

CUTLERY

JAPANESE WATER STONES

Synthetic sharpening "stones" made from compacted silicates. Work with water not oil for more efficient sharpening and less mess. 100% uniform particle size so grit can be controlled.



FINISHING STONE

Superfine (6000 grit) stone on plastic, non-skid mounting. 8" length x 2.75" width.

Y981



SINGLE GRIT STONES

800 grit is standard. Works faster than 1000 grit. 8" length x 2.5" width.

Y980 800

Y980 1000

Y980 1200

GRIT

800

1000 (Medium)

1200 (Fine)



COMBINATION STONE

Medium (1000 grit) & Superfine (6000 grit). 8" length x 2.5" width.

Y979 A

SUEHIRO-RIKA 5000 GRIT WATERSTONE

The Suehiro Rika 5000 grit waterstone is a top notch finishing stone. Use after your edge is set with a lower grit stone for an excellent finish on your edge. Stone should be soaked in water before use and is fixed to a plastic base with surface dimensions of 8" length x 2.75" width.

Y983



SHAPTON GLASS STONES AND ACCESSORIES

The engineers of Shapton have developed a glass backed ceramic stone with a high volume and even distribution of abrasive particles. This translates into a stone with uniformity that cuts quickly and wears very slowly. Shapton Glass Stones do not need to be soaked before use. You simply splash the stone with water and you are ready to sharpen making them simple and convenient to use. Shapton Glass Stones are well suited for sharpening many of the stainless steels that exist in the chef knife market today. These stainless steels often have compositions that are resistant to abrasion, making the sharpening process more difficult on traditional man made stones. Shapton Glass Stones uniformity and distribution of abrasive particles make them better suited for sharpening these stainless steels. 8.25" length x 2.75" width x 0.5" height.

500 GRIT

Ideal for setting new edge and raising a burr quickly. Good for minor repairs and the place to start with extremely dull knives. Cuts steel very rapidly.

Y987 500T

6000 GRIT

For finishing and getting a keen well polished edge. May also be used for daily maintenance and realignment of your edge.

Y987 6000

1000 AND 2000 GRIT

Great stones for maintaining sharpness and keeping your knife in good working condition. Cuts steel quickly.

1000 GRIT

Y987 1000

2000 GRIT

Y987 2000



4000 GRIT

Primarily for polishing and refining your edge. Cuts steel at slower more controlled pace.

Y987 4000



SHAPTON DIAMOND GLASS LAPPING PLATE

The ultimate stone flattener with a tolerance of ± 5 microns. This tool will ensure your stones are flat and true. Can be used with stones 500 grit and up.

Y990



SHAPTON GLASS STONE SET WITH FIELD HOLDER 500, 2000, 16000 GRITS

This set of Shapton Glass Stone gives you a nice mix that allow you to repair (500 grit), maintain (2000 grit) and polish (16,000 grit) the edges on your knives. It includes a portable field case/stand that conveniently holds all of your stones when not in use and also acts a holder while sharpening. It functions with the stones in this set or any other Shapton Glass Stones. 10" length x 3.25" width x 2.5" height.

Y988



SHAPTON SHARPENING POND FOR STONE HOLDERS

This pond is the perfect reservoir for your sharpening station. Place the Y988 or Y989 stone holders inside the pond. They will be held securely and the pond will catch any water and swarf that is accumulating during the sharpening process. A compact and neat way to round out your Shapton sharpening set up. 15" length x 13" width x 3.5" height.

Y991



SHAPTON STONE HOLDER

This stone holder provides a solid slip resistant base to secure your stones while sharpening. The combination of rubber and tempered glass weighs in at 4 pounds making it substantial sharpening base for your Shapton Glass Stones. 10" length x 3.25" width x 2.5" height.

Y989