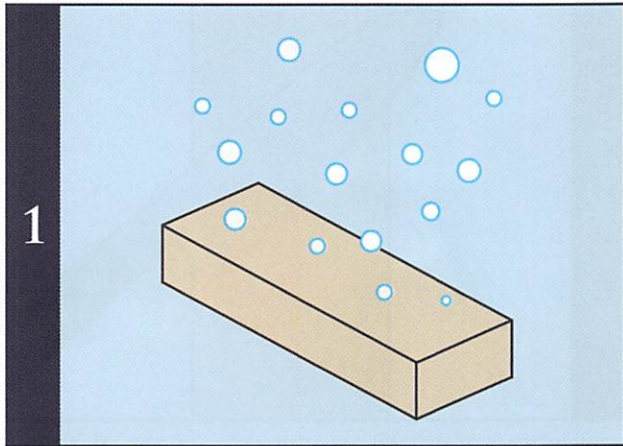
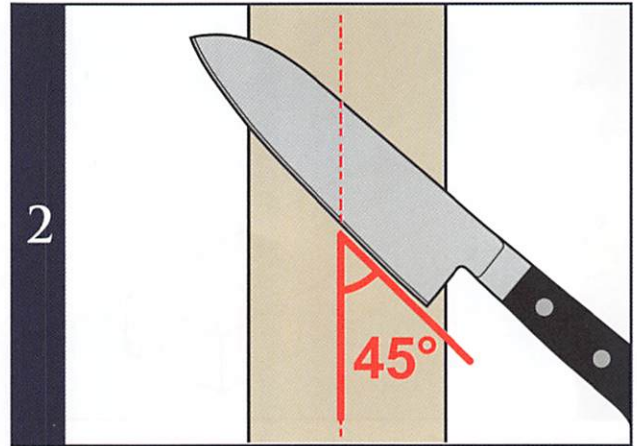


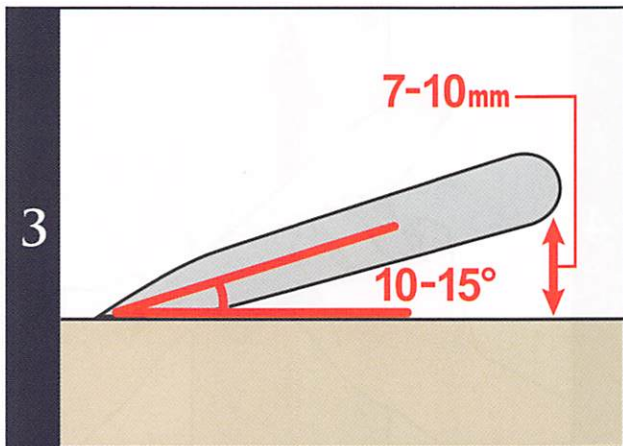
いつも最高の切れ味で庖丁を使っていたくために
藤次郎の職人直伝・庖丁の研ぎ方



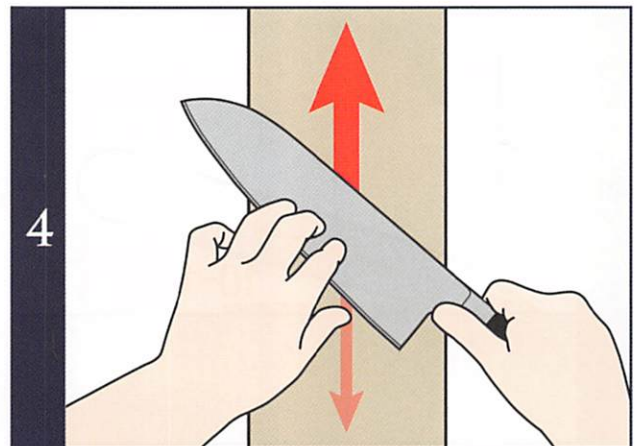
1 泡が出てこなくなるまで砥石を水に浸す (約5分)



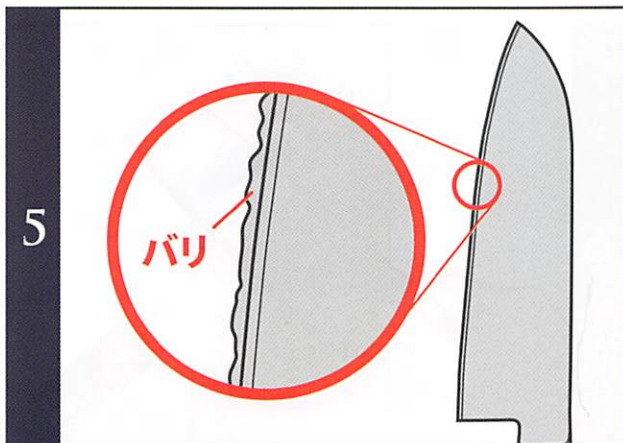
2 庖丁の刃を自分の方に向け、砥石のセンターラインに対して45°に構える



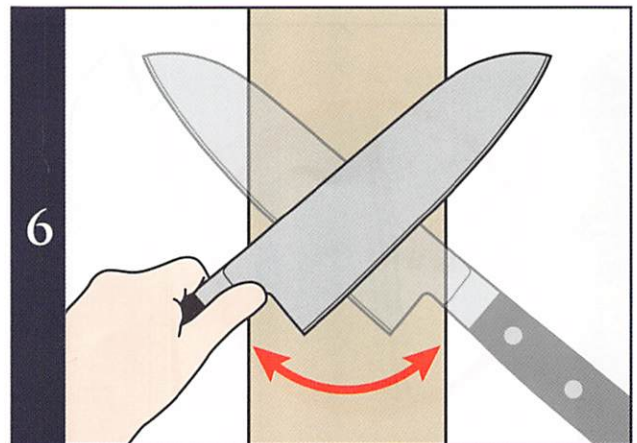
3 砥石の表面に対して庖丁の角度は10~15°に保つ (砥石と峰の隙間は7~10mm程度)



4 刃が丸くならないようにするため、庖丁を押し時に力を入れ、引く時は少し力を抜く



5 刃先にバリが出てくるまで研ぐ (繰り返し研いでいるうちに刃のウラ側に出てくるものがバリ)



6 ウラ面を研ぐ時は手を持ち替えて、オモテ面と同じように刃先にバリが出るまで研ぐ

- ★全ての工程を終えたら、新聞紙や革砥を使って細かいバリを取り除く
- ★砥石を使った後は、毎回砥石の表面を平らに直す

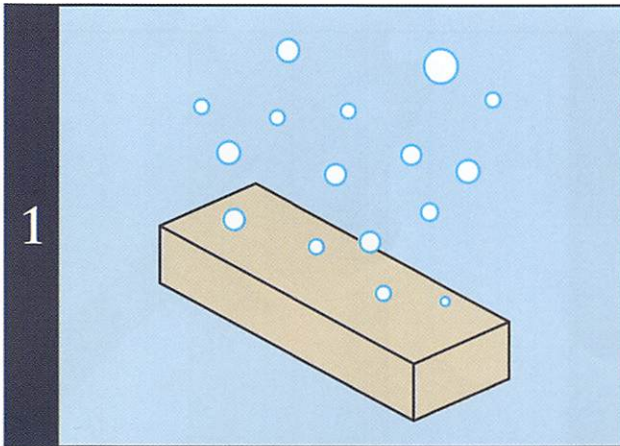
研ぎ方を
動画で解説

YouTube ▶

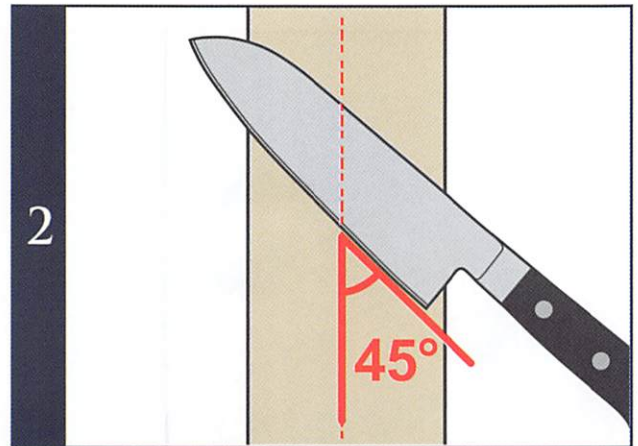


To keep its sharpness always in best condition, here we introduce

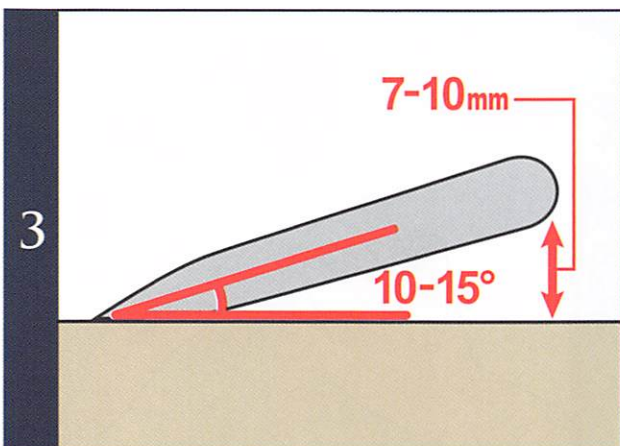
How to RE-SHARPEN A KNIFE



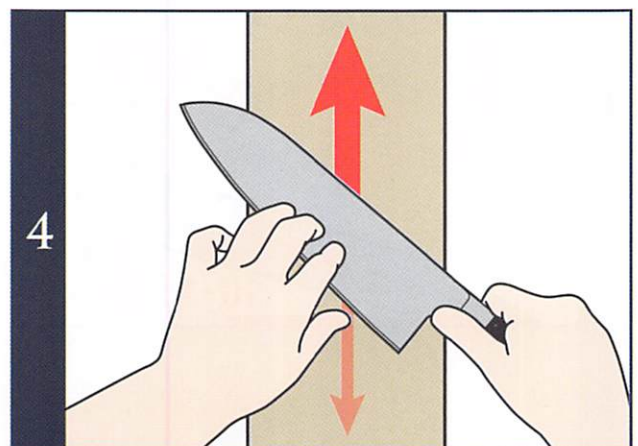
1 Submerge the whetstone in water for about 5 minutes, or until there are no air bubbles.



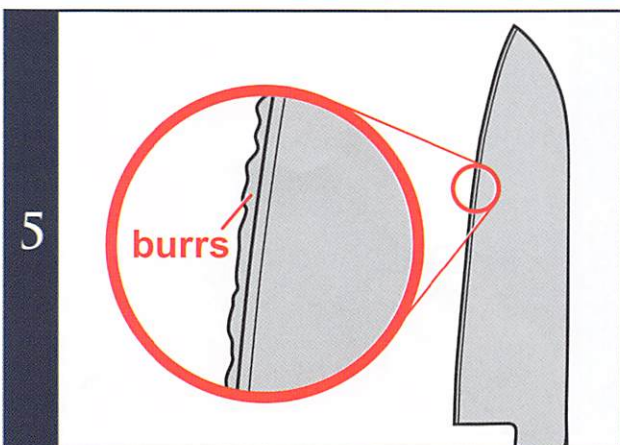
2 With the blades edge facing toward you, hold the knife at a 45-degree angle to the centerline of the stone.



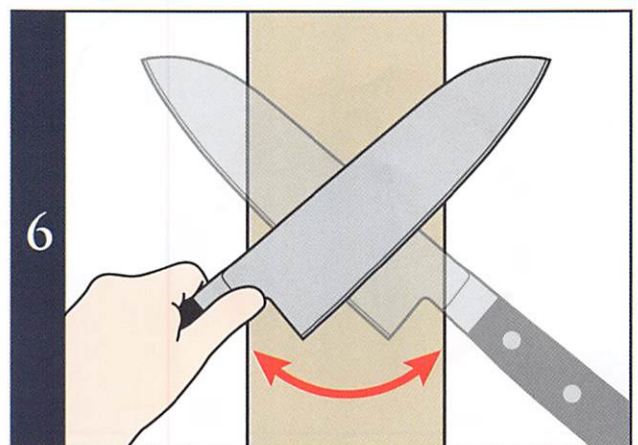
3 Tilt and keep the blade at an angle of 10-15-degrees from the stones surface, which has about 7-10mm of space between stone and blade.



4 Apply pressure when you push the blade, and release when sliding it back in order to not round off the edge.



5 Until you find burrs on the edge. Burrs are metal debris, and will appear on the other side of the blades edge when you sharpen.



6 The positioning for sharpening the reverse side is completely opposite from what you have done on the first side, but follow the same procedures.

- ★After completing the above procedures, remove the thin burrs by using newspaper, or you may use a leather flap instead.
- ★We recommend to flatten the stone surface with a dressing-stone after every use.

Video tutorial.
Check this out!

