



Maintain your knife edge with the Edge Master Professional Combination Whetstone. The 1000/5000 grit is ideal for repairing damaged edges and resharpening. Start with the Medium 1000 grit and then flip over to the fine 5000 grit for fine sharpening and removal of burrs. Always keep the whetstone wet when sharpening and avoid removing the powder build-up as this helps to sharpen the knife.

- 1000 Grit this is the main sharpening grit and used for re-sharpening and removal of burrs.
- 5000 Grit use for fine sharpening and removal of burrs – smoothens the knife edge.
- Repairs blunt knives and eliminate the burrs.
- Comes with a non-slip base to keep the whetstone in place while sharpening.
- Avoid removing the powder build-up as it helps sharpen the knife.
- Ideal for sharpening straight edge knives at a 15 to 30 degree angle using a constant back and forth motion
- Not suitable for serrated knives or scissors