

# Products

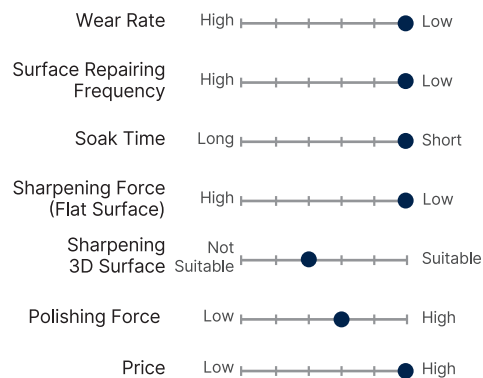
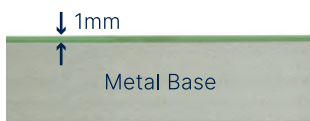
## NANIWA Diamond Pro

Professional-grade series of high-end stones.

NANIWA Diamond Pro uses diamond abrasive bound in a layer of resin. The layer is 1 mm thick and is mounted to a metal base. The resin binder holds the abrasive material tightly, which makes it wear low and keep its flatness long lasting. It is best when sharpening object in which flatness is of primary importance. You can splash and go. No mushy or clay-like.

With diamond abrasive, the stone is able to work with extremely hard steel.

A dressing stone is attached with diamond stone. It is used to keep the stone clean and sharpen optimally.

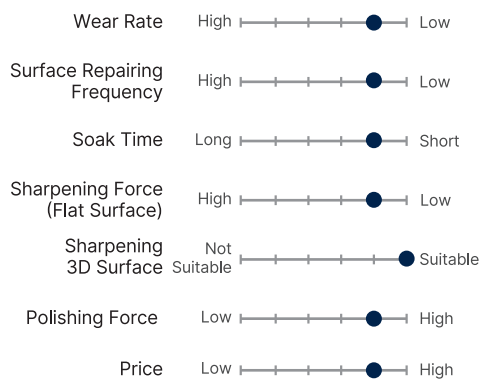


SIZE: 210 × 75 × 16 [mm]

Art. No.	DR-7504	DR-7506	DR-7508	DR-7510	DR-7530	DR-7560
Grit	400	600	800	1000	3000	6000
Color						
Per Carton	20	20	20	20	20	20
Carton Size [mm]	440 × 280 × 190					
Carton Weight [kg]	16.5					

## NANIWA Chocera Pro

Overseas model of high-grade Japanese domestic model Chocera.

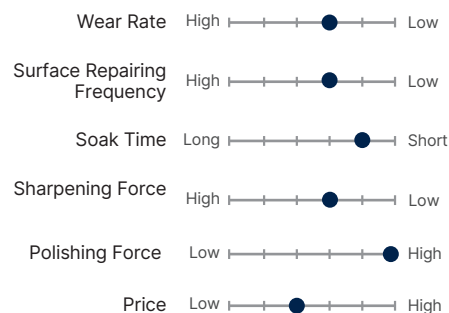


SIZE: 210 × 70 × 20 [mm]

Art. No.	P-304	P-306	P-308	P-310	P-320	P-330	P-350	P-390
Grit	400	600	800	1000	2000	3000	5000	10000
Color								
Per Carton	20	20	20	20	20	20	20	20
Carton Size [mm]	400 × 270 × 210							
Carton Weight [kg]	19.0	19.0	18.5	18.5	18.5	18.0	17.0	16.0

# NANIWA Advance

Overseas model of high-grade Japanese domestic model Super stone.



S2series SIZE: 210 × 70 × 20 [mm]

Art. No.	S2-402	S2-404	S2-408	S2-410	S2-420	S2-430	S2-450	S2-480	S2-490	S2-491
Grit	220	400	800	1000	2000	3000	5000	8000	10000	12000
Color	Orange	Green	Brown	Blue	Yellow	Red	Teal	Yellow	Green	
Per Carton	20	20	20	20	20	20	20	20	20	20
Carton Size [mm]	400 × 270 × 210									
Carton Weight [kg]	17.5	17.0	15.0	15.0	14.5	14.5	14.5	14.5	15.0	15.0

# Combination Stone

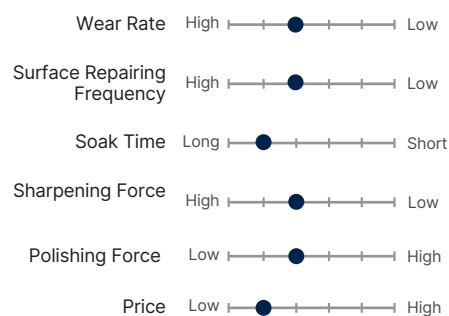
Gluing the two NANIWA Advance stones (10-mm thick) with glue. Choice of grit combination is from all grit size. Availability of combination grit may differ by dealers. Better choice for sharpening and finishing with one stone.

S1series SIZE: 210 × 70 × 10 [mm]

Art. No.	S1-402	S1-404	S1-408	S1-410	S1-420	S1-430	S1-450	S1-480	S1-490	S1-491
Grit	220	400	800	1000	2000	3000	5000	8000	10000	12000
Color	Orange	Green	Brown	Blue	Yellow	Red	Teal	Yellow	Green	
Per Carton	20	20	20	20	20	20	20	20	20	20
Carton Size [mm]	400 × 270 × 210									
Carton Weight [kg]	10.5	10.0	9.5	9.5	9.0	9.0	9.0	9.0	9.5	9.0

# NANIWA Standard

Traditional Japanese sharpening stones.

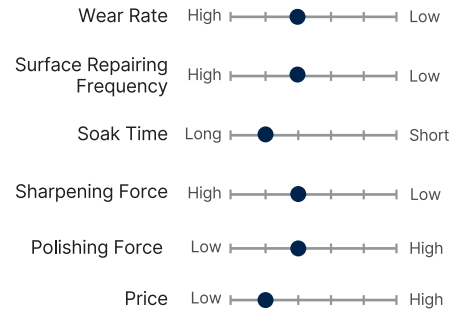
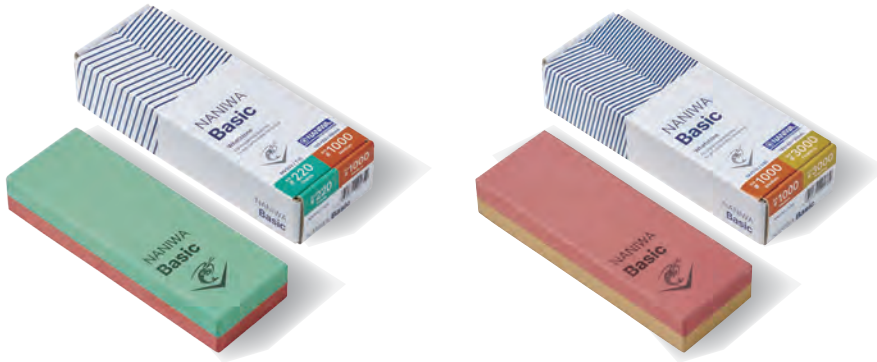


SIZE: 210 × 70 × 20 [mm]

Art. No.	T-102	T-210	T-215	T-420	T-360	T-380	T-901	T-211	T-320	T-940	T-980
Grit	220	1000	1500	2000	6000	8000	220	1000	2000	4000	8000
Color	Green	Red	Green	Green	Yellow	Yellow	Pink	Teal	Yellow	Orange	Orange
Per Carton	20	20	20	20	20	20	20	20	20	20	20
Carton Size [mm]	400 × 270 × 210										
Carton Weight [kg]	13.0	14.5	14.5	15.5	17.0	16.5	14.0	15.0	15.5	15.0	14.5

# NANIWA Basic

Good quality combination stones for multi purpose with well-balanced quality or price.



SIZE: 185 × 65 × 30 [mm] Made in Vietnam

Art. No.	MV-502/510	MV-510/530
Grit	220/1000	1000/3000
Color		
Per Carton	10	10
Carton Size [mm]	460 × 230 × 130	
Carton Weight [kg]	9.2	9.0

# Natural Leather Strop

Smooth leather on the surface cleanly removes fine burrs on the cutting edge of kitchen knives, resulting in a very sharp cutting edge. It is more effective when used after sharpening with a finishing whetstone or a super finishing whetstone. If the sharpness of the knife is not good, rubbing the cutting edge on this product may temporarily improve the sharpness.



SIZE: 210 × 70 × 20 [mm]

Art. No.	IU-1100
Color	
Per Carton	20
Carton Size [mm]	330 × 240 × 120
Carton Weight [kg]	4.0

# Whetstone Series for Sharpening Pocket Knife

For sharpening pocket knives or outdoor knives, Diamond Stone 135 and Pocket Pro Stone are your best choice. Their weight and size are suitable to carry for outdoor activities such as camping. Especially, their width is just right with the length of the blade of pocket knives. In addition, you just only need to splash with water and start to sharpen.

## Diamond Stone 135

This series is compact size of NANIWA Diamond Pro.

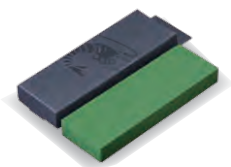


SIZE: 135 × 75 × 6 [mm]

Art. No.	DR-0104	DR-0106	DR-0108	DR-0110	DR-0130	DR-0160
Grit	400	600	800	1000	3000	6000
Color						
Per Carton	50	50	50	50	50	50
Carton Size [mm]	370 × 310 × 300					
Carton Weight [kg]	10.9	10.9	10.9	10.9	10.9	10.9

## Pocket Pro Stone

This series is compact size of NANIWA Chocera Pro.



SIZE: 135 × 45 × 15 [mm]

Art. No.	PS-304	PS-306	PS-308	PS-310	PS-320	PS-330	PS-350
Grit	400	600	800	1000	2000	3000	5000
Color							
Per Carton	40	40	40	40	40	40	40
Carton Size [mm]	370 × 310 × 300						
Carton Weight [kg]	11.1	10.6	10.5	10.5	10.6	10.5	9.7

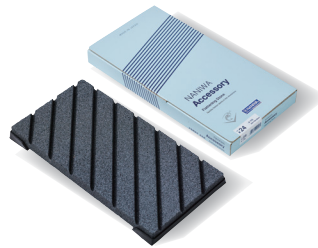
# Accessories

Accessories designed to enhance your experience with NANIWA stones.

1 Handy Flattening Stone  
A-101, A-102, A-103



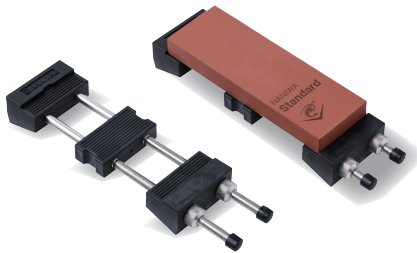
2 Flattening Stone  
A-110, A-120



3 Dressing Stone  
A-206



4 Stone Holder  
A-902



5 Kitchen Knife Sharpening Guide Clip  
A-901



6 Rust Eraser  
A-903, A-904



7 Leather Roll for Diamond Stone 135  
DR-9000



8 Plastic Stand Box  
PTC-01



(For whetstone of  
210 × 70 × 20 mm size)

9 Plastic Stand Box  
PTC-04



(For whetstone of  
210 × 70 × 30 mm size)

10 Sink Bridge  
IZ-1111



Art. No.	A-101	A-102	A-103	A-110	A-120	A-206	A-902
Grit	24	220	220	24	220	600	-
Color							-
Size [mm]	170 × 55 × 30	170 × 55 × 30	210 × 55 × 25	300 × 150 × 20	300 × 150 × 20	65 × 47 × 32	76 × 222 × 36
Per Carton	30	30	16	5	5	50	15
Carton Size [mm]	390 × 210 × 220	390 × 210 × 220	400 × 270 × 210	330 × 180 × 200	330 × 180 × 200	310 × 210 × 190	310 × 220 × 280
Carton Weight [kg]	18.0	15.0	12.0	12.0	11.0	12.0	10.5
Art. No.	A-901	A-903	A-904	DR-9000	PTC-01	PTC-04	IZ-1111
Grit	-	100	400	-	-	-	-
Color	-			-	-	-	-
Size [mm]	19 × 58 × 16	40 × 50 × 20	40 × 50 × 20	375 × 180 × 2.5*	238 × 79 × 30	242 × 80 × 41	457 × 155 × 29
Per Carton	200	50	50	25	84	27	14
Carton Size [mm]	480 × 210 × 290	330 × 240 × 100	330 × 240 × 100	310 × 380 × 300	470 × 510 × 280	460 × 270 × 290	530 × 350 × 340
Carton Weight [kg]	5.0	5.0	5.0	4.4	11.0	4.4	17.0

\*Size when it is open.

# Naniwa Sharpening Machine

These sharpening machines help you to sharpen quickly Japanese high carbon steel knives and stainless-steel knives. Grinding wheel can rotate clockwise and anticlockwise so you can sharpen double edge knives safely. Wide sharpening surface lets you sharpen knives easily. These machines can be used by both right-handed users and left-handed users.



## Accessories

- Grinding wheel WA#1000 (300 × 32 × 150 mm)
- Auxiliary Tray
- Polyethylene water tank 10 L
- Holder for polyethylene water tank
- Belt for fixing tank
- Water splash guard (1050 × 95 × 5 mm)
- Hexagon bolt for fixing the grinding wheel
- Fuse
- T-type hexagonal wrench
- L-type hexagonal wrench
- Monkey wrench 250 mm
- Water supply nozzle
- Flattening stone #220 (170 × 55 × 30 mm)



NS2-300S



NS2-300SE  
(Europe CE Marking Model)

## Options

- Sharpening machine stand
- Drain tank 20 L
- Drain hose
- Grinding wheel WA #400 (300 × 32 × 150 mm)
- Grinding wheel WA #3000 (300 × 32 × 150 mm)



Coarse #400



Finishing #3000



Image of NS2-300S put on optional stand set

## Specifications

Model No.	NS2-300S	NS2-300SE
<b>Voltage</b>	100V	200 / 230 V
<b>Output</b>	50Hz / 60Hz	
<b>Frequency</b>	200 W	
<b>Rotation Direction</b>	Clockwise, Anticlockwise	
<b>Rotation Speed</b>	290 / 350 rpm	300 / 360 rpm
<b>Size of Sharpening Stone</b>	300 × 32 × 150 mm with stainless plate	
<b>Measurements of Machine</b>	W400 x D400 x H435 mm	
<b>Net Weight</b>	35 kg	27 kg
<b>Others</b>	Dressing jig	No dressing jig
<b>Carton Size *</b>	490 × 450 × 660 mm	490 × 460 × 670 mm
<b>Carton Weight *</b>	39 kg	37 kg

\* Only grinding wheel WA #1000 is packed in another carton.

# FAQs

**Q: What are the good points of Naniwa Brand in brief?**

A: We have production capacity enable us to supply in large purchase. We have achievement that our whetstone used as OEM products by well-known brands. We have a wide range of products to meet various customers' need such as price, blade hardness, sharpening speed and polished edge result, maintenance frequency. We have our unique production methods which were developed after a long time of experiment.

**Q: What is the difference between products of Japanese domestic market and overseas market?**

A: We use the same abrasive. For products for overseas market, we use the united size of stone and package written in English. This will make the sense of unity in our products.

**Q: What is the difference among three series: NANIWA Standard, NANIWA Advance, NANIWA Chocera Pro?**

A: Three series are made in Japan. NANIWA Standard is our standard series. Its price is reasonable but you need to soak it in water before sharpening. NANIWA Advance is good for blade of relatively soft material. You need to splash water before sharpening. NANIWA Advance of 2000 grit and above is good for polishing. NANIWA Chocera Pro is good for the hard metal knife. It is solid and aggressive to sharpen. You can splash and sharpen. Because of surface structure is strong, you don't need to maintain its surface often. Otherwise, sharpening time is FAQs different among these stones. Among

whetstone of 1000 grit, shortest sharpening time is NANIWA Chocera Pro, then NANIWA Advance. Longest one is NANIWA Standard. Regarding price, most expensive price is NANIWA Chocera Pro. NANIWA Advance is middle followed by NANIWA Standard.

**Q: Which grit is frequently used to sharpen knives?**

A: For coarse sharpening, typically use coarse whetstones (120-400 grit) to repair knives with chipped edges. For normal sharpening, use medium whetstones (800-2000 grit) to sharpen dull knives. For finishing, use finishing whetstones (3000-5000 grit) to refine knife blade. Normally, for home use kitchen knife, you can start with a medium whetstone then a finishing whetstone. If you get a chipped knife, you should start with coarse whetstone. Don't skip from a coarse whetstone to finishing whetstone.

**Q: Which whetstone is recommended for sharpening beginners?**

A: For beginners, we recommend two series NANIWA Basic and NANIWA Standard. Both series is our standard whetstone. While NANIWA Basic is made in Vietnam, NANIWA Standard is made in Japan. NANIWA Basic is a combination whetstone. For sharpening a dull knife, you can choose NANIWA Basic of 1000/3000 or NANIWA Standard 1000 grit.

**Q: What is the right way for maintenance?**

A: After sharpening, flatten its surface. Rinse it and wipe off the residue. Don't wash and dry in dishwasher. Avoid rapid temperature change at all time. Leave the stone dry at room temperature (at about 20°C). No direct sunlight.

## How to sharpen your knives and tools

### Before sharpening:



Soak or wet the whetstone in the water before use.(refer soaking time this below by products) For safety sharpening of the blade, hold the stone in a wet cloth or otherwise secure as preferred.

**Non or Less soak (Splash and go)**

**Diamond Pro, Chocera Pro, Advance, Standard (T-420, T-360, T-380, T-320, T-940, T-980).**

**5-20 min soak :**

**Standard (T-102, T-210, T-215, T-901, T-211), Basic.**

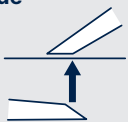
### Shape of blades and how to sharpen them:

**Double beveled blade**



Maintain an angle to the stone while moving the blade over the stone. After 3 or 4 strokes, flip blade and repeat process on otherside. Alternate equal strokes until sharp.

**Single beveled blade**



Rest the blade flat on the stone, then angle it to match the bevel with surface of stone. Move the blade across the stone. After finishing beveled side, lay the other side flat on the stone and move the blade in the ratio of 20 (beveled side) and 3 (other side).

**Attention:** When sharpening, handle blade carefully to avoid any injury. Whetstone is fragile. Do not drop or bump.

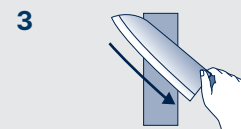
### Sharpening double beveled blades:



**1.** Set the blade on stone with the length of the blade at an angle of 45° to the length of stone, then maintain an angle 10~20° to the stone while moving the blade firmly and smoothly over the stone until you feel slight burring on other side of the blade.



**2.** When finishing one side edge, then turn the blade and set on the stone and repeat.



**3.** When removing burr, set the blade flat on the stone and scrape blade edge lightly to the arrow direction.

### After sharpening:

After use the whetstone, rinse it and wipe off the residue. Store it protected from direct sunlight. NOT wash and dry in dishwasher, recommend gentle drying. If a worn stone surface has become concave, it can be corrected using a dressing stone or waterproof sand paper.

**See sharpening video on YouTube**



**Single beveled blade**



**Double beveled blade**



Contact Us



NANIWA  
Whetstone



Price List

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(English) <https://www.naniwa-abrasive.com/>