

# Sharpening Stones

## *catalog*



# General Manufacturer of Abrasive, the Cutting Tool and Stone Related Products

Naniwa Abrasive Mfg. Co., Ltd. founded in 1941, we have been manufacturing essential industrial products for all industries. Cutting and grinding in use of construction site, diamond and grinding wheels for putting an edge, sharpening stone to sharpen kitchen knives and edged tools, abrasive powder for semiconductors and precision equipment, etc.

We have got broad industry support from high quality and manufacturing technology as a leading company of abrasive products. We aspire to becoming a company to run over 100 years and keep creating new value for meaningful contribution to environment, society with quality and safety.

Naniwa Abrasive Mfg. Co., Ltd., gegründet 1941, stellt grundlegende Industrieprodukte für alle Industriezweige her. Fräsen und Schleifen auf Baustellen, Diamantschneid- und Schleifscheiben zur Erzeugung von Schneiden, Abziehsteine zum Schärfen von Küchenmessern und Schneidwerkzeugen, Schleifmittel für Halbleiter und Präzisionsgeräte usw.

Dank hoher Qualität und Fertigungstechnologie sind wir als führender Hersteller von Schleifmitteln und -werkzeugen aufgestellt. Unser ganzer Ehrgeiz ist, eine Firmengeschichte mit über 100-jähriger Tradition zu erreichen und auch weiterhin einen sinnvollen Beitrag im Hinblick auf Qualität und Sicherheit zu Umwelt und Gesellschaft zu leisten.

La société Naniwa Abrasive Mfg. Co., Ltd., créée en 1941, fabrique des produits industriels essentiels pour toutes les industries. Coupe et meulage sur les sites de construction, disques diamant et meules pour créer des bords tranchants, pierres à affûter pour affûter les couteaux et les outils à tranchant, poudre abrasive pour les semiconducteurs et les équipements de précision, etc.

Nous bénéficions d'un large soutien de l'industrie pour notre technologie de fabrication et nos produits de haute qualité, en tant que société de premier plan pour les produits abrasifs. Nous avons l'ambition d'ancrer notre société dans la durée des 100 prochaines années, en continuant à créer des nouvelles valeurs pour apporter une contribution significative à l'environnement et à la société en privilégiant la qualité et la sécurité.



*With an eye toward “NANIWA brand” which can be accepted anywhere in the world.*

Naniwa's worldwide sales network develops in dozens of countries based on North America, EU and Asia. We work on promoting and reviving our safe and reliable quality products as “NANIWA brand” with our long-held technology and spread out in the world.

Naniwas weltweites Vertriebsnetz entwickelt sich in Dutzenden von Ländern in Nordamerika, der EU und Asien. Wir arbeiten an der Förderung und schnellen Weiterverbreitung unserer sicheren und zuverlässigen Qualitätsprodukte unter der „Marke NANIWA“ mit unserer lange bewährten Technologie in der ganzen Welt.

Le réseau mondial de ventes de Naniwa est présent dans des douzaines de pays en Amérique du nord, dans l'UE et en Asie. Nous nous efforçons de promouvoir et de hausser nos produits de qualité sûrs et fiables en tant que “Marque NANIWA” grâce à notre technologie solidement établie, et de les diffuser dans le monde entier.



**Quality**

**Environment**

**Training**

# ISO9001 ISO14001

*Naniwa acquired "ISO9001" and "ISO14001" in 2009. Every employee has common vision, more incentive for quality increase in ability of products, safety, reliability and ecological sensitivity. Bringing up employees having creative strength, which we aspire to having high social status and growing as true global company by making a unique and wide-ranged service in view of customer-oriented.*

*Seit 2009 ist Naniwa nach „ISO9001“ und „ISO14001“ zertifiziert. Alle unsere Mitarbeiter haben eine gemeinsame Vision: mehr Anreize für Qualitätssteigerung bei Produktfunktionalität, Sicherheit, Zuverlässigkeit und Ökologiebewusstsein. Die Heranbildung von Mitarbeitern mit hoher Kreativität, die einen hohen sozialen Status haben sollen, und das Wachstum als Weltfirma, indem wir kundenorientiert ein unverwechselbares und weitreichendes Angebot bieten.*

*Naniwa a obtenu les certifications "ISO9001" et "ISO14001" en 2009. Tous les employés ont une vision commune, sont grandement incités à améliorer leur capacité et la qualité des produits, la sécurité, la fiabilité et la sensibilité à l' écologie. Nous formons nos employés en favorisant leur force créative afin d' éléver notre niveau de considération sociale et de devenir une vraie société globale, en offrant une large gamme de services tout à fait unique orientée vers la satisfaction des clients.*

## Product

### Sharpening stone   Diamond tools Abrasive paper   Grinding stone

*Sharpening, cutting, grinding, polishing, blasting, carving so on - in every field, we manufacture and distribute for Diamond tools, Sharpening stone, Grinding stone, Abrasive paper.*

### Stone related products Computer System

*Naniwa manufacture and distribute maintenance supplies for monument and grinding, carving or blasting supplies. Also, we developed computer system for stone industry in site and provide including after care support.*

### Abrasives Powder

*Naniwa maintain a stable supply for high quality and high accurate abrasives for semiconductor, solar panel manufacture to underpin the advanced technology and environment conservation, which is supplied on ISO9001 with strict quality management in site.*

### Abziehsteine Diamantschneidwerkzeuge Schmirgelpapier Schleifsteine

*Abziehen/Schärfen, Fräsen, Schleifen, Polieren, (Ab)Strahlen, Zerschneiden usw. – in allen diesen Bereichen fertigen und vertreiben wir Diamantschneidwerkzeuge, Abziehsteine, Schleifsteine und Schmirgelpapier.*

### Produkte zur Steinbearbeitung Rechnersystem

*Naniwa produziert und vertreibt Produkte für Abschleifen, Schneiden oder Strahlen von Steinen sowie zur Instandhaltung und Pflege von Grabmonumenten. Außerdem haben wir auch ein Rechnersystem für das Steinmetzgewerbe entwickelt, so dass vom Vertrieb bis zum Service alles in einer Hand ist.*

### Schleifmittel

*Naniwa ist zuverlässiger Lieferant für hochwertige und hochpräzise Schleifmittel für Halbleiter- und Solarmodulhersteller. Damit sind fortgeschrittene Technologie und Umweltschutz gemäß dem strengen Qualitätsmanagement von ISO9001 garantiert.*

### Pierres à affûter Papier abrasif Outils diamant Pierre à meuler

*Pour l' affûtage, la coupe, le meulage, le polissage, le minage, la sculpture, etc. – dans tous les domaines, nous fabriquons et distribuons des outils diamant, des pierres à affûter, des pierres à meuler, du papier abrasif.*

### Produits relatifs aux pierres Système informatisé

*Naniwa fabrique et distribue des fournitures de maintenance pour les monuments et le meulage, la sculpture ou le minage. En outre, nous avons développé un système informatisé pour l' industrie de la pierre sur le site, et fournissons aussi une assistance après-vente.*

### Poudre abrasive

*Naniwa maintient un approvisionnement stable en abrasifs de haute qualité et de haute précision pour les semiconducteurs, la fabrication de panneaux solaires pour soutenir la technologie de pointe et la conservation de l' environnement, en conformité avec la certification ISO9001 avec gestion rigoureuse de la qualité sur le site.*

# Choose the Right Whetstone for Each Tool

## For Tools of Food Industry



In food industry, knives for restaurant, butcher, home cooking have many hardness due to their material such as high carbon stainless steel, damascus steel, composite material, steel. We provide whetstones suitable for each material. Professional chefs often use easily rust composite material (clad steel) so their knives should be maintained after use every day. Therefore, we recommend Professional Stone which has low maintenance frequency. For stainless knives of a butcher, they are only needed to sharpen quickly as possible. We recommend Traditional Stone for butcher's knives. For home cooking, we recommend Super Stone.

**Recommended Whetstones:** Professional Stone, Traditional Stone

## For Tools of Hairdressing Industry



In hairdressing industry, scissors and straight razors are not used for heavy work like in food industry. But they will need to be honed after a long time. We recommend Super Stone because it can do any job from repairing chips to bring back original sharpness of edges. In addition, Super Stone don't scratch sharpening surface that gives a mirror polishing result on straight razors.

**Recommended Whetstone:** Super Stone

## For Tools of Woodworking and Sculpture



Cutting edge of chisels and planes which are used in woodworking and sculpture are need to sharpening before use. For fast grinding, we recommend our whetstone Professional Stone. This series is available from coarse to very fine grits. Otherwise, we recommend Diamond Stone for fast grinding and no maintenance.

**Recommended Whetstones:** Professional Stone, Diamond Stone

## For Tools of Outdoor Hobbies



We have two portable whetstone series for pocket knife: Diamond Stone 135 and Pocket Pro Stone. In case of sharpening pocket knife of outdoor hobbies, it is easy when the width of whetstone is shorter than blades of pocket knife. Besides its size, these series are splash-and-go whetstones that means you just only wet their surface with water then it is ready for sharpening.

**Recommended Whetstones:** Diamond Stone 135, Pocket Pro Stone

# Choose the Right Whetstone for Each Need

## Sharpen Fast and Less Maintain



Most of whetstones are necessary to be soaked in 5-10 minutes before sharpening. We have series which you only need to splash its surface and start to sharpen. These series are Super Stone S1 and S2, Combination Stone, Traditional Stone T-360, T-380, T-420. Besides of the feature above, Diamond Stone, Diamond Stone 135, Professional Stone, Pocket Pro Stone give you short sharpening time due to its sharpening force. They also have low wear rate, which means you don't need to maintain its surface very often.

**Recommended Whetstones:** Diamond Stone, Professional Stone, Super Stone

## Mirror Polishing



After using 1000 grit to improve the cutting performance, some tools like knives and straight razors are needed to finish for polishing mirror. Super Stone series can give the result you want. For sharpening with polishing mirror, you start with Super Stone grit 2000 then 3000, 5000, 8000, 10000, and finally finish with 12000. Up to your reference, we can skip the grit.

**Recommended Whetstone:** Super Stone

## Suitable for Sharpening Beginner



We have standard whetstone for beginner with reasonable price and a whetstone with two grits glued to each other. In addition, when sharpening knife for the first time, it is difficult to keep the right angle between a knife and a whetstone. You can use a sharpening clip to keep the angle of the knife.

**Recommended Whetstone:** Multi Stone

# Compatibility Between Sharpening Stones and Knives

## High Grade Knives

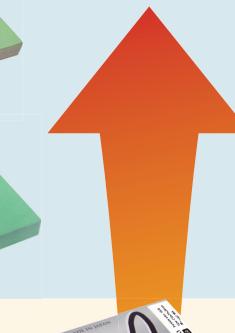
High quality Western knife  
High quality Sashimi(knife)  
High quality Deba (knife)  
High quality Santoku(knife)  
Woodworking tools  
Hair-cutting scissors  
Forged knife



Hand-made knives provide high quality and high hardness, and should be sharpened with high-performance sharpening stones.

## Middle Grade Knives

Western knife  
Sashimi(knife)  
Deba (knife)  
Santoku(knife)  
Woodworking tools  
Hair-cutting scissors  
Knife



## Standard Knives

Stainless kitchen knife  
Stainless knife  
Stainless blade



Inexpensive mass-production knives can be sharpened with standard sharpening stones.



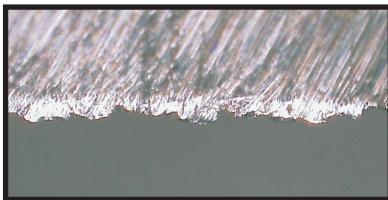
Suitable types of sharpening stones vary depending on the materials of knives, as shown above.

This is because stone performance is different depending on manufacturing methods and the materials of sharpening stones.

# Comparison of Sharpening Result for Each Grit

**×500**

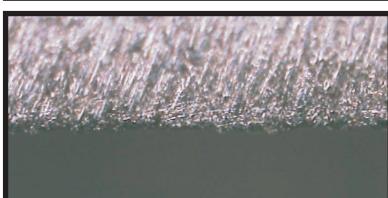
**220**



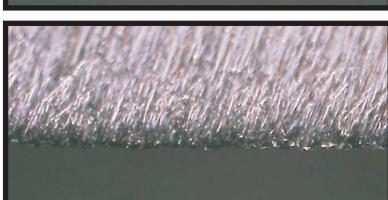
**400**



**800**



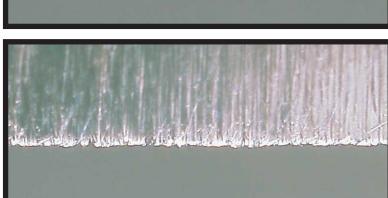
**1000**



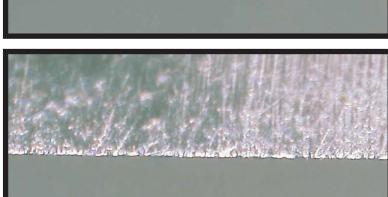
**2000**



**3000**



**5000**



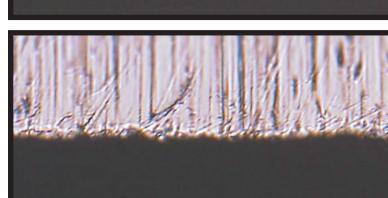
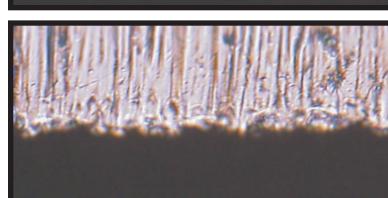
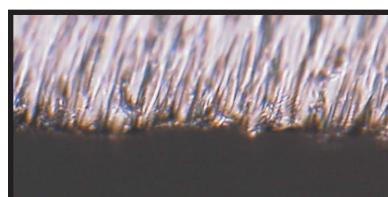
**8000**



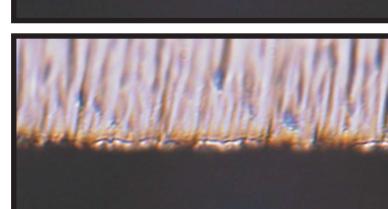
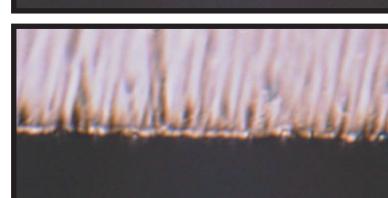
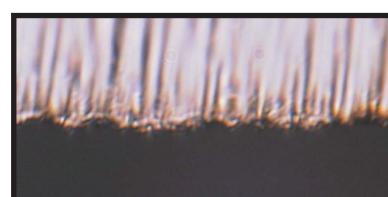
**10000**



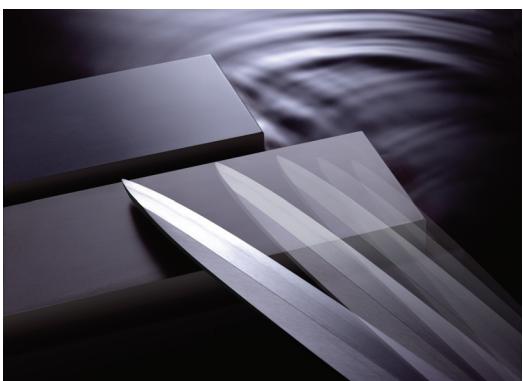
**×2000**



**×3000**



NANIWA ABRASIVE MFG. CO.,LTD.



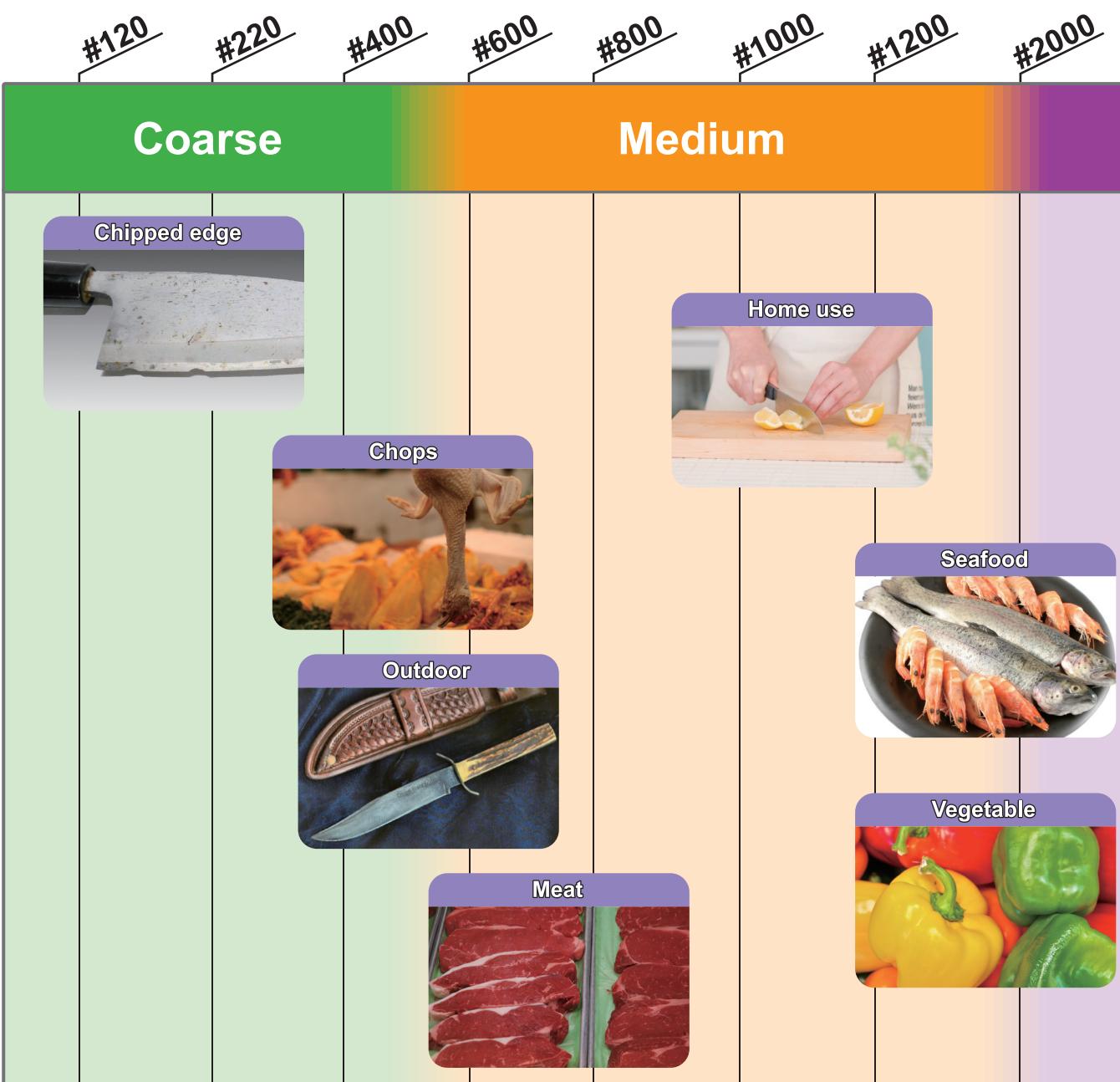
**OSAKA, JAPAN**

<https://www.naniwa-abrasive.com/>

# Recommended Finishing

Used to correct nicks or chips in cutting edges.

Used when cutting performance deteriorates.



Used to improve cutting performance.

#3000

Used to finish cutting edge of professional use knives.

#5000

#8000

#10000

#12000

## Finishing

## Super Finishing



Raw fish



Peeling

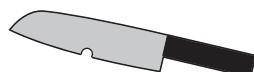
Sword



Tools

### ◆Order to sharpen

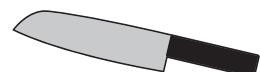
#120~#400



Chipped edge

#800~#2000

For Meat, House use, Seafood, Vegetable



Poor cutting performance

#3000~#5000

For Sashimi, Peeling



Good cutting performance



Excellent cutting performance

Sharpen knives with a suitable grit size. The grit size should be increased step by step. Do not skip to a fine grit size.

[ Starting grit for sharpening ] ■ Chipped edge ... #120~220 ■ Very poor cutting performance ... #400

# Products

Professional-grade series of high-end stones.

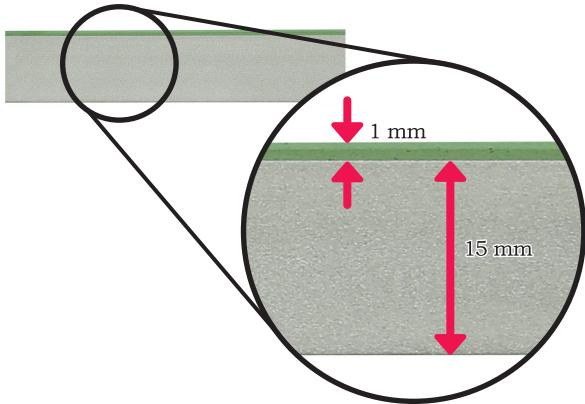
## Diamond Stone



Wear rate	high	low
Surface repairing frequency	high	low
Soak time	long	short
Sharpening force (flat surface)	low	high
Sharpening 3D surface	not suitable	suitable
Polishing force	low	high
Price	low	high

SIZE: 210 x 75 x 16 [mm]

Art. No.	DR-7504	DR-7506	DR-7508	DR-7510	DR-7530	DR-7560
Grit	400	600	800	1000	3000	6000
Color	<span style="background-color: brown; border: 1px solid black; display: inline-block; width: 10px; height: 10px;"></span>	<span style="background-color: black; border: 1px solid black; display: inline-block; width: 10px; height: 10px;"></span>	<span style="background-color: brown; border: 1px solid black; display: inline-block; width: 10px; height: 10px;"></span>	<span style="background-color: green; border: 1px solid black; display: inline-block; width: 10px; height: 10px;"></span>	<span style="background-color: teal; border: 1px solid black; display: inline-block; width: 10px; height: 10px;"></span>	<span style="background-color: brown; border: 1px solid black; display: inline-block; width: 10px; height: 10px;"></span>
Per Carton	20	20	20	20	20	20
Carton Size [cm]	37 x 27 x 17					
Carton Weight [kg]	16.5	16.5	16.5	16.5	16.5	16.5



Diamond Stone uses diamond abrasive bound in a layer of resin. The layer is 1 mm thick and is mounted to a metal base. The resin binder holds the abrasive material tightly, which makes it wear low and keep its flatness long lasting.

It is best when sharpening object in which flatness is of primary importance. You can splash and go. No mushy or clay-like. With diamond abrasive, the stone is able to work with extremely hard steel.

A dressing stone is attached with diamond stone. It is used to keep the stone clean and sharpen optimally.

Overseas model of high-grade Japanese domestic model **Chosera**.

## Professional Stone



Wear rate	high	low
Surface repairing frequency	high	low
Soak time	long	short
Sharpening force (flat surface)	low	high
Sharpening 3D surface	not suitable	suitable
Polishing force	low	high
Price	low	high

SIZE: 210 x 70 x 20 [mm]

Art. No.	P-304	P-306	P-308	P-310	P-320	P-330	P-350	P-390	
Grit	400	600	800	1000	2000	3000	5000	10000	
Color	<span style="background-color: green; border: 1px solid black; display: inline-block; width: 10px; height: 10px;"></span>	<span style="background-color: darkblue; border: 1px solid black; display: inline-block; width: 10px; height: 10px;"></span>	<span style="background-color: brown; border: 1px solid black; display: inline-block; width: 10px; height: 10px;"></span>	<span style="background-color: green; border: 1px solid black; display: inline-block; width: 10px; height: 10px;"></span>	<span style="background-color: brown; border: 1px solid black; display: inline-block; width: 10px; height: 10px;"></span>	<span style="background-color: brown; border: 1px solid black; display: inline-block; width: 10px; height: 10px;"></span>	<span style="background-color: grey; border: 1px solid black; display: inline-block; width: 10px; height: 10px;"></span>	<span style="background-color: cyan; border: 1px solid black; display: inline-block; width: 10px; height: 10px;"></span>	
Per Carton	20	20	20	20	20	20	20	20	
Carton Size [cm]	40 x 26 x 21								
Carton Weight [kg]	18.0	18.0	18.0	17.5	17.5	17.5	17.0	16.5	

Overseas model of high-grade Japanese domestic model ***Super stone***.

## Super Stone



Wear rate	high	low
Surface repairing frequency	high	low
Soak time	long	short
Sharpening force	low	high
Polishing force	low	high
Price	low	high

S2series SIZE:210 x 70 x 20 [mm]

Art. No.	S2-402	S2-404	S2-408	S2-410	S2-420	S2-430	S2-450	S2-480	S2-490	S2-491
Grit	220	400	800	1000	2000	3000	5000	8000	10000	12000
Color	■	■	■	■	■	■	■	■	■	□
Per Carton	20	20	20	20	20	20	20	20	20	20
Carton Size [cm]	40 x 26 x 21									
Carton Weight [kg]	17.0	16.5	16.0	15.5	15.5	15.5	15.0	15.0	15.0	15.0

S1series SIZE:210 x 70 x 10 [mm]

Art. No.	S1-402	S1-404	S1-408	S1-410	S1-420	S1-430	S1-450	S1-480	S1-490	S1-491
Grit	220	400	800	1000	2000	3000	5000	8000	10000	12000
Color	■	■	■	■	■	■	■	■	■	□
Per Carton	20	20	20	20	20	20	20	20	20	20
Carton Size [cm]	40 x 26 x 21									
Carton Weight [kg]	10.5	10.0	10.0	9.5	9.5	9.5	9.0	9.0	9.0	9.0

## Combination Stone



Bonding the two Super Stone S1stones (10mm thickness) in the glue.

Choice of grit combination is from all grit size.

Availability of combination grit may differ by dealers.

Better choice for Sharpening and finishing with one stone.

Traditional Japanese sharpening stones.

## Traditional Stone



Wear rate	high	low
Surface repairing frequency	high	low
Soak time	long	short
Sharpening force	low	high
Polishing force	low	high
Price	low	high

SIZE:210 x 70 x 20 [mm]

Art. No.	T-102	T-210	T-215	T-360	T-380	T-901	T-211	T-420	T-940	T-980
Grit	220	1000	1500	6000	8000	220	1000	2000	4000	8000
Color	■	■	■	■	□	■	■	■	■	■
Per Carton	20	20	20	20	20	20	20	20	20	20
Carton Size [cm]	40 x 26 x 21									
Carton Weight [kg]	13.5	16.5	16.5	17.0	17.0	14.5	14.0	13.0	14.5	16.0

Good quality combination stones for multi purpose with well-balanced quality or price.

## Multi Stone



Wear rate	high	low
Surface repairing frequency	high	low
Soak time	long	short
Sharpening force	low	high
Polishing force	low	high
Price	low	high

SIZE:185 x 65 x 30 [mm] Made in Vietnam

Art. No.	MV-502/510	MV-510/530
Grit	220/1000	1000/3000
Color		
Per Carton	10	10
Carton Size [cm]	37 x 26 x 12	37 x 26 x 12
Carton Weight [kg]	9.0	9.0

## Natural Leather Strop



Smooth leather on the surface cleanly removes fine burrs on the cutting edge of kitchen knives, resulting in a very sharp cutting edge. It is more effective when used after sharpening with a finishing whetstone or a super finishing whetstone. If the sharpness of the knife is not good, rubbing the cutting edge on this product may temporarily improve the sharpness.

SIZE:210 x 70 x 20 [mm]

Art. No.	IU-1100
Color	
Per Carton	20
Carton Size [cm]	33 x 24 x 16
Carton Weight [kg]	4.0

## Whetstone Series for Sharpening Pocket Knife

For sharpening pocket knives or outdoor knives, Diamond Stone 135 and Pocket Pro Stone are your best choice. Their weight and size are suitable to carry for outdoor activities such as camping. Especially, their width is just right with the length of the blade of pocket knives. In addition, you just only need to splash with water and start to sharpen.

### Diamond Stone 135



This series is compact size of Diamond Stone.

### Pocket Pro Stone



This series is compact size of Professional Stone.

SIZE:135 x 75 x 6 [mm]

Art. No.	DR-0104	DR-0106	DR-0108	DR-0110	DR-0130	DR-0160
Grit	400	600	800	1000	3000	6000
Color						
Per Carton	50	50	50	50	50	50
Carton Size [cm]	37 x 31 x 30					
Carton Weight [kg]	10.9	10.9	10.9	10.9	10.9	10.9

SIZE:135 x 45 x 15 [mm]

Art. No.	PS-304	PS-306	PS-308	PS-310	PS-320	PS-330	PS-350
Grit	400	600	800	1000	2000	3000	5000
Color							
Per Carton	40	40	40	40	40	40	40
Carton Size [cm]	31 x 23 x 14						
Carton Weight [kg]	11.1	10.6	10.5	10.5	10.6	10.5	9.7

# Accessories

Accessories designed to enhance your experience with NANIWA stones.

① Accessory Stone

A-101, A-102, A-103



④ Stone Holder

A-902



⑦ Leather Roll for Diamond Stone 135

DR-9000



⑩ Plastic Stand Box

PTC-04



(For whetstone of  
210 x 70 x 30 mm size)

⑪ Sink Bridge

IZ-1111



(For whetstone of  
210 x 70 x 30 mm size)

	①			②		③	④	⑤
Art. No.	A-101	A-102	A-103	A-110	A-120	A-206	A-902	A-901
Grit	24	220	220	24	220	600	-	-
Color							-	-
Size [mm]	170 x 55 x 30	170 x 55 x 30	210 x 55 x 25	300 x 150 x 20	300 x 150 x 20	65 x 47 x 32	76 x 222 x 36	19 x 58 x 16
Per Carton	30	30	16	5	5	600	15	200
Carton Size [cm]	38 x 20 x 20	38 x 20 x 20	40 x 26 x 21	33 x 18 x 20	33 x 18 x 20	31 x 21 x 19	31 x 22 x 28	48 x 21 x 29
Carton Weight [kg]	17.0	15.0	10.8	12.0	11.0	13.0	10.5	5.0

	⑥	⑦	⑧	⑨	⑩	⑪
Art. No.	A-903	DR-9000	PTC-01	PTC-03	PTC-04	IZ-1111
Grit	-	-	-	-	-	-
Color	-	-	-	-	-	-
Size [mm]	40 x 50 x 20	375 x 180 x 2.5*	238 x 79 x 30	215 x 75 x 42	242 x 80 x 41	457 x 155 x 29
Per Carton	50	25	84	10	8	14
Carton Size [cm]	33 x 24 x 10	31 x 38 x 30	47 x 51 x 28	45 x 23 x 25	45 x 23 x 25	53 x 35 x 34
Carton Weight [kg]	5.0	4.4	11.0	1.9	1.7	17.0

\* Size when it is open

# Naniwa Sharpening Machine

These sharpening machines help you to sharpen quickly Japanese high carbon steel knives and stainless-steel knives. Grinding wheel can rotate clockwise and anticlockwise so you can sharpen double edge knives safely. Wide sharpening surface lets you sharpen knives easily. These machines can be used by both right-handed users and left-handed users.



## ◆Accessories

Grinding wheel WA#1000 (300 x 32 x 150 mm)  
Auxiliary Tray  
Polyethylene water tank 10 L  
Holder for polyethylene water tank  
Belt for fixing tank  
Water splash guard (1050 x 95 x 5 mm)  
Hexagon bolt for fixing the grinding wheel  
Fuse  
T-type hexagonal wrench  
L-type hexagonal wrench  
Monkey wrench 250 mm  
Water supply nozzle  
Flattening stone #220 (170 x 55 x 30 mm)



NS2-300S



NS2-300SE  
(Europe CE Marking Model)

## ◆Options

Sharpening machine stand  
Drain tank 20 L  
Drain hose  
Grinding wheel WA #400 (300 x 32 x 150 mm)  
Grinding wheel WA #3000 (300 x 32 x 150 mm)

Coarse #400



Finishing #3000



Image of NS2-300S  
put on optional stand set

## Specifications

Model No.	NS2-300S	NS2-300SE
Voltage	100 V	200 / 230 V
Frequency	50 Hz / 60 Hz	
Output	200 W	
Rotation Direction		clockwise, anticlockwise
Rotation Speed	290 / 350 rpm	300 / 360 rpm
Size of Sharpening Stone	300 x 32 x 150 mm with stainless plate	
Measurements of Machine		W400 x D400 x H435 mm
Net Weight	35 kg	27 kg
Others	Dressing jig	No dressing jig
Carton Size *	490 x 450 x 660 mm	490 x 460 x 670 mm
Carton Weight *	39 kg	37 kg

\* Only grinding wheel WA #1000 is packed in another carton.

# FAQs

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## **Q: What are the good points of Naniwa Brand in brief?**

A: We have production capacity enable us to supply in large purchase. We have achievement that our whetstone used as OEM products by well-known brands. We have a wide range of products to meet various customers' need such as price, blade hardness, sharpening speed and polished edge result, maintenance frequency. We have our unique production methods which were developed after a long time of experiment.

## **Q: What is the difference between products of Japanese domestic market and overseas market?**

A: We use the same abrasive. For products for overseas market, we use the united size of stone and package written in English. This will make the sense of unity in our products.

## **Q: What is the difference among three series: Traditional Stone, Super Stone, Professional Stone?**

A: Three series are made in Japan. Traditional Stone is our standard series. Its price is reasonable but you need to soak it in water before sharpening. Super Stone is good for blade of relatively soft material. You need to splash water before sharpening. Super Stone of 2000 grit and above is good for polishing. Professional stone is good for the hard metal knife. It is solid and aggressive to sharpen. You can splash and sharpen. Because of surface structure is strong, you don't need to maintain its surface often. Otherwise, sharpening time is different among these stones. Among whetstone of 1000 grit, shortest sharpening time is Professional Stone, then Super Stone. Longest one is Traditional Stone. Regarding price, most expensive price is Professional Stone. Super Stone is middle followed by Traditional Stones

## **Q: Which grit is frequently used to sharpen knives?**

A: For rough sharpening, typically use coarse whetstones (220-400 grit) to repair knives with chipped edges. For normal sharpening, use medium whetstones (800-1500 grit) to sharpen dull knives. For finishing, use fine whetstones (2000-4000 grit) to refine knife blade. Normally, for home use kitchen knife, you can start with a medium whetstone then a fine whetstone. If you get a chipped knife, you should start with coarse whetstone. Don't skip from a coarse whetstone to fine one.

## **Q: Which whetstone is recommended for sharpening beginners?**

A: For beginners, we recommend two series Multi Stone and Traditional Stone. Both series is our standard whetstone. While Multi Stone is made in Vietnam, Traditional Stone is made in Japan. Multi Stone is a combination whetstone. For sharpening a dull knife, you can choose Multi Stone of 1000/3000 or Traditional Stone 1000 grit.

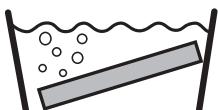
## **Q: What is the right way for maintenance?**

A: After sharpening, flatten its surface. Rinse it and wipe off the residue. Don't wash and dry in dishwasher. Avoid rapid temperature change at all time. Leave the stone dry at room temperature (at about 20°C). No direct sunlight.

# HOW TO SHARPEN YOUR KNIVES AND TOOLS

## ● BEFORE SHARPENING:

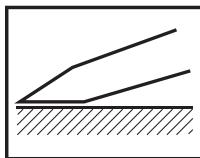
Soak or wet the whetstone in the water before use.(refer soaking time this below by products)  
For safety sharpening of the blade, hold the stone in a wet cloth or otherwise secure as preferred.



- Non or Less soak (Splash and go) : Diamond stone, Professional stone, Super stone, Traditional stone (T-360, T-380, T-420, T-940, T-980).
- 5-20 min soak : Traditional stone (T-102, T-210, T-215, T-901, T-211), Multi stone.

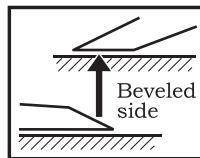
## ● SHAPE OF BLADES AND HOW TO SHARPEN THEM:

- Double beveled blade



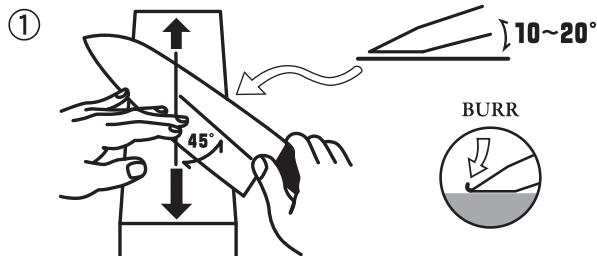
Maintain an angle to the stone while moving the blade over the stone. After 3 or 4 strokes, flip blade and repeat process on other side. Alternate equal strokes until sharp.

- Single beveled blade

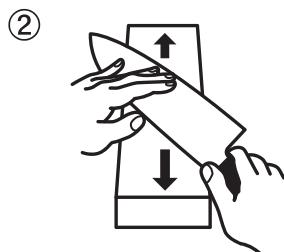


Rest the blade flat on the stone, then angle it to match the bevel with surface of stone. Move the blade across the stone. After finishing beveled side, lay the other side flat on the stone and move the blade in the ratio of 20 (beveled side) and 3 (other side).

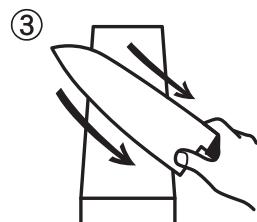
## ● SHARPENING DOUBLE BEVELED BLADES:



Set the blade on stone with the length of the blade at an angle of 45° to the length of stone, then maintain an angle 10~20° to the stone while moving the blade firmly and smoothly over the stone until you feel slight burring on other side of the blade.



When finishing one side edge, then turn the blade and set on the stone and repeat.



When removing burr, set the blade flat on the stone and scrape blade edge lightly to the arrow direction.

## ● AFTER SHARPENING:

After use the whetstone, rinse it and wipe off the residue.  
Store it protected from direct sunlight.

NOT wash and dry in dishwasher, recommend gentle drying.  
If a worn stone surface has become concave, it can be corrected using a dressing stone or waterproof sand paper.

See sharpening video on



► For single  
beveled blade



► For double  
beveled blade



## ● ATTENTION:

When sharpening, handle blade carefully to avoid any injury.  
Whetstone is fragile. Do not drop or bump.



### Company Profile

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Contact Scan QR code on the right for contact form

