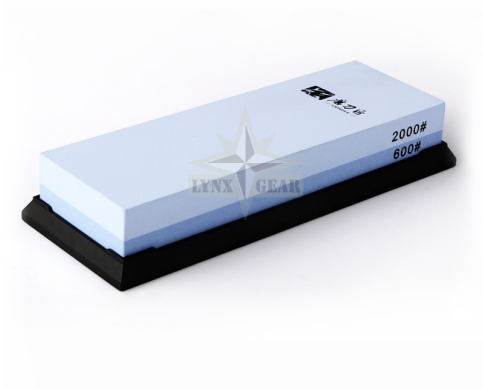




Online store WWW.LYNXGEAR.LV
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LV-5101, LATVIJA
Bank Account: LV87UNLA0050021387494
AS SEB Bank, SWIFT: UNLALV2X

ORDER CONFIRMATION

Not Rated Yet



Sales price 32,95 €

Salesprice with discount

Incl. VAT 21%: 5,72 €

1-4 Weeks



Description

This super-Fine oil stone T6260W is Grit of 600#/2000# for finely honing nearly sharp knife edges just before they're used. Using this whetstone will retain the sharp edge of the knives for longer periods. Sharp blades help to maintain the fresh appearance of fish vegetables and meat etc.
Product Feature

- High-grade whetstone ensure effective sharpening results.
- Double-sided sharpening design.
- Equipped with silica gel non-slip base guarantee the safety sharpening.

Using Instruction

- Soak the stone in the water for 5 minutes, and then put it on a steady platform. Sharpening the knives with one or two steps is decided by the degree of blunt tool.
- Coarse grinding, used to repair the seriously dam aged edge, suitable for blunt knives. Hold the knife at an angle of 10 - 30 °, grind the edge on the surface of stone back and forth with gentle pressure, and sharpen it until the edge sharp enough. After sharpening the tool, it needs to be honed with coarse grinding after half a year. Also depends on the specific situation.



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- Fine grinding, a necessary step to eliminate burrs of the edge. Use more gentle pressure, repeat step 1, and repair the edge until smoothly and keenly. General speaking, use it once a week to keep your blade sharp.
- Please wipe it with wet cloth or rinse it with water after sharpening the tool, and then dry it. Clean the stone surface with a soft brush and put it in the air to make it dry.

Tips:

- Suitable for use with water only, oil is not necessary.
- The 10 to 30 degrees depending on the application: 10° for filet knives, 23° for kitchen or pocket knives, and 30° for cleavers
- Use the entire surface of the stone when sharpening. This will ensure even wear of the stone over time.

Brand country - China