

https://www.smartstone.com/

Knife Style

☐ Pairing Knife

☐ Petty Knife

☐ Filet Knife

☐ Boning Knife

☐ Utility Knife

☒ Chef Knife

☐ Cleaver

☐ Slicer

Knife Size

☐ 80 mm

☐ 120 mm

☐ 140 mm

☐ 160 mm

☐ 180 mm

☒ 220 mm

☐ 240 mm

☐ 280 mm

Metal Type

☐ Stainless Steel

☒ High Carbon

☐ Ceramic

☐ Tool Steel

☐ Alloy Steel

☐ I'm Not Sure

Bevel Sides

☐ Single

☒ Double

Current Sharpnes

☐ Razor Sharp

☐ Sharp

☒ Starting to Dull

☐ Very Dull

☐ Spoon

Desired Outcome

☐ Laser

☒ Work Horse

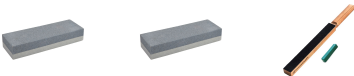
☐ Butcher

My Smart Stone Recommendation


https://www.smartstone.com/

Your Smart Stones Result

Keeping a consistent angle between 16 - 18 degrees
Work on both sides of the knife for the knife's Double Bevel
Start with a 800 - 1200 grit stone
Then move on to 1200 - 1500 grit stone
And finish with a polishing strop



Since your knife is High Carbon, beware of moisture. Try not to leave your knife wet for prolonged periods.
With an angle of 16 - 18 degrees your knife should retain its edge for some time.
Your knife is now ready to take on a wide array of tasks with an edge that balances sharpness and durability



Got another knife that needs a Smart Stone?

Click here to stone another knife!

Try Again