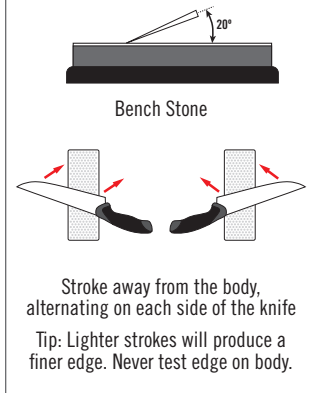
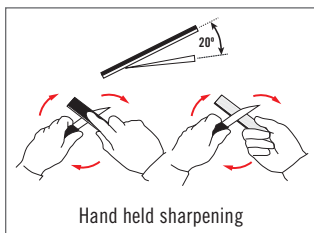


# Basic Use and Care Instruction

## Knives



### Cleaning and Maintenance

[https://youtu.be/vXqTPKqM\\_JY](https://youtu.be/vXqTPKqM_JY)



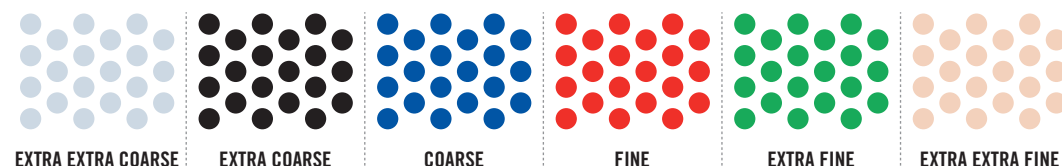
## DIAMOND BREAK-IN PERIOD

Conventional sharpeners start to wear out with first use, that is, in taking a stroke on the abrasive surface with a knife, the surface is now reduced by that stroke. With DMT diamond sharpeners, the first few strokes on the surface will serve to establish an even plateau of diamond crystals. At that point, your diamond stone is 'broken in'.

## SHARPENING A KNIFE

- 1** Clean your edge before sharpening
- 2** Set the DMT Bench Stone on a flat surface; hand-held models hold securely in your hand
  - Use DMT sharpener dry or with a little water
  - Start with a coarser grit if the edge is dull and move to finer grits based on the knife's application
    - Cutting Rope – coarse (blue) grit is sufficient
    - Slicing vegetables –switch to fine (red) for easy cutting
    - Deboning, filleting –move to extra-fine (green) for precision cuts
- 3** Place knife against stone at desired angle (see tips) angled away from your body
- 4** Use light strokes away from the body, same number of strokes each side of the knife, moving through diamond grits as needed
  - Damaged knife – use extra-coarse – start with 8 to 9 strokes per side or until bevel is re-established
  - Dull knife – start 6 to 7 strokes per side with coarse grit
- 5** Moving through diamond grits, reduce strokes per side by 1 each grit change
- 6** Wash the diamond surface thoroughly and dry after use

## GRIT CHART



## TIPS

- **Bevel: Marker Trick**  
Take a marker and color the bevel. Next do your best to match the bevel and take a stroke on the blade. If the mark on the bevel is still visible, adjust the angle until you remove the rest of the marker. (Good for all type sharpening stones / all bevels)
- **Bevel: Quarter Trick**  
An easy way to get this angle is to stack two quarters on top of each other and lay the blade on them. This angle is about 20°. (Good for bench stones with knives)
- **Bevel: Paper Guide**  
Another method to get a quick angle guide is to fold a small piece of paper in half on the diagonal, then in half again along the same diagonal. The paper edge goes from 90° to 45° to a self standing 22.5° guide. (Good for bench stones with knives)
- Go to our Video Resource page for more tips on sharpening: [www.dmtsharp.com/resources/video-library](http://www.dmtsharp.com/resources/video-library)