

NORTON

SAINT-GOBAIN®

Reshaping
your
world.



PROFESSIONAL CULINARY SHARPENING AND FOOD SERVICE PRODUCTS

A TOOL IS ONLY AS GOOD AS ITS EDGE

The Norton name is your assurance of the finest sharpening product available.



SHARPENING MADE **EASIER**


SAINT-GOBAIN

THE NORTON PIKE STORY

The birth of the sharpening stone industry in the United States dates back to 1823 in a small village of New Hampshire, when a farmer discovered that stones in his pasture were ideal for sharpening scythes and axes. This excellent deposit of mica schist became the foundation for the Pike Company – the first supplier of commercially available natural sharpening stones in North America.

Using the nearby Connecticut River for transportation, the Pike Company was able to distribute the product of its quarries to a broad regional, national, and eventually, world market.

As time went on, the company expanded its original product offering to include over twenty varieties of natural stone, including the Arkansas line. Quarried from the novaculite deposits near Hot Springs, Arkansas, these stones soon replaced mica schist as the quality standard in premium natural sharpening stones. They remain so today – no other stone can approach their fine performance characteristics.

In 1932, after years of close association, Norton Company purchased the Pike Company. Norton Company was subsequently acquired by Saint-Gobain Abrasives, Inc. (the global leader in abrasive sales and technology).

The Norton brand continues to serve world markets with the broadest line of natural and synthetic sharpening stones available.



Abrasive Basics

Man-made/Synthetic Stones are manufactured with abrasives graded to a consistent particle size, blended with selected bonding agents, molded to shape, and finished to exacting surface configurations.

- Crystolon® stones, manufactured with silicon carbide abrasives, are the best choice for quick sharpening where the speed in producing the edge is more important than the fineness of the cutting edge. Gray in color. Available in coarse, medium and fine grits.
- India® stones, manufactured with aluminum oxide abrasive, are preferred for imparting durable, smooth-cutting edges and for close tolerances. Orange/brown in color. Available in coarse, medium and fine grits.

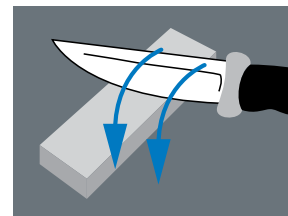
100% Natural Stones are quarried from the finest Ozark novaculite (silicon quartz) deposits, precision sawn to size, and finished to exacting surface configurations. Although there are no industry-established standards for classifying hardness, particle size, or color of natural stones, the standards established by Norton nearly 100 years ago are accepted by most knowledgeable sources as industry standards. However, all suppliers do not adhere to these standards; some choose to classify and label sharpening stones at their own discretion. This has resulted in much confusion for users, who experience widely varying performance levels between similarly identified stones of different manufacturers. Norton guarantees a given product will duplicate performance stone after stone. For this reason, we have trademarked the Norton Arkansas Stones as a guarantee of Norton quality and performance. When sharpening, these Arkansas stones do not remove as much metal as man-made stones; hence knives last significantly longer. Due to their unique crystalline structure, Arkansas stones polish as they sharpen, imparting a keen, smooth edge/surface.

- Norton Soft Arkansas® (extra fine) stones are the coarsest-grained and least dense of the natural stones. Used primarily to sharpen and upgrade tool and knife edges to an even, polished surface, frequently after sharpening with synthetic stones. Opaque milky-white in color.
- Norton Hard Arkansas® (ultra fine) stones are the finest grained and most dense natural stone available. It is used to produce the keenest, most precise finish possible. They impart polished, razor-like edges. Hard Arkansas may be white with shades of red, yellow and/or gray or entirely black.

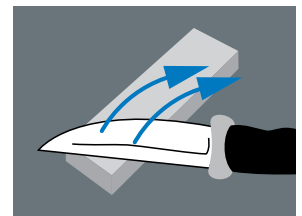
Note: color variations in these stones are the result of geological events that occurred over many millions of years and will not affect the stone's performance.

Sharpening Basics

Most manufacturers ship their cutting knives without keen edges to avoid damage in transit. The blades need a good sharpening to realize their full potential. Use the largest stone affordable for a straight edge as it allows use of full surface for longer knife blades.



DRAW BLADE ACROSS.



PUSH IN OPPOSITE DIRECTION.

1. Place the heel of the blade flat on the stone in a perpendicular or slightly angled position.
2. Tilt the back of the blade up to the desired angle (15° to 30° depending on the application: 15° for file knives, 23° for kitchen or pocket knives, and 30° for cleavers).
3. Holding wrists rigid, draw the blade diagonally against the surface for the length of the stone – like you were trying to take a thin slice of the stone – beginning at the heel of the knife and ending at the top.
4. Flip the blade over and repeat from the opposite end. Continue this action until a wire edge appears.

Note: it is very important that the angle presented to the stone at beginning of the process be maintained throughout the sequence.

TRI-STONE SHARPENING



Pro Tri-Stone System IM313 Series

Considered by many to be the ultimate sharpening systems, IM313 Multi-Oilstone systems contain three oil stones. The 11-1/2" stone length permits long, sweeping strokes for faster and more precise sharpening and honing of all large, wider straight-edged knives. The heavy base has a non-skid bottom.

Each IM313 system includes a pint of Norton oil, plastic angle guide, and reservoir unit.

IM313 for General Sharpening: Coarse Crystolon quickly restores worn edges; medium Crystolon produces the average edge needed for most knives; and fine India stone hones for a sharper edge.

IM313 CIS for Sharpening and Finishing: Coarse Crystolon for heavy stock removal; medium India for initial sharpening or resharpening and Soft Arkansas for honing and final finishing.

PART #	DESCRIPTION	STONE SIZE	PKG/CASE
614636 85960	IM313 One each Coarse Crystolon, Medium Crystolon and Fine India Sharpening Stones; Black Case	11-1/2" x 2-1/2" x 1/2"	1/1
662532 42008	IM313 CIS One each Coarse Crystolon, Medium India and Soft Arkansas Sharpening Stones; Black Case	11-1/2" x 2-1/2" x 1/2"	1/1



Home Tri-Stone System IM200 Series

The smaller 8" stone IM200 systems provide the same quality sharpening features as the IM313 – making them the perfect choice for small restaurants and home chefs!

All IM200 systems contain 4-1/2 oz of lubricating oil, plastic angle guide, and the reservoir unit.

IM200 for General Sharpening: Coarse Crystolon quickly restores worn edges; medium Crystolon produces the average edge needed for most knives; and fine India stone hones for a sharper edge.

IM200S for Sharpest Edges: Medium Crystolon quickly restores worn edges; medium India for resharpening; extra fine Soft Arkansas for honing and final finishing.

PART #	DESCRIPTION	STONE SIZE	PKG/CASE
614636 91260	IM200B One each Coarse Crystolon, Medium Crystolon and Fine India Sharpening Stones; Black Case	8" x 2" x 1/2"	1/1
662532 42006	IM200S One each Medium Crystolon, Medium India and Soft Arkansas Sharpening Stones; Black Case	8" x 2" x 1/2"	1/1



COMBINATION STONE SHARPENING



LEVEL 1	LEVEL 2	LEVEL 3
Fine and Coarse Crystolon Stone	Fine and Coarse India Stone	Soft Arkansas and Medium India Stone
For damaged blades	For common sharpening	For a finer edge on sharp knives

Combination Stones

Norton offers a line of both synthetic (Crystolon and India) and Natural (Hard and Soft Arkansas) abrasive benchstones. Choose one stone or a sequence of stones to quickly restore the cutting edge on all straight-edge knives.

All oil stones are porous in nature. Oil is required to keep the pores open and working efficiently.

Level 1 Crystolon Combination CCS8: Coarse and fine grit sharp-cutting silicon carbide abrasive surfaces for general sharpening (to moderate tolerances) when the speed of sharpening is more important than the fineness of the cutting edges. Gray in color.

Level 2 India Combination ICS8: Coarse and fine grit aluminum oxide abrasive surfaces produce strong, keen, long-lasting edges on quality knives. Orange/brown in color.

Level 3 India/Soft Arkansas Combination SIMCS8: Medium grit aluminum oxide (India) and extra fine grit Soft Arkansas surfaces for start-to-finish sharpening and honing. Preferred by chefs to maintain knives at top performance. India side is orange/brown; Arkansas side off-white.

PART #	DESCRIPTION	STONE SIZE	PKG/CASE
662435 92750	CCS8 Coarse/Fine Crystolon	8" x 2" x 3/4"	1/5
662435 92751	ICS8 Coarse/Fine India	8" x 2" x 3/4"	1/5
662435 92753	SIMCS8 Medium India/Soft Arkansas	8" x 2" x 3/4"	1/5

CREATE YOUR OWN SHARPENING STATION



Combination Stone Systems

IM50

This durable ABS plastic case has non-slip rubber feet. The case acts as a small oil reservoir while sharpening, and also provides clean storage when not in use. See above for descriptions of the combination stones.

All IM50 stations include 1 sharpening stone, 4-1/2 oz oil, plastic angle guide and a black storage case.

PART #	DESCRIPTION	STONE SIZE	PKG/CASE
699366 42504	IM50 Includes Coarse/Fine India Sharpening Stone; Black Case	8" x 2" x 3/4"	1/1
614636 91259	Black Case	—	1/5

Create your own IM50 - Use the CCS8 or SIMCS8 with Black Case

PART #	DESCRIPTION	STONE SIZE	PKG/CASE
614636 85840	JUM3 Coarse/Fine Crystolon	11-1/2" x 2-1/2" x 1"	1/2
614636 85851	IM2 Coarse/Fine India	11-1/2" x 2-1/2" x 1"	1/2
614636 87239	IC11 Medium/Fine Crystolon/India	11-1/2" x 2-1/2" x 1"	1/2
662530 62898	Black Case Fits Stones 11-1/2" x 2-1/2" x 1"		1/5



For the best results, always lubricate your stone with genuine Norton Sharpening Stone Oil. You can also use tap water in place of the oil.

BENCH STONE SHARPENING



Ascent Ceramic Bench Stone

Our Norton Pike Ascent Ceramic Bench Stones will allow you to take your sharpening to a completely new level. The fine and ultra-fine surface finishes produce a keener edge than possible with traditional sharpening stones. Made from ultrafine, 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. For best results, Ceramic stones should be used dry, no need for oil or water lubrication.

PART #	DESCRIPTION	STONE SIZE	PKG/CASE
690786 43670	Ascent Bench Stone	1/2" x 1" x 4" Fine	1/1
690786 43671	Ascent Bench Stone	1/2" x 1" x 4" Ultra Fine	1/1
690786 43672	Ascent Bench Stone	1/2" x 2" x 6" Fine	1/1
690786 43673	Ascent Bench Stone	1/2" x 2" x 6" Ultra Fine	1/1
690786 43674	Ascent Bench Stone	1/2" x 2" x 8" Fine	1/1
690786 43675	Ascent Bench Stone	1/2" x 2" x 8" Ultra Fine	1/1
690786 43676	Ascent Bench Stone	1/2" x 3" x 8" Fine	1/1
690786 43677	Ascent Bench Stone	1/2" x 3" x 8" Ultra Fine	1/1
690786 43678	Ascent Bench Stone	1/2" x 2-1/2" x 11-1/2" Fine	1/1
690786 43679	Ascent Bench Stone	1/2" x 2-1/2" x 11-1/2" Ultra Fine	1/1

WATERSTONE SHARPENING



LEVEL 1	LEVEL 2	LEVEL 3	LEVEL 4
200 Grit	1000 Grit	4000 Grit	8000 Grit
For damaged blades	For common sharpening	For a finer edge on sharp knives	For a polished finish on sharp knives

Japanese-Style Waterstones

Waterstones are synthetic stones designed to be softer than oil stone. The softer stones are used with water as the lubricant (versus oil) to develop a fast-cutting slurry. The Norton Waterstone system was designed in a carefully planned an efficient sharpening sequence. You get the level of abrasiveness you need at each stage, without wasting time trying to sharpen your knives on a grit that is too fine, too soon. These stones are very popular for the Japanese-style knives.

Level 1 200 Grit: Used to repair damaged or extremely dull blades.

Level 2 1000 Grit: Used to produce strong, keen, long-lasting edges on quality knives.

Level 3 4000 Grit: Used to hone a sharp blade to an ultra fine finish. Preferred by chefs to maintain knives at top performance.

Level 4 8000 Grit: Used for finest edges and tightest tolerances. Produces a highly polished finish for razor-sharp blades. Produces a great finish on Japanese-style knives.

PART #	DESCRIPTION	STONE SIZE	PKG/CASE
614636 24335	Combination Waterstone 220 / 1000	8" x 3" x 1"	1/5
614636 24450	Combination Waterstone 1000 / 4000	8" x 3" x 1"	1/5
699366 55039	Combination Waterstone 1000 / 8000	8" x 3" x 1"	1/5
614636 24336	Combination Waterstone 4000 / 8000	8" x 3" x 1"	1/5
076607 87943	Waterstone Starter Kit		1/1
	1-220/1000, 1-4000/8000		

Flattening Stone

After repeated uses, every waterstone starts to become concave (curved) as the abrasive is worn away during the sharpening process. To maintain the flat surface on the stone, it is essential to flatten it periodically with a flattening stone.

- Coarse grit silicon carbide stone
- Promotes maximum cutting for all grit sizes of waterstones
- Diagonal grooves
- Provides swarf removal
- Superbly flat with hard bond
- Produces extremely flat results on all waterstones

PART #	DESCRIPTION	STONE SIZE	PKG/CASE
699366 87444	Flattening Stone	9" x 3" x 3/4"	1/5



Maximizing Waterstone Performance

Wet the waterstone.

Evening off the high spots will make for less-frequent flattening of the waterstones.

Waterstones wear concave with use; periodically flatten with flattening stone.

SHARPENING ACCESSORIES



Crystolon Sharpening Steel

The new Norton Crystolon sharpening steel is easy to use and restores a blade's finish fast! Hold and use just like a conventional steel by sharpening the knife on the sides as needed. Unlike using a conventional steel that trues a knife's blade, the Norton steel removes metal thus imparting a new edge. The steel can be used without water or oil although the steel should be wiped clean after use. With a 10" rod, it is suited for most kitchen knives. It will fit conveniently into a knife block, can be hung up, or stored in the drawer. Easy to use for all skill levels – you will be amazed by the results!

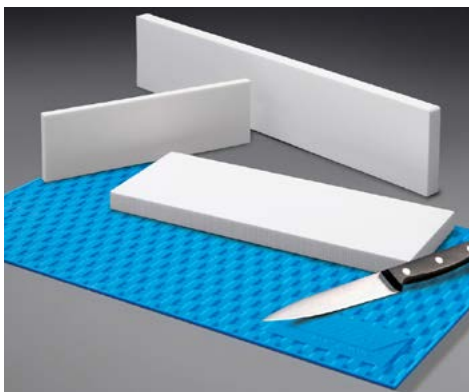
PART #	DESCRIPTION	SIZE	PKG/CASE
662532 40433	Crystolon Sharpening Steel	10" rod	8/8



Norton Sharpening Oil

Norton Oil is a highly refined lubricating oil specifically formulated for sharpening stone use, but equally ideal for all lubricating jobs. It will not load or "gum-up" sharpening stones. Meets U.S. Pharmacopoeia standards for mineral oil purity; it may be used around food preparation operations.

PART #	DESCRIPTION	SIZE	PKG/CASE
614636 87760	Oil	4-1/2 oz	20/20
614636 87770	Oil	1 Pint	20/20



Non-Slip Silicon Sharpening Stone Mat

Non-slip silicon-sharpening mat is the perfect complement to the Norton line of Whetstones and Waterstones. Measuring 8" x 14", it is large enough to handle all conventionally sized sharpening stones.

A textured surface on both sides keeps the mat firmly in place on your work surface while also keeping your sharpening stone from moving during use. Ideal for use with stones sold without a non-skid base, it can also be used in conjunction with stone holders to keep them extra secure.

This thin and flexible mat can be rolled or folded for compact storage and is easily cleaned with soap and water.

PART #	DESCRIPTION	SIZE	PKG/CASE
690786 48467	Non-Slip Sharpening 8" x 15" Stone Mat		25



Griddle Brick

Medium aluminum oxide

PART #	DESCRIPTION	SIZE	PKG/CASE
614636 87870	Griddle Brick	4-1/2 x 3 x 2	1/5



Other Sharpening Aids

Norton offers these additional tools to aid the sharpening process.

PART #	DESCRIPTION	PKG/CASE
07660 787520	Knife and Scissors Pull-Through Sharpener	6/6

CLEANING PRODUCTS



Hand Pads 6" x 9" x 1/4"

Light Duty Cleaning: The mildest acting, non-abrasive pad for cleaning sinks, tubs, showers, porcelain bowls, counter tops, vinyl and plastic upholstery.

Clean & Scour General Purpose: A medium grade pad used for scouring pots, pans, broilers and ovens; removing rust and corrosion; and cleaning persistent marks from walls and baseboards.

Clean & Scour General Purpose: A medium grade pad used for scouring pots, pans, broilers and ovens; removing rust and corrosion; and cleaning persistent marks from walls and baseboards."

Clean & Scour Heavy Duty: Excellent coarse grade pad for removing excessive grease and burned-on foods from pots, pans, ovens and broilers, as well as removing rust and corrosion."

Heavy Duty Stripping: Extremely aggressive coarse grade pad ideal for baseboard cleaning of wax build-up. Also good for cleaning griddles and other heavy duty jobs.

Economy Green Scrub Pad: Mildly aggressive pad for effective scrubbing and cleaning action. Perfect for use in schools, restaurant and hospitality facilities

PART #	DESCRIPTION	COLOR	STOCK #	PACK	PKS/CASE
662610 59384	Light Duty Cleaning	White	456/98	10/box	6 boxes
662610 59395	Clean & Scour General Purpose	Green	668/96	10/box	6 boxes
662610 52208	Clean & Scour General Purpose	Green	668/96	60/box	6 boxes
662610 59393	Clean & Scour Heavy Duty	Dark Green	616/86	10/box	6 boxes
662610 52209	Heavy Duty Stripping:	Black	614	10/box	6 boxes
699573 17251	Economy Green Scrub Pad	Green	96	10/box	6 boxes



Scrub Sponges 3-1/4" x 6-1/4" x 1"

Clean 'N Sponge Light Duty: Cellulose sponge carries water or cleaning solution to the job and later wipes up residue. Excellent for cleaning vitreous china sinks, tubs, toilets, ceramic, plastic and rubber, tile countertops, desks, screens, etc. Non-woven material has gentle cleaning action.

Scour 'N Sponge General Purpose: Cellulose sponge carries water or detergent to the job surface. Extra-strong non-woven material scours, scrubs and cleans the area. Sponge carries residue away. Excellent for cleaning stoves, counters, cooking utensils, ceilings and walls.

PART #	DESCRIPTION	COLOR	STOCK #	PACK	PKS/CASE
662610 59402	Clean 'N Sponge Light Duty	White/Yellow	63/875	40/box	4 boxes
662610 59403	Scour 'N Sponge General Purpose	Green/Yellow	74/893	40/box	4 boxes



Stainless Steel Scrubber

SS50G: A #300-Series scrubber of the longest-lasting stainless steel. Will not rust or splinter.

PART #	DESCRIPTION	COLOR	STOCK #	PACK	PKS/CASE
662610 16505	Heavy Duty Pot And Pan Scrubber	Black	SS50G	6/pkg.	12 pkg. (72 total)



Griddle Cleaning Products

Grill/Griddle Screen: 4 x 5-1/2 Open mesh screen used for heavy-duty cleaning of burnt on grease and food build-up.

Griddle Pad Holder-Plastic: 3-1/4 x 5-1/2 high-heat resistant holder designed to be used with a griddle screen and #464 pad.

PART #	DESCRIPTION	COLOR	STOCK #	PACK	PKS/CASE
076607 03201	Grill/Griddle Screen	Black	Q268SHT	10/box	5 boxes
662610 47583	Griddle Pad Holder-Plastic	Blue	GPH1	10/box	1 boxes

NORTON

SAINT-GOBAIN®

**STEEL
WOOL**

STEEL WOOL



Eight Grades – Infinite Possibilities

Norton Steel Wool is the perfect all-purpose choice for professional contractors and do-it yourselfers. Made of thin bundled fibers, the soft abrasive can be used for cleaning, smoothing and polishing with grades varying from extra coarse #4 for heavy stripping to super fine #0000 for finishing. Color-coded packaging and grade indicator make it easy to choose the right coarseness for the job at hand, whether it's removing rust, dirt, varnish, or stripping paint from exterior woodwork. This product has been designed get into those hard-to-reach areas and compress to any shape for endless uses.

FEATURES & BENEFITS

- Ideal for most household projects, including removing rust, dirt, varnish, or stripping paint from exterior woodwork
- Thin metal fibers bundled together easily compress to any shape so pads can be used in hard-to-reach areas and contoured surfaces
- Available in grades ranging from extra coarse #4 for heavy stripping to super fine #0000 for finishing and polishing
- Color coded packaging and grade indicator chart make finding the right grit easy

PART #	GRIT	PACK	PKS/CASE
076607 68335	4 Extra Coarse	12	6
076607 68118	3 Coarse	12	6
076607 68117	2 Medium/Coarse	12	6
076607 68116	1 Medium	12	6
076607 68115	0 Fine	12	6
076607 68114	00 Very Fine	12	6
076607 68113	000 Extra Fine	12	6
076607 68112	0000 Super Fine	12	6

APPLICATION/GRIT RECOMMENDATION GUIDE

0000 SUPER FINE	000 EXTRA FINE	00 VERY FINE	0 FINE	1 MEDIUM	2 MEDIUM/COARSE	3 COARSE	4 EXTRA COARSE
FINER ←				→ COARSER			

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