

How to use the double-sided Nagura whetstone with Gokumyo DGL-20

DGL-20 has a grit size of #2000 and is the ideal medium-finishing "Gokumyo" whetstone for medium- and final-polishing of large commercial knives.

The included double-sided type Nagura whetstone (GTSF-1) is a combination of WA#1000 (red) and GC#180 (green). It is used to polish the whetstone when sharpening, to clean the surface after use, and to bring out whetstone liquid to accelerate polishing when sharpening.

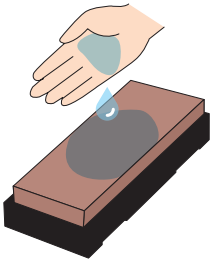
The best polishing power can be achieved by routinely preparing the Gokumyo series with this very fine Nagura whetstone.

The Nagura whetstone (GTSF-1) can also be purchased separately.

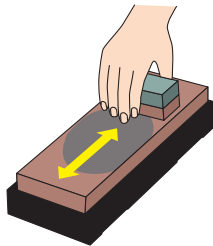
It can also be used to bring out whetstone liquid to accelerate polishing.

Please try sharpening your knife. You may feel that the whetstone has a poor grip on the blade due to how fine the whetstones are in the "Gokumyo" series.

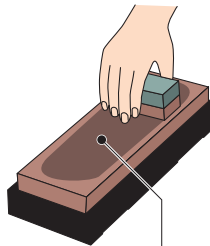
While pouring water from your hand onto the surface of the Nagura whetstone #1000 (red), rub it against the surface of the whetstone to release the whetstone liquid. The blade will grip well from the start, making it easy to correct damage such as chipped blades very quickly.



Lightly sprinkle with water



Bring out the whetstone liquid by rubbing a Nagura whetstone #1000 (red) on the lightly wet whetstone.



Whetstone liquid containing #1000 powder



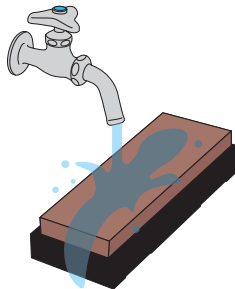
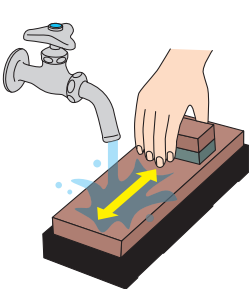
Polishing can be done quickly using whetstone liquid.

For surface conditioning cleaning after whetstone use

After sharpening, use the Nagura whetstone #180 (green) to remove any impurities by stroking it along the entire surface of the whetstone under flowing water, then rinse the dirt away.

The "Gokumyo" series is a hard whetstone that is long-lasting, hard to wear, and maintains a level surface.

Because this whetstone is fine, routine cleaning will assure the best polishing power.



GTSF-1 (sold separately)

GC#180(green) / WA#1000 (red)
Whetstone Size 95 x 40 x 30mm
Value Price \ 1,400 yen (excl. VAT)
JAN Code 4966684070424