

How to re-sharpen TOJIRO knives

If the handling of the knife is not correct, all matters including the knife bite and brilliance etc will be lost.
This is an easy introduction to the necessary care and re-sharpening method to maximize the life of your knife.

Re-sharpening with grind stone

Re-sharpening with steel bar

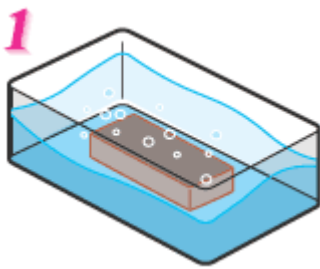
Daily care

Re-sharpening with grind stone

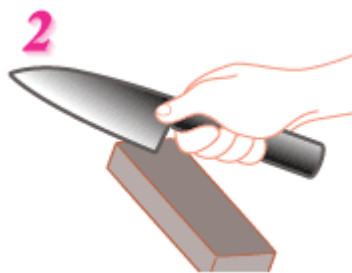
It is important to keep your Tojiro knife sharp at all times. Please make a habit of re-sharpening the knife when you feel the bite is losing its edge.

There are many styles of sharpeners available, For maximum performance we recommend Tojiro whet stones. Generally, a middle whet stone around #1,000 is enough when you a buy a stone for the first time. It is easy to re-sharpen knives by grind stone, just follow these simple instructions.

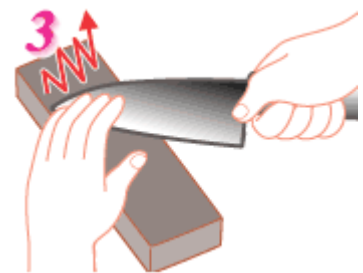
Basic re-sharpening



Grind stone should absorb enough water until air bubble will not come out..



Please hold the knife firmly and carefully.



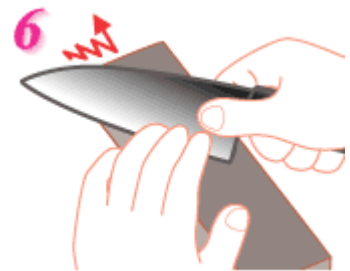
Please re-sharpen knife from top blade with blade facing towards you. Please keep around 60° angle between grind stone and top of blade.



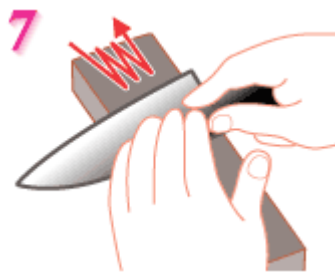
After re-sharpening several times, please check whether the blade has come back or not by finger touch. If the edge has reappeared you can finish.



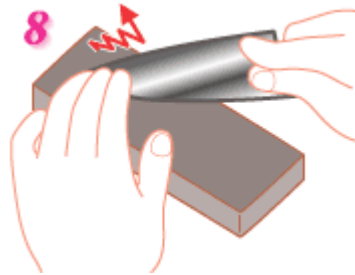
After top blade, please re-sharpen middle of blade. Please check the back by finger touch after several times working same as before process.



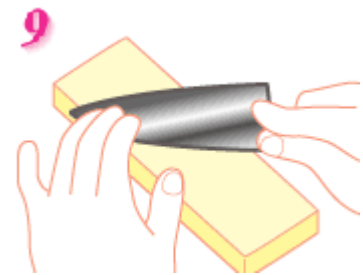
Finally, please re-sharpen barb area. On this area, no need to re-sharpen to acute angle. Please re-sharpen to obtuse angle.



Please re-sharpen back side of knife with blade facing towards the opposite side. But please do not re-sharpen this side as well.



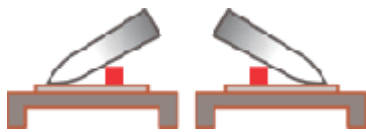
Please re-sharpen the back side until the blade is smooth to touch with a finger.



When completed please re check the top of the blade.

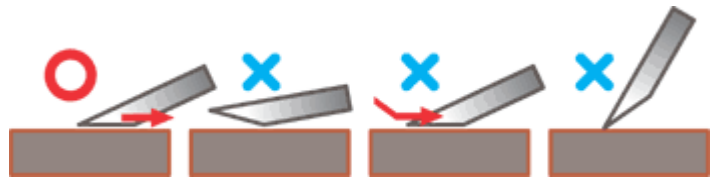
Difference of re-sharpening between double edge and single edge

Double edge



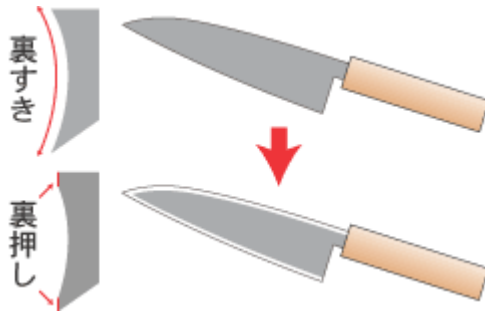
Re-sharpen face by the same angle which should be kept by single disposable chopstick. Back side should be re-sharpened by a more acute angle.

Single edge

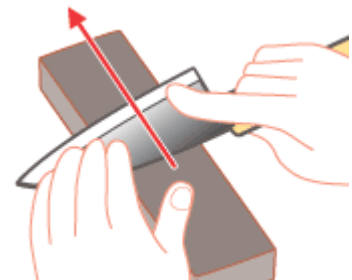


Blade and grind stone should touch well by adjustment of blade angle. If the angle is not fixed well, the blade shape would be not correct.

Caution for single edge knife



On the back face of a single edged knife, it is not perfectly flat and has dent area called "Urasuki". Then, if you re-sharpen the face side with this condition, the bite would not be steady due to the changed angle.



To make the "Back flat", sharpen knife by pushing it from the front side to the opposite side. Please sharpen by steady and evenly over the entire blade.

How to re-sharpen grind stone

If face of the grind stone is not flat, it is difficult to re-sharpen a knife. In case the face of the grind stone is irregular, please sharpen face of grind stone by grinding down to a flat surface block.

Re-sharpen with steel bar

Steel bars are mainly used in worksites like meat process etc. It is a professional tool to be used when the bite of the knife would not be so sharp. It is difficult to use a steel bar and there is a technique needed to be learned to use it. Correct angle is much more important than speed when using it.



Knife should be kept around 20° angle to steel bar constantly.



Hold the bar in your left hand and knife in the right, draw the blade from the handle end through to blade tip.



Then switch sides. Please repeat this technique 5 – 10 times.

Method of daily care

There are so many types of home use knives on the market. Life of knife can be prolonged well with daily care. Of course, re-sharpening the knife is also needed. Please adopt these methods at home.

Wash

Please wash knife as soon as possible after use. Knife will rust if salinity adhere's to it even though the knife is made by stainless steel. Please wash in warm soapy water and clean with a sponge.

Dry

Please dry with a clean towel immediately after use. This will help prolong the knife.

Storage

Please store your Tojiro knife in a dry safe place. Please keep wrapped in a protective layer and keep away from small children.

