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Over the last few decades, the technology for cutlery manufacturing has developed rapidly, but not for sharpening stones. Yet sharpening stones are essential tools for Chefs and their cutlery.



“Sharpening is a cooking skill”

What is SHAPTON?

Shapton has a group of engineers who are constantly trying to improve their products. They focus on the smallest details like the chamfers around the edges of stones, as well as the design, and most importantly, the performance of the stones. The key feature of Shapton glass stones is the high degree of uniformity because Shapton engineers know about steel removal at the nano level.

What are SHAPTON glass stones?

Shapton glass stones are nonorganic composites of hard ceramic particles suspended in a resin binder. Designed for speed, easy handling and simple maintenance, Shapton glass stones and its accessories are carefully designed to function together and complement each other as a complete system and help the sharpener achieve great results quickly and consistently.

What are the advantages of using SHAPTON glass stones?

Experienced sushi chefs sharpen their knives after each service and understand the importance of maintaining a sharp blade. Sashimi (raw fish) sliced with a sharp edge will absorb very little soy sauce. This is because at the molecular level, sharp knives cut through the cell structure leaving a very tight, cohesive cell structure intact. Conversely, a dull knife will leave an open grain surface that will absorb more liquid and oxidize quickly.

Sharpening is a skill that is vital for chefs and cooks but often undermined by many. Shapton glass stones make sharpening easier because they do not need to be soaked, can create an edge faster and do not wear down as fast as regular stones.

FAQ

I heard SHAPTON glass stones cut the steel amazingly faster than traditional stones. Why?

The concentration of abrasive is very high in the glass stones. Look how many scratches there are and how close they are together. This is why Shapton glass stones cut fast at every grit level.

Why are the SHAPTON glass stones so thin?

Shapton glass stones wear very slowly. Additionally, they are designed to be used completely. You can use one until you wear through to the glass. You can still sharpen even when the abrasive is paper thin because it is supported by the glass backing plate.

I'd like to try a SHAPTON glass stone. Which one should I choose for my first?

If you are looking to buy just one stone, the Shapton 2000 grit is the best choice. It is coarse enough to still cut significant steel and fine enough to leave a useful edge. If you already own a fine grit stone, the 1000 grit can work like a regular 500 grit stone.

My sharpening stones smell after I use them. Do SHAPTON glass stones smell too?

No. Shapton glass stones are chemically engineered to produce no odor. Regular whetstones produce a smell that can transfer to foods if the knife is used immediately. This is an advantage for chefs and cooks who want to use their knives right after sharpening them.

Do I need to soak before using?

No. Just spritz your stone with water and start sharpening.

Why is the diamond stone fixer so expensive?

Shapton's diamond stone fixer is created by imbedding diamonds in the surface of a solid plate of a high precision float glass. A special, high tech equipment had to be developed to produce these stone fixers.

Is the glass backing fragile? Easy to break?

No, the glass stones are designed to be less fragile than traditional whetstones. The glass backing is made of tempered glass. It may survive being dropped once or twice but probably not on a concrete floor. It really depends on how the stone contacts the floor.

**HR= High Resistance, HC= High Carbon. The HR series can be used for both stainless and carbon steel knives.*

The HC series should be used with carbon steel knives only.

MTC KITCHEN

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