

Stone storage area on bottom of base.

Smith's®

THE EDGE EXPERTS™

SINCE 1886

1700 Sleepy Valley Road

Hot Springs, Arkansas 71901-9017

1-800-221-4156 • Fax 501/321-9232

<http://www.smithabrasives.com>

Cat. # SK2



GENERAL INFORMATION

■ STONE SELECTION

Start the sharpening process by using the **Medium Stone**. This specially formulated stone allows you the ability to quickly set the edge on your knife or tool. After setting your edge, switch to the **Fine Arkansas Stone** for final honing. The Arkansas Stone actually polishes your knife edge as it sharpens, and no other sharpening product has this unique characteristic.

■ LUBRICANT

Always use a lubricant when sharpening, especially with the Natural Arkansas Stone. It protects the stone and the cutting edge of the knife or tool by washing away the particles of stone and metal created during the sharpening process. Without the lubricant's washing effect, the particles are forced into the pores of the stone and "glaze" it over, reducing the stone's sharpening effectiveness. We recommend Smith's Advanced Formula Honing Solution as the best lubricant; if necessary water can be used as a substitute.

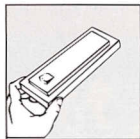
■ PROPER SHARPENING ANGLE

The hardest part of sharpening any knife is holding the blade at the correct angle to the stone. Smith's SHARPENING ANGLE GUIDE takes the "mystery" out of sharpening. Place the yellow guide on the end of your stone, and then rest your knife blade on top of the guide. This will show you the correct angle to hold your knife while sharpening. The guide doesn't move with your blade, it is only used to show you the correct angle. Once you are comfortable that you are using the correct angle, it is no longer necessary to use your ANGLE GUIDE.

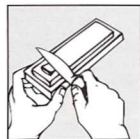
■ CLEANING

Cleaning the stones will keep the pores free of stone and metal particles. After each use, the Arkansas stone should be cleaned by scrubbing vigorously with water, liquid soap, and a stiff nylon brush.

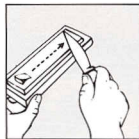
SHARPENING INSTRUCTIONS



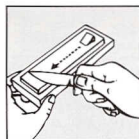
1. Put a small amount of Smith's Honing Solution (or water) on your stone. Using a Natural Stone without any type of lubricant will damage and clog your stone.



2. To insure the proper sharpening angle on your knife place the yellow Smith's ANGLE GUIDE at the end of your stone. This shows you the proper angle recommended to use in order to obtain the sharpest edge. Next, place your blade flat on the ANGLE GUIDE at the end of the stone. Now you are ready to begin the sharpening process.



3. Push the blade away from you just like you are trying to carve a thin slice off the top of the stone. Also, don't be afraid to use pressure against the stone while sharpening since it will not damage the stone or your knife. Repeat this pushing stroke three or four times. Remember, try to keep the same approximate sharpening angle all the time since this is the key to getting the sharpest edge.



4. To sharpen the other side of your knife place your blade at the opposite end of your stone and repeat steps 2 and 3, but instead of pushing the knife away from you pull it towards you as shown. Continue to sharpen until you feel your blade is truly sharp.