www.leatherwranglers.com

(505) 269-8563

Diamond Bench Stone

Use and Care Instructions

Important Tip: 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.

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. You can now sharpen your finer knives, using light to medium pressure.

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

For more sharpening details, see my "On the Edge" book, available on our website.