



THE ART OF SHARPENING



YOUR A TO Z SHARPENING GUIDE

VDN Home & Kitchen

A little introduction

First of all, we want to let you know that you've made a good choice. We at VDN Home & Kitchen have spent countless hours with our whetstones. There've been many visits to the manufacturers and it has been ensured that only the best quality is available to our customers through precise selection.

Our company attaches great importance to value creation. Because we want to provide our customers the best possible quality, we have chosen to stay as small as possible and preserve our true identity. This allows us to pay more attention to our products and be so close to the customer. That makes us very happy, we love the relationship with our customers. Professionals, that's us VDN. Therefore, our company consists of only five employees to optimally ensure quality and customer service. We believe that when you become too big as a company, attention is quickly focused on sales and numbers. We want to prevent that and improve our quality again and again. We, as a small one-man operation from the Netherlands, wish you a lot of fun and a lot of fun reading!

If you have any questions, do not hesitate to contact us via our whatsapp service: +31850041156



The correct use of a whetstone

A good kitchen knife is worth a lot. It makes cooking easier and fun. A blunt knife, on the other hand, does just the opposite. It is exhausting to use, the cooking takes longer and the a knife generally doesn't stay sharp forever. By using it, it becomes dull and loses effectiveness. For this reason, it's important to use a good whetstone. But there are other reasons, especially people who like to trust on a sharp knife are reliant.

In a survival situation, your knife is your best friend. You will use it to build a

You can even use it to make a fire. Your little buddy could one day save your life practically, so of course you should know exactly how to take good

In general, it's actually basic knowledge how to use a whetstone to sharpen it, how to keep the condition of the knife intact, and what to do if your whetstone loses some



you'll learn how to use a sharpening stone to sharpen without damaging your knife. It starts with a detailed description of how to use the whetstone.

Preparation for use

First, the whetstone must absorb water. The idea is to leave the whetstone in a bowl with water so that it can absorb water completely. You will notice bubbles coming out of the whetstone. That's a good sign. Wait for the bubbles to disappear and you can use the whetstone. This usually takes five to ten minutes. Make sure the work surface is clean and dry before putting the set on top!

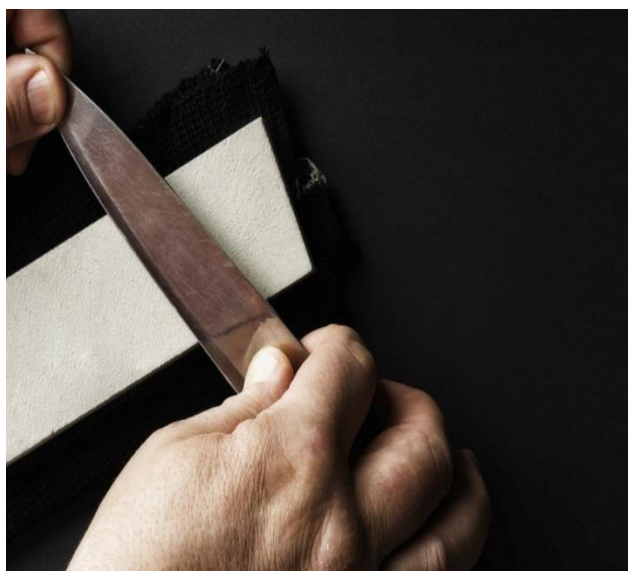
Use of the grinding aid

The supplied grinding aid can be very useful for those who have never previously sharpened knives. Since the grinding aid maintains a constant angle, you do not have to worry about a correct angle. This allows you to concentrate optimally on the direction of the knife guide. The grinding aid can be used for different angles. So you don't have to hold it completely against your knife. You can also place the grinding aid a little less on the knife. This makes the angle sharper.

It's recommended to easily adjust the helper to the knife. The thicker the knife, the tighter it should be put on. From experience, it's advisable to place the grinding aid so that your knife moves over the whetstone, so that a whole movement can be performed. In many cases, this is in the middle of the blade.

Anyone with a sharp knife should know how to sharpen them and a whetstone is the classic method.

A knife is only as good as its blade.



Step 1: Find the right angle



Lay the knife flat on the whetstone and lift the back of the knife with your dominant hand to find the sharpening angle. The exact number of degrees isn't that important. A few degrees more or less don't make a big difference. Instead, it's important to maintain the selected angle throughout the grinding process.

This is a challenge, but it becomes easier with the exercise. One quick way to reach an angle is to lift the spine and place your little finger under the stone. This gives you an angle of about 15-18 degrees, depending on the thickness of your little finger.

You can also help with a piece of wine cork. Just place the roll or cork on the side at the end of the stone and place your back on it to see the angle you want. But be careful not to slip and hurt yourself.

Step 2: Raise the burr

The burr is crucial for the grinding success. But what is the ridge actually? It's quite simple, this is a very thin metal band, a deformation that forms at the apex of the blade after you've ground the material away from one side. You can feel it, even if it may be difficult at first. And it always forms on the opposite side of those who sharpen you.

Pulling the blade over the stone

of the knife tip, where it builds up on the opposite side.

Basically, you peel off tired metal and when sharpening a blunt knife releases fresh, new steel. Which is logical, because this gives the knife again the sharpness that it had at the beginning and you would like to have so much.

The aim is to form the smallest possible burr by regulating the contact pressure from the tip of the knife to the lower end of the knife and making it as even as possible.

The formation of burrs signals the change from one side to the other. It also tells us that we reach the edge of the knife.



Step 3: How to raise the ridge

Start by sharpening the right side of the blade. With the knife tip on the underside of the grindstone, slide the knife upwards away from you. Press with two fingers on the blade. These two fingers should be placed as close to the edge of the knife as possible, without touching the stone.

You must deliberately position your fingers while moving the knife back and forth. When the sharpening takes place under your fingers, start with them at

to you, release the pressure and stop.

Then slide your fingers a little down the blade to the heel. This finger

used to.

If you push the knife away from you, apply a burr pressure until you reach the top of

toward you, you put less pressure on it, because you only apply pressure in one direction.



Step 4: Remove the burr

Removing the burr is as important as molding. The goal is to complete the grinding process with the cleanest possible edge.

You do this by following the same pattern, the same angle and the same movements, but with a little less pressure. Whatever pressure was needed to form the burr, reduce it by about 50 percent.

By simply reducing the pressure, you start to remove the remaining burr from the blade apex. So you clean the edge of the knife.

Start on the right side of the knife, move from tip to heel and heel to tip, then flip the knife over and repeat. In the left side it works in reverse - starting at the top of the stone to reach the heel area completely. So you move from heel to heel. Remember to put on and off the fingers as in the second step, but with a slight, refining pressure.

Finish the process by further reducing the pressure and repeating the procedure. Visualize the goal: clean the old edge and create a new, sharp edge.

Keep up the good work and test your knife for sharpness by cutting a piece of paper or a tomato. When you're satisfied, you're done.



Why do you need a flat whetstone?

Whetstones sharpen very quickly because the binder that binds them together quickly disintegrates and exposes fresh material all the time. Although this leads to a faster sharpening, but also means that the stone wears relatively quickly and loses its flatness through further use. With the right tool and the right technique, your stone can be flattened easily and offers years of quality sharpening. Keeping a grindstone flat is part of the regular care of the stone, but of course it doesn't have to be taken care of daily, it's certainly sufficient to care for it as needed, especially since the condition also depends on

The use of a stone with a bowl-shaped or uneven surface makes it extremely difficult, if not impossible, to hold a straight blade to a tool such as a chisel or a planer blade. The best way to make sure your blade is straight is to start with a flat stone.

How do I care for my whetstones?

Step 1: Determine if your whetstone is flat.

A high quality straight edge or square helps to determine if your stone is flat. Lay the straight edge over the length and width of your whetstone. If you see a gap between the stone and the straight edge, the stone is not flat. If there is no gap, the stone is flat.

Another method is to push a piece of paper between the straight edge and the stone. If the paper can slide between the two, the stone must be flattened.

Step 2: Mark your stone

Use a pencil to mark lines on your stone. These are used to determine if your lapping plate has lapped that part of the stone. Once lapped, the pencil lines wear out quickly.



Step 3: Rub the whetstone over the lapping plate or the whetstone

Move the whetstone with plenty of water (running water is ideal) in a random circular motion over the lapping plate that covers the entire surface of the stone. If running water you use, the better. You will notice that the lines disappear from the outer edges of the grindstone, suggesting that the center of the stone is more curved than the

Step 4: Check your progress

Stop regularly to see if all your pencil strokes are worn out. Once the pencil marks are gone, your whetstone is lapped. The straight edge used in the first step can help determine if you have a perfectly flat stone.

So you see, there are only four steps to help maintain a whetstone and many people even enjoy this work so much that they can relax. Now it goes on with the knife care.

Determine when the whetstone is uneven

To determine if the whetstone is uneven and may need to be adjusted, it is advisable to take a ruler and place it on the whetstone. Lift the grindstone and hold it in the light with the ruler.

in the height of the stone isn't so bad. But if the difference in height is about 3 mm or more, it's advisable to level the stone again. This promotes the quality of the cut of your knives. To

under a flowing tap and use the flat stone until the lines have disappeared. It is recommended to use the width of the flat stone in the direction of the grindstone.

This is how you maintain your knives correctly

The best chef's knives have a few things in common, including a sturdy, forged blade, a heavy heel to protect the hand when cutting and a well-balanced grip.

Another feature that is common in high-performance knives: Most of them last more or less forever if properly cared for. The catchphrase is "if", and it's also expensive considering the cost of a top-notch knife set. A high-quality knife set can cost several hundred euros and those who do not care properly, will soon have to spend a lot of money again.

Many sets of knives also contain guarantees, on the one hand a quality feature, on the other hand it also means for the users that they have some kind of obligation. The warranties may expire due to improper use.

So that doesn't happen. The following three steps show how the knives can be properly maintained.

Step 1: Safe Storage

The knife care begins with the correct storage. You should never store kitchen knives in a cabinet drawer that is mixed with other utensils. For starters, you can cut yourself on the sharp blade if you grab in the drawer (children and adolescents can be particularly prone to injury). This type of storage is also bad for the knives since the little space can lead to scored blades.

A special storage system is the best place to store kitchen knives. Most knife sets are delivered with a wooden block that fulfills this task. If you have other random knives, a wall-mounted magnetic stand is an option, but you should pay attention to the exposed blades. A drawer block that fits into a drawer and holds a variety of knives is another option that combines



As already mentioned, storage is also about your own safety. A careless grip in a drawer, or a simple overlooking of the knife can lead to serious injuries and is

loosely in any drawer.

Step 2: Sharpen regularly

All fine-edged blades develop microscopically small burrs over time. Honing re-aligns the cutting edge and ensures maximum sharpness. This differs from knife sharpening, where a edge.

You may need to professionally sharpen your knives once or twice a year, depending on how often and how hard you use them. But don't be afraid to sharpen your knives each time you pull them out using a honing steel - a steel bar with ribs that align the blade.

Start by gripping the honing steel in your non-dominant hand and planting its tip in a chopping board. With the other hand, place the heel of the knife at a slight angle (about 20 degrees) on the top of the steel. Pull the knife slightly along the steel while maintaining the same angle.

Repeat the same process on the opposite side of the steel, again with light, even strokes. Remember that you are just trying to make up for any imperfections in the metal, so much pressure is not needed. A handful of strokes on each side should leave you a finely honed edge.

Step 3: Hand wash

Although some manufacturers say their knives can be placed in the dishwasher, there are often reservations. Zwilling, for example, says knives made of special formula steel are dishwasher safe, but adds that "washing knives in a dishwasher can therefore shorten their life and cutting edge position".

That is why we advise you to be on the safe side with all kitchen knives and to wash them or sponge. Dry with a towel before storing, as wet knives may corrode and mold may form in the wooden blocks.

Leaving knives in a wet sink can also accelerate corrosion. If you don't believe that your household can comply with this rule, check our ratings for a blade set that is less susceptible to corrosion.

Step 4: Care of the grindstone

If you've used the whetstone, it's important to let the complete set dry in the shade. Make sure everything is loose so it can dry completely. It's important that the stone is completely

Step 5: Using both sides

Your whetstone consists of 2 sides. One side with 1000 grit and one side with 6000 grit. The side of the 1000 grit is for roughing. This will lay the foundation for a new layer of metal on the cutting side of the blade. Never start with the Fine Tip (6000) before using the Coarse the polished side. This finer tip creates the ultimate sharpness you desire. If your blades are so dull, start with the coarse side and then switch to the fine side.

Advantages and disadvantages of a grindstone

Like any other invention, the invention of the grindstone has a few advantages and disadvantages, which are listed first as bullet points and after with a few formulations are presented.

The Advantages

Cheap in purchase

Easy to transport

Simple operation

Accessible to all

The first advantage of this invention is certainly the price. A good grindstone does not cost a lot of money and could be purchased at the same time with buy a high-quality knife or knife set.

The second advantage is due to the fact that a grindstone can be transported very easily. His weight is very low and that makes him transportable. You can almost take it anywhere you think you'll need a whetstone soon. For example in the forest. You want to spend a few days in nature and consider taking a knife? Don't forget your whetstone as well. You'll see that they will not regret it. The use in the kitchen is also made easier. Unlike other kitchen appliances, the whetstone weighs very little and can be transported wonderfully in the kitchen. Or maybe you've a friend who wants to sharpen his knives? The transport of the whetstone will not cause you any great problems. Third, the operation of the grindstone is very simple. You don't have to attend any great training or read a book before you use it. Instead, the step - by - step instructions presented here may be sufficient. After all, nobody is deprived of buying a whetstone. He's accessible to everyone. In addition to these advantages, there are unfortunately a few disadvantages that are now listed.

The Disadvantages

Uses off

Regular care needed

First of all, there is the wear. It is almost superfluous to mention, but a grindstone wears off and after some time with frequent use you either need a new stone or you decide to care for it regularly, which brings us to the next disadvantage. Such a stone needs regular care. It's like all objects that need to be cleaned every now and then. They generally need care and those who don't, have more work afterwards, if he wants to have it clean again. Incorrect use of a grindstone can cause injury. Therefore should be practiced before use.

Tip 1:

For the first time, try sharpening an older or a less valuable knife you still have at home. After a few sanding processes, you quickly build up a good sanding feel.

Tip 2:

Be sure to cut or chop on a wooden board. This keeps your knife sharp longer.

Tip 3:

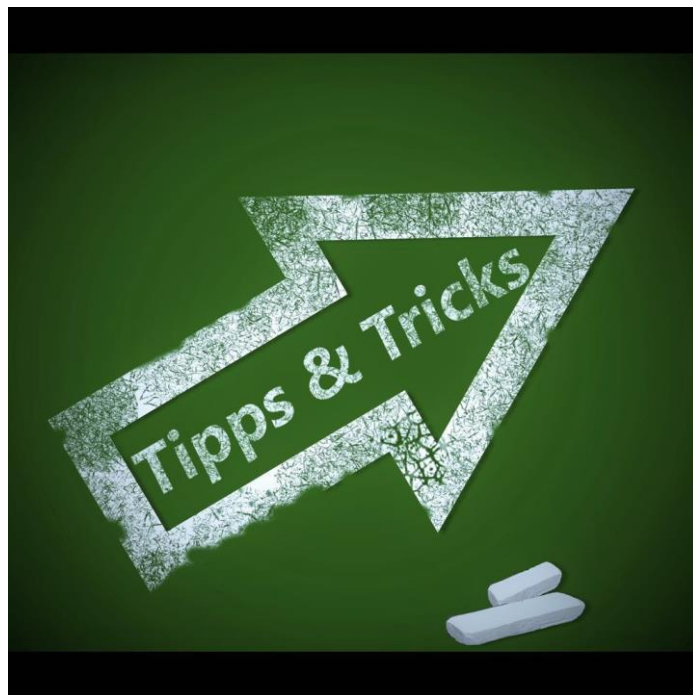
After a few strokes, pour some water onto the whetstone. It's important that he stays wet!

Tip 4:

Give our whetstone to a professional or amateur cook. You will be amazed and very happy!

Tip 5:

Look for certain techniques of sanding on the Internet. In this way you challenge yourself!



The Conclusion

So that's what the detailed text was for the whetstone. It contained several detailed sub-topics. It started with the information regarding the use of a whetstone. In addition a concrete step - by - step guidance was given, which you can use if you intend to use the stone.

Afterwards, reasons were presented why you need a flat stone. It was mainly about technical and mechanical details that underlined the relevance of a flat stone.

Of course, a whetstone is a bit harder, but that does not mean that it does not do any good after all. And that was exactly what went into a long paragraph. Various steps to care have been presented, as well as reasons to care for a grindstone.

Having a grindstone is necessary if you want to make sure they have sharp knives in the future as well. But that's not all you can do to keep your knives fun for a long time. For this reason, various aspects of knife care have been described.

Ultimately, it was still about the various advantages and disadvantages that has a grindstone. They have been presented in detail to give you a complete picture of this topic and that is the end of the text. Have fun with your grindstone.

If you have any questions, please contact us on our Whatsapp number: +31850041156. We would appreciate it if you can leave a review for improvements and compliments! Thank you!

