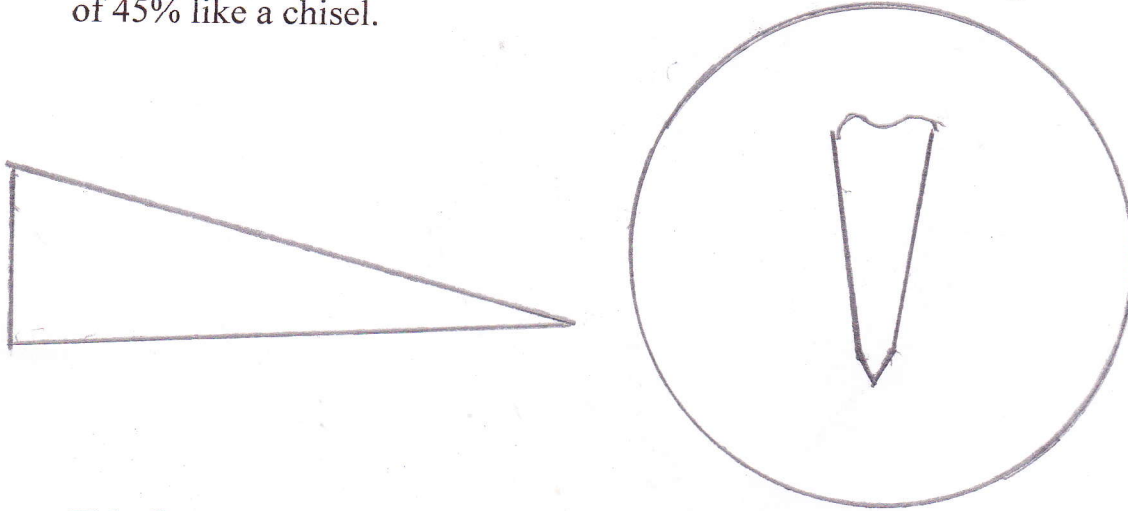


Sharpen one side first (inside) until the burr forms on the outside. Then remove burr off the outside maintaining the same angle making a final edge of 45% like a chisel.



This final edge is almost microscopic but will keep the edge on your knife strong and will stay sharper longer.

Good Luck