

Shapton Stones:

Ha-No-Kuromaku Ceramic Stones

GlassStone Series (GS)

GlassStone Seven Series (GS7)

Caring for your stone

Shapton sharpening stones have been carefully developed to be low maintenance. Please observe the following guidelines while caring for your stones.

1. **Do not leave stone in water.** Doing so may damage the stone. To use the stone, just splash water on it as needed.
2. **Do not leave stone in the sun.** Store the stone indoors, out of direct sunlight, instead.
3. **Do not dry the stone with a fan.** Doing so may cause hairline cracks to appear on the surface of the stone.
4. **Do not subject stone to extreme temperature.** Store the stone indoors at room temperature.
5. **Do not wash stone with hot water.** This may damage the stone. Use cold or lukewarm water instead.
6. **Do not wash stone with soap or detergent.** This may damage the stone. Use water instead.
7. **Do not put in the dishwasher.** This may damage the product because of clashing or too much heating.

How to use your fine sharpening stone

Before using the fine stone for sharpening, immerse it in water for 5 to 6 minutes. However, if you leave it in water for too long, the stone will start to soften – the surface, in particular.

Precautions when sharpening

Ideally, the time spent sharpening a blade with a fine stone should be kept as short as possible. To achieve this, it is important to follow a process, proceeding from a basic blade creation stage through to the actual sharpening steps. In principle, we recommend using orange 1000 to produce the basic blade, then green 2000, wine 5000 and yellow 12,000 to sharpen it progressively. Spending only a little time on each step of the sharpening process tends to produce a sharp surface more quickly, with a cleaner finish, than sharpening the blade for a long time with only a limited number of stones. It also ensures any deformation of the stones is kept to a minimum. Each time you change the type of stone to proceed to a finer sharpening step, it is important to wash off any dirt produced in the previous step. It is not enough merely to rinse the blade and your hands; you should carefully and thoroughly wash off any films of dirt on your hands, fingernails, and the surface of the blade.

Lapping

How well the sharpening stone surface has been lapped will result in differences in the stone's surface strength, the blade's finish, and the feeling you have when sharpening. The fine stone's surface needs to be lapped to a mirror finish.

We recommend you lap your fine stone either by rubbing it against a fine stone (at least 1000), or by using a combination of the NAORU lapping plate with fine lapping powder or the diamond glass lapping plate (DGLP). Note that if the sharpening stone is dry, it will adhere and you will be unable to lap it well. Please immerse it in water for 2 to 3 minutes before lapping.

Notes:

- *Once you have started using the KUROMAKU series, **do not** return the polyethylene foam liner to the case. This liner is used to prevent breakage during transportation, and if stones that are not completely dry are stored together with this foam, it may cause them to degrade.*
- *By their nature, sharpening stone surfaces may become stained or discolored, but rest assured that this does not affect their quality in any way.*
- *Any dirt remaining after use should be washed off using a sponge or similar. If a sharpening stone is left dirty, it makes sharpening more difficult.*
- *If dirt becomes stuck to the stone or the surface becomes uneven, you can restore it using a diamond glass lapping plate (DGLP) or NAORU lapping plate, or, depending on the type of stone, by rubbing it against another coarse or medium sharpening stone. Do not use sandpaper or similar, as this may cause clogging with the result that blades slip and it becomes impossible to sharpen them.*
- *If you cannot avoid leaving a sharpening stone in the state noted in points 2, 3 or 4 above, place it in its storage case and wrap it with a plastic bag.*
- *When sharpening, wash off any dirtiness (on your hand or the blade) before switching from a coarse sharpening stone to a finer stone, as any residual coarse particles will scratch the blade.*

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