



Maintain your knife edge with the Edge Master Ceramic Combination Whetstone. The 400/1000 grit is ideal for repairing damaged edges and sharpening. Start with the coarse 400 grit and then flip over to the medium 1000 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.

- Includes two whetstones: coarse 400 grit to repair chipped edges and medium 1000 grit to sharpen dull knives and remove burrs.
- Submerge the whetstone in water for approximately five minutes before use.
- Mount stone in the rubber base and place on a non-slip surface.
- Ensure whetstones remain wet 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.