

Haidu Whetstones

Haidu whetstones are made of aluminium oxide (alumina) ceramic stones baked at high temperature. They can be used with water or oil. Due to their very high hardness they are suitable for sharpening almost any steel used in cutting tools. Alumina Haidu Sharpening Stones are designated according to the Japanese gradation system (JIS).

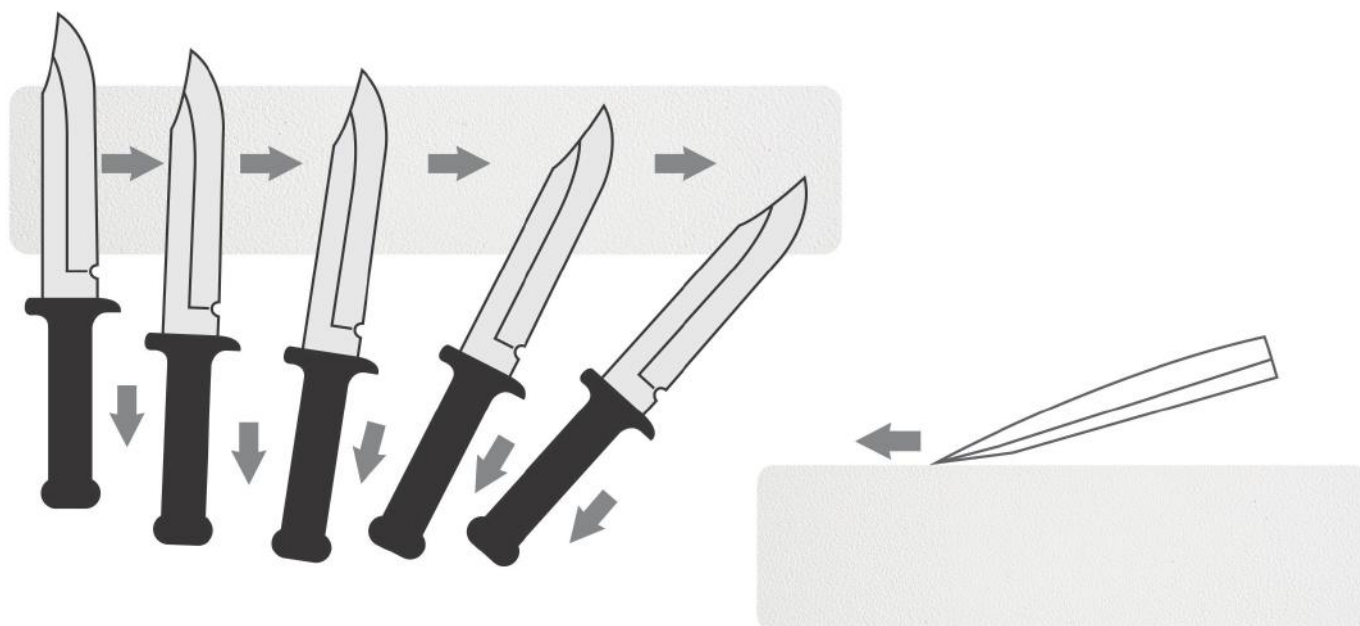
Haidu sharpeners are hand made, so they may differ in size from the dimensions given on the website. The surface of the sharpener is wearing off after the first few uses. The surface of the sharpener may differ from the original shape and the burn pattern may be visible on the surface. Small holes do not affect the sharpening properties.

If, as a result of use, irregularities appear on the surface of the stone, they can be smoothed out by grinding the sharpener with a higher-grade sharpening stone - we recommend the coarse-grained J250 stones for this purpose. For sharpeners with extremely fine gradations (from J3000 upwards) we suggest using J600 stone.

Sharpeners are not harmed by any alkalis or acids used as household cleaners - detergents, washing powder, cleaner cream and even as intense as descaling solution or grill cleaner. They can be safely used to clean the whetstone, but it should be kept in mind that as a result discoloration may appear on its surface over time - however, they do not affect the properties of the sharpener.

Use with water

Before use, the sharpener should be soaked in water for 5-10-20 minutes so that the water covers it completely. Wet until stone no longer absorbs water (water bubbles disappear from the surface). From this point on, you can proceed to sharpening. When using the sharpener, it should be fixed, laid on a stable, non-slip surface (cloth, paper towel, paper). When holding the knife at the right angle, sharpen the knife, always starting with a thicker stone and ending with a fine stone. When final sharpening with a stone with a grade of 3000 or higher, it is recommended to press the knife gently against the sharpener. The last few moves should only be made with the weight of the knife.



Use with oil

The Haidu Sharpener can also be used with oil. This may be a better solution for sharpening pedicure or carbon steel tools (sharpening with water may cause corrosion). Use primarily inorganic oil (WD40, mechanical oil, etc.) because organic edible oils become rancid and coagulate over time. When using oil, you do not need to soak the sharpener in it, just place a few drops on the surface of the stone. If the stone has been soaked, drain the excess before use. During use, place the sharpener on a stable, non-slip surface (cloth, paper towel, paper tissues) and start sharpening the knife. When holding the knife at the right angle, sharpen the knife, always starting with a thicker stone and ending with a fine stone. When final sharpening with a stone with a gradation of 3000 or higher, it is recommended to press the knife gently against the sharpener. The last few moves should only be made with the weight of the knife.

Cleaning

After use, the whetstone soaked in water or oil should be cleaned with the J250 sharpener (or J600 for extremely fine gradations). To do so, apply a small amount of water to the surface of the sharpener and then grind the surface of the stone to be cleaned with strong movements. It is important that the cleaning is thorough, as otherwise the surface of the sharpener can become polished and the abrasive effect can be removed. It is worthwhile to polish the surface in the longitudinal direction as any grooves that may arise do not affect the sharpening.

Gradation Table

Gradition JIS	Type	Features	Best for:
J250	Coarse	Fix and restore a damaged edge. Very fast metal removal, leaves visible scratches in cutting edge. Most coarse stones commonly available. Very abrasive - not recommended for beginner sharpeners to use these stones. Also recommended for cleaning the surface of the sharpening stone after honing.	Axe, hatchet, shovel, cleaning of hones
J600	Medium	Fix and restore a damaged edge. Good metal removal rate, light scratches edge. Intermediate stage before finer grits. Very abrasive - we do not recommend beginner sharpeners to use these stones.	Axe, hatchet, shovel, knife, machete, multi-tool
J1000	Fine	Quickly sharpen a neglected edge. Modest sharpening rate, leaves metal edge with frosted appearance. Edge sharpness equivalent to majority of factory edges on knives, tools.	Axe, hatchet, shears, fish hook, gut hook, knife, machete, multi-tool
J1500	Extra Fine	Put a keen edge on a maintained tool. Slow sharpening rate. Edge is showing a polished looking edge. Very sharp edge better than most factory edges on good knives.	Hatchet, broadhead, shears, fish hook, gut hook, knife, multi-tool
J3000	Extremely Fine	Polish and refine to a razor edge. Edge is extremely sharp. Very slow sharpening speed. Edge reflects light very well. Basic sharpening stone recommended to customers for use to sharpen knives.	Broadhead, shears, gut hook, knife, multi-tool
J4000	Near Mirror Polish	Polish and refine to a razor edge. Edge is very near perfect. Grits past this stage provides only modest benefit. Edge polished perfectly.	Broadhead, shears, gut hook, knife, multi-tool