

Diamond Bench Stone

Use and Care Instructions

Please season your new sharpening stone by sharpening as many rough knives as you can (10, 12, 15). It will cut aggressively with the first use, but after seasoning it will mellow out a little bit. Now you can sharpen your finer knives, using light to medium pressure.

After using this hone for several sharpenings, swarf may build up on the surface of the stone and slightly impair its performance. To remove the swarf buildup, use an abrasive cleaner (i.e., Comex, Ajax, etc.) to scrub the face of the stone off, and then rinse off with water until clear.

Use only plain water or soapy water as coolant. Never use oil!

A couple of drops of dishwashing liquid to a 24-oz. spray bottle is ideal. Put water in first, and then add drops of soap – this will minimize any foaming.

For more sharpening details, see my “On the Edge” book, available on our website, leatherwranglers.com