How to use the double-sided Nagura whetstone with Gokumyo DGL-4

DGL-4 is a "Gokumyo" whetstone with a grit size of #200, and is a rough whetstone that is ideal for correcting blade damage and adjusting the blade angle of large commercial knives.

The included double-sided type Nagura whetstone (GTSF-2) is a combination of C#300 (black) 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.

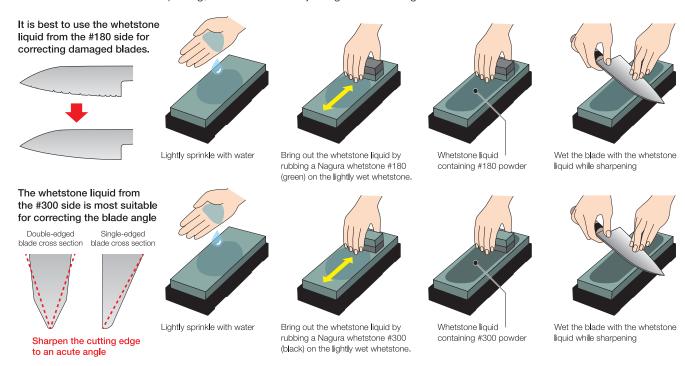
The Nagura whetstone (GTSF-2) can also be purchased separately.

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 #180 (green), rub it against the surface of the whetstone to bring out the whetstone liquid. The blade will grip well from the start, making it easy to correct damage such as chipped blades very quickly.

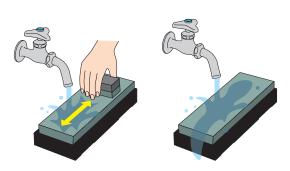
Using the whetstone liquid from the Nagura whetstone #300 (black) produces a sharpening feel similar to a medium sharpening, so it is ideal for adjusting the blade angle.



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-2 (sold separately) GC#180(green) / C#300 (black)

Whetstone Size 95 x 40 x 30mm Value Price \ 1,100 yen (excl. VAT) JAN Code 4966684070431