

Haidu

Haidu whetstones are high temperature baked ceramic honing stones that can be used with water and oil as well. The ceramic matrix material provides hardness and anchor the abrasive SiC particles that are responsible for grinding the knife' edge. These whetstones can effectively sharpen various steels (just to name a few: high carbon steels, Sleipner, Arne, Elmax, Vanadis, Vg10, S30V., M390...) and tempered at different hardness levels. The size of abrasive particles in Haidu whetstones are given according to the European (FEPA) standards, that are different form the Japanese (JIS) categories. The surface of the stones will be most effective after some initial sharpening. The surface due to the handwork involved with the production of each and every stones might slightly differ from an absolute plain, and during the baking process a differently coloured surface pattern might develop, also some small dents might form, but these do not affect the grinding ability of the stones. As the stones are produced individually their size might slightly differ from the values given on our homepage. To clean and restore the abrasive surface of the stones we suggest our HCC180 stone. The stones are not affected by any household cleaning solvent acid or lye (grill cleaner, limescale remover). As the stones are made of ceramics, please treat them with care, mechanic stress, especially dropping them might seriously harm them. Sharpening knives is a dangerous process, please take care!

Use with water

Before use please soak the whetstones in water for about 5-10 minutes, the stones should be completely submerged into water. Start sharpening only when the stone is saturated (if bubbles do not form on its surface they are ready for use, if it still absorbs water we should continue soaking). To use the stones we should secure them on a non-slip surface (sponge-cloth, paper, rubber pad), or use the dedicated BFG stone holding set. Holding the knife at the proper angle we should start sharpening with the rough stones, and continue with the finer ones. When we use the finest 1000 or 1200 stones, we should apply very slight pressure, to avoid ruining the fine and delicate edge. The final movements to remove bur should be so light that only the knife's weight should provide the necessary pressure (or even the supporting hand should lift a bit the knife). After use clean the stone according the procedure detailed on the next page, and should be kept in a dry place till the next use.

Use with oil

The Haidu Whetstones can also be used with oil. It might be our choice when sharpening pedicure cutting devices or high carbon steels in order to avoid rusting. We should use inorganic oil (such as WD40, toolmaker oil), as organic oil will get rancid, and might coagulate. When using the stones with oil the stones should not be submerged into oil, it is enough to drop some oil on the surface till it saturates. Please remove excess oil from the stone surface. To use the stones we should secure them on a non-slip surface (sponge-cloth, paper, rubber pad), or use the dedicated BFG stone holding set. Holding the knife at the proper angle we should start sharpening with the rough stones, and continue with the finer ones. When we use the finest 1000 or 1200 stones, we should apply very slight pressure, to avoid ruining the fine and delicate edge. The final movements to remove bur should be so light that only the knife's weight should provide the necessary pressure (or even the supporting hand should lift a bit the knife).

CLEANING THE STONES

After sharpening both the oil and water saturated stones should be cleaned with water and the HCC180 ceramic stone. Pour a small amount of water on the surface of the used stone, and then with strong pressure they should be rubbed with the small cleaning stone. It is important to apply ample pressure, otherwise the surface might clog up with metal particles, and becomes shiny, and the abrasive effect of the stone diminishes. If this happens the edge of the HCC180 stone should be hard pressed against the surface, and the surface rubbed thoroughly. It is better to clean and rub the stone longitudinally, so that the possibly formed small dents would not interfere with sharpening.