

Instructions for using the BMC Diamond Ceramic Sharpening Stone

Our stones have been made to offer a fast and effective way to sharpen a blade out in the field.

The below instructions are intended to outline effective sharpening of a standard Sabre grind found on most kitchen, utility and outdoor-use knives and machetes. A Sabre ground blade is essentially one which has a main (primary) grind and a cutting edge (secondary) grind. It is the secondary grind which needs to be sharpened on both sides of the 'V'.

The Diamond (gold) side of the stone is a higher grit, ideal for putting a new edge on a blade. Use this side first.

1. It is best to set the stone on a flat surface. Securing it in place to prevent movement is best where possible.
2. First establish the correct sharpening angle of the blade. This can be done by using a permanent marker, felt tip pen or even some fine mud (if outdoors) to cover the cutting edge. Draw the edge across the stone at the correct angle – confirmed by the removal of the marker from the entire surface of each side of the cutting edge
3. You will notice the marker will not be completely removed from the entire cutting edge in one pass. This is why repeated passes will be required for a properly sharpened blade – as explained below.
4. If the edge is in bad condition (blunt), establish the edge by pushing the cutting edge toward the stone, imagining you are slicing a layer off the stone.
Start at the tip and for a longer blade, you can hold the blade at an angle so each pass across the stone covers more cutting edge, rather than having the blade spine perpendicular to the stone. Do this five times each side, then four, three, two, one.
5. Now we suggest drawing the cutting edge over the stone, away from the cutting edge (imagine spreading butter on toast). 10 times away from you, 10 times spine towards you, then 9, 8, 7, 6, five, four, three, two, one each side.

*NB – If the blade has a curved tip (as many knives do) you may find raising the handle-hand elbow upward a few inches keeps the blades tip cutting edge angle consistent with the rest of the cutting edge being sharpened.

Your edge should now be nice and sharp, but perhaps still a little rough.

6. You can test the sharpness by slicing paper. A sharp knife should be able to slice cleanly across a normal sheet of paper without catching or sounding too 'rough'. Try an 'S' shape cut. You can also lightly place the cutting edge on a thumb nail and see if it 'bites' into the nail without wandering. This would indicate it's likely sharp enough.

Warning! Never slide your finger/thumb along a blades edge! You can run a fingertip across a blade to get a 'feel' for the sharpness.

7. If you want a more refined edge, then repeat step 5 above using the white ceramic side of the stone. Once finished, the cutting edge should be very sharp. Use with care.

If the cutting edge is still not very sharp do not panic! Take a break and come back to it. The most likely explanation is the sharpening angle wasn't quite right. Attempt the marker pen on the cutting edge and slow down the sharpening strokes until the marker pen is removed consistently. Keep checking, go slow and you'll start to pick up muscle memory of the correct sharpening angle.

The topic of sharpening has had whole books written about it! This is intended as a quick intro to get the best from your new stone and return your blades to full sharpness.

Let us know if you need any more pointers and how you get on by contacting us here:

<https://www.britishmacheteco.com/contact>