



CERAMIC
BENCH STONES
USER'S GUIDE



A Tool is Only as Good as its Edge™
The Norton name is your assurance of getting the finest sharpening product available.

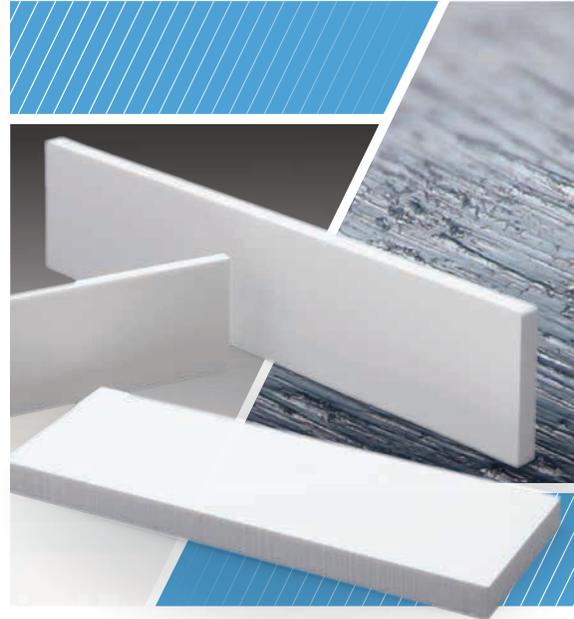
For more information on Ascent Bench Stones visit:
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CERAMIC BENCH STONES USER'S GUIDE

GIVING YOU **THE EDGE**



TAKE SHARPENING TO A WHOLE NEW LEVEL

ASCENT CERAMIC BENCH STONES

Norton Pike Ascent Ceramic Bench Stones are the latest addition to our market-leading sharpening stone portfolio. Since our first sharpening stone products were introduced in 1823, Norton Pike sharpening products have been the go-to choice of chefs, woodworkers and hobbyists world-wide.

Our Norton Pike Ascent Ceramic Bench Stones will allow you to take your sharpening to a whole new level. The fine and ultra-fine surface finishes produce a keener edge than possible with traditional sharpening stones. Made from ultra-fine, exceptionally pure aluminum oxide grain, these stones will work on all types of metal and are exceptionally hard and wear resistant. They are machined flat and will not dish even after years of use.

Ascent ceramic bench stones are the ideal complement to your traditional bench stones and Waterstones collection. With a smoother surface finish than all of our traditional products, the fine grit Ascent ceramic bench stone has been designed to impart an edge slightly sharper than our natural hard Arkansas stones. The ultra-fine Ascent ceramic stones will take you even farther; honing and polishing an already sharp edge to a new level of sharpness.

While bench stones can be placed on most any flat surface while sharpening, Norton Ascent ceramic bench stones are also compatible with the Norton Pike family of tri-stone sharpeners, and can be easily installed in an IM-313 (11-1/2" x 2-1/2" stone), IM-200 (8" x 2" stone) or IM-83 (8" x 3" stone). See more on how to replace bench stones in the IM313 on our YouTube® channel.

AVAILABILITY

PART #	SIZE	GRIT	STD. PKG.
Ceramic Bench Stones			
690786 43670	1/2" x 1" x 4"	Fine	1
690786 43671	1/2" x 1" x 4"	Ultra Fine	1
690786 43672	1/2" x 2" x 6"	Fine	1
690786 43673	1/2" x 2" x 6"	Ultra Fine	1
690786 43674	1/2" x 2" x 8"	Fine	1
690786 43675	1/2" x 2" x 8"	Ultra Fine	1
690786 43676	1/2" x 3" x 8"	Fine	1
690786 43677	1/2" x 3" x 8"	Ultra Fine	1
690786 43678	1/2" x 2-1/2" x 11-1/2"	Fine	1
690786 43679	1/2" x 2-1/2" x 11-1/2"	Ultra Fine	1



Knife edge comparison under high magnification after final sharpening. Finer grit leaves shallower gouges and a smoother blade edge.

<https://nortonsga.us/sharpeningstones>



Maintain the Angle

Once the edge bevel is flat to the stone surface, concentrate on locking your wrists as you push the tool across the surface of the stone, away from your body. Use gentle pressure and let the stone do the work for you. With each new stroke, remember to keep the edge bevel flat to the stone surface.

Chisels/Plane Blades

Your final edge will only be as good as the roughest side of the tool, so finish the rough back of a new tool. Both the flat back and the angled edge bevel need to be finished the same.

Knives

Knives should be worked equally on both edge bevels. As with blades, your final edge is only as sharp as the roughest side of your edge.



On to the Next Finer Stone

The sure sign that it is time to move to the next stone in the system is a "wire" or "burr" edge. A wire edge is the small burr of metal that is formed when the two edge bevels have been sharpened to meet at a single point. This will appear on the side of the edge that is away from the stone surface. You can feel it by running your fingernail from the back of the tool toward the edge. If the wire edge is there, your fingernail will catch it.



USING NORTON ASCENT CERAMIC BENCH STONES

For Longer Life, Take Care of Your Stones

Ceramic stones should be used dry, no need for oil or water lubrication. Otherwise, sharpening with a ceramic stone bench is the same as with traditional stone. Basic sharpening instructions are shown below or check out our YouTube channel for instruction videos at <https://nortonsga.us/stonevideos>.

Like any stone, the Ascent ceramic bench stones will load up with use, so it's important to properly clean your stones on a regular basis to remove the embedded steel. Cleaning is easy – we recommend using a small drop of Norton Sharpening Stone Oil with an abrasive scrubbing pad, or alternatively you can use abrasive cleanser instead of oil. Rinse with water and dry the stones to store.

PART #	SIZE	GRIT	STD. PKG.
Sharpening Stone Oil			
07660787940	4-1/2 oz.	N/A	5

As your stone loads, you may notice swirls or other grind marks that are inherent in the manufacturing process. These are well below the surface and do not affect the sharpening performance of the stone.

TECHtip

Do not break the wire edge of the blade off on a piece of wood, cork or other surface. This leaves a flat spot on the edge, exactly what you are trying to correct by sharpening.

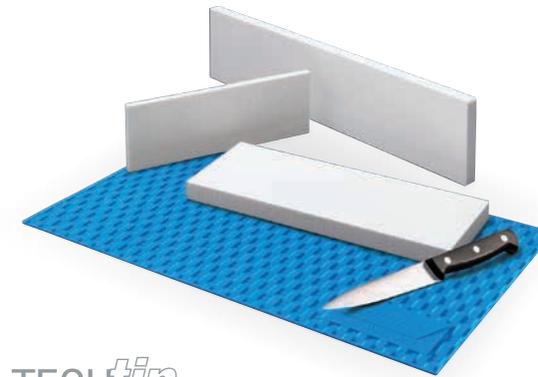
TECHtip

The size of the wire edge will change depending on the stone you are using. The coarser the stone, the larger the wire edge.

Easy Basics to Sharpening with Your Norton Ascent Ceramic Bench Stone

1. Determine the proper edge bevel angle to hold and maintain throughout the sharpening process. More important than getting the exact angle correct is consistently maintaining the same angle throughout the sharpening process. Find the correct angle simply by putting the edge bevel your tool flat against the stone. In most cases the angle will be between 20° to 30°.
2. Once the edge bevel is flat to the stone surface, concentrate on locking your wrists as you push the knife/tool across the surface of the stone, away from your body. Use gentle pressure and let the stone do the work for you. With each new stroke remember to keep the edge bevel flat to the stone surface.
3. Work both edges of the bevel. Your final edge will only be as good as the roughest side of your knife or tool.

Share your sharpening experience with us on our Facebook or Instagram pages: [@nortonabrasivesNA](#)



TECHtip

People use many different motions when sharpening. If you are having success with the motion you are using, stick with it. If not, start with the simple one-direction motion described above. Push the tool/knife away from your body. Guide the tool/knife back to the starting position, check to be sure the edge bevel is against the stone, then push away again.

ABRASIVE GRIT COMPARISON CHART – FEPA AND JIS

