

Double Sided Stones

The double sided stones sold at Korin feature a medium and a fine grit sharpening surface. They are a convenient tool for traveling

cooks, sharpening beginners, and home users.



**MIZUYAMA
DOUBLE SIDED
#1000/#6000
HA-1081**
8.3" x 2.9" x 1.4"H



**TOGIHARU
DOUBLE SIDED
#1000/#4000
HA-1082**
8" x 2.5" x 1.4"H



**TOGIHARU
DOUBLE SIDED
#1000/#4000
HA-1082**
8" x 2.5" x 1.4"H



**MIZUYAMA
DOUBLE SIDED
#1000/#6000
HA-1081**
8.3" x 2.9" x 1.4"H

Caution

Please do not soak finishing stones (#3000 and above), simply splash a little water on the stone and it is ready for use. Soaking a finishing stone will cause it to crack and break. Storing a stone in the box while still wet or damp will result in mold and decreased

quality. For double sided stones, please only soak the medium stone side (#1000) for a minute or two, and do not soak the fine stone side. Failure to do so will result in splitting and breaking.

Stone Fixers

After frequent use of synthetic and ceramic sharpening stones, knives will begin to wear down. A stone fixer is essential for flattening the surface of a sharpening stone. Prolonged use of a

concaved stone will begin to warp and change the shape of a knife blade.



**STONE FIXER
HA-1075**
6" x 2" x 1"H



**TOGIHARU STONE FIXER
HA-1088**
6" x 2" x 1"H



**LARGE STONE FIXER
HA-1086**
9.4" x 4" x 1.5"H



**STONE FIXER
HA-1094**
8" x 2.5" x 1.25"H