

INSTRUCTION SHEET

POWERTEC®

71581~71583 Sharpening Stones

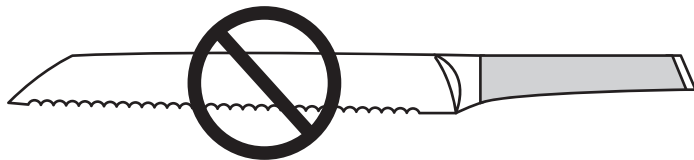


CAUTION

To prevent the risk of injury, keep the sharpening stones and knives out of reach of children.

NOTICE

- Make sure the sharpening stones are secure at all times, do not allow the sharpening stones to fall or drop from a height.
- Always sharpen knives evenly so the blade remains balanced. Use the same number of strokes on each side of the blade, run the blade from the heel to the tip or tip to heel and use even strokes across the surface of the stone.
- Use the sharpening stones to sharpen kitchen/chef knives, hunting and sporting knives, shears, pocket knives, straight razors, precision tools and garden tools.
- DO NOT use the sharpening stones to sharpen a serrated blade or ceramic knives.



SPECIFICATIONS

These instructions cover three sharpening stones.

The sharpening stones are dual sided with a different grit on each side of the stone, the different grit sizes are for different uses. Always start with the coarse grit and work up to a finer grit.

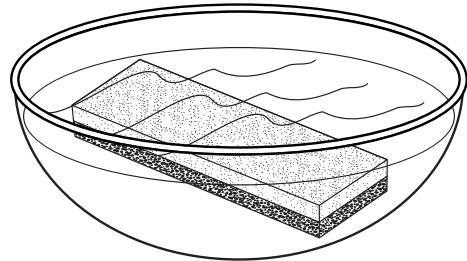
Model	Dual Sided Grit Sizes	Material
71581	1000/6000	Aluminum Oxide
71582	400/1000	Aluminum Oxide
71583	3000/8000	Aluminum Oxide

GRIT	USE
400-1000	Coarse grinding: repairs the damaged edge on a blunt knife. The 400 grit side removes metal at a good rate getting the edge ready for the finer grits.
1000-4000	Fine grinding: after coarse grinding, this step is needed to eliminate the burrs on the edge.
4000-8000	Polishes the blade to increase durability. Used when light touch ups are needed on an already sharp edge.

USE

1. Soak the sharpening stones in water for about 10-15 minutes until the bubbles stop. This will lubricate the stone, sprinkle water on the stone during sharpening to keep the stone lubricated. Do this as soon as the stone gets dry. A mud will build on the wet surface during sharpening, it acts as an abrasive and helps grind the edge of the knife.

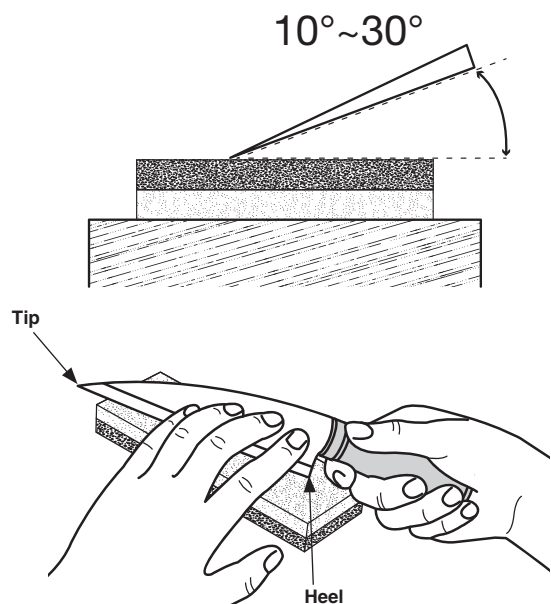
IMPORTANT: Sharpening/honing oil can be used for better results. Food oils such as vegetable and olive oil should never be applied to sharpening stones! Only use sharpening/honing oils approved for sharpening stones.



2. Place the sharpening stone on a flat surface in a holder (such as POWERTEC 71013 Sharpening Stone Holder) or on a towel. This will prevent the stone from moving during sharpening.
3. To start sharpening, begin with the coarse side of the sharpening stone. Hold the knife between a 10–30° angle and slowly draw the knife's blade down and across the entire surface of the stone in a smooth motion. Repeat this at least five times.

IMPORTANT: The knife must move across the entire surface of the stone, going from heel to tip or tip to heel. The process must be repeated the same number of times on each side of the blade.

NOTE: The angle will depend on the knife being sharpened. The angle of the knife needs to lay flat on the stone.



4. Flip the knife and sharpen the other side. Repeat this at least five times. **ALWAYS repeat the process the same number of times on each side of the knife for consistency.**

5. Turn the sharpening stone over to the fine side and repeat steps 3–4.
6. Check the sharpness of the knife and repeat the steps 3-5, if needed.

IMPORTANT: When sharpening knives with a sharpening stone, consistency is very important. Make sure the same angle is used each time and both sides of the knife are sharpened equally.

MAINTENANCE

After each use, wipe the sharpening stone with a wet cloth or rinse with water. If needed use a soft brush to clean the stone's surface. Air dry or use a cloth to dry.

The stone should be stored flat for best results. If the stone becomes uneven, a flattening stone or sandpaper (sold separately) can be used to remove any depression.

Visit us on the web at www.powertecproducts.com



Put these instructions and the original sales invoice in a safe, dry place for future reference.

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