

# PRODUCT CARE



It is crucial to keep knives sharp so that they cut through food with less slippage. Dull knives are dangerous because a dull blade requires more force to do the job and so has a higher chance of slipping and missing the mark. Plus, poorly cut food will not cook properly. A sharp knife will produce food that is evenly cut and therefore will cook at an even rate. We'll show you how to sharpen kitchen knives—it's one of the easiest ways to instantly improve your cooking.

## HONING VS. SHARPENING

When a knife gets dull, the sharp edge has been lost and/or the blade's edge is no longer aligned properly due to use. Even if the blade is still sharp, just losing that alignment means that it won't cut through food properly.

So how do we get that sharp edge and alignment back? Here's where honing and sharpening come in:

• **Honing:** A honing steel basically pushes the edge of the knife back to the center and straightens it.

It corrects the edge without shaving off much, if any, of the blade's material. Honing doesn't actually sharpen the knife, but if done properly, the knife will seem sharper because the blade is now in the proper position. Honing should be done often – some even hone before each use.

• **Sharpening:** Sharpening, on the other hand, is a process where bits of the blade are ground and shaved off to produce a new, sharp edge. It can be done using a water stone, whetstone, or electric knife sharpener. Sharpening can be done less frequently than honing – just a few times a year depending on how much use the knife gets.

# HONING YOUR KNIFE



## STEP 1

To safely use a steel, hold it vertically with the tip firmly planted on the counter. Place the heel of the blade against the tip of the steel and point the knife tip slightly upward. Hold the blade at a 15-degree angle away from the steel.



## STEP 2

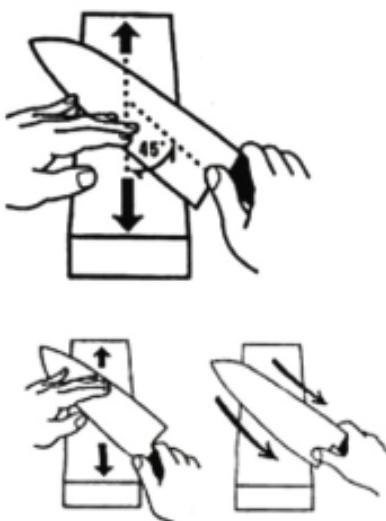
Maintaining light pressure and a 15-degree angle between the blade and the steel, slide the blade down the length of the steel in a sweeping motion, pulling the knife toward your body so that the middle of the blade is in contact with the middle of the steel.



## STEP 3

Finish the motion by passing the tip of the blade over the bottom of the steel. Repeat this motion on the other side of the blade. Four or five strokes on each side of the blade (a total of eight to ten alternating passes) should realign the edge.

# SHARPENING YOUR KNIFE



## USING A WHETSTONE

- Submerge the whetstone in water for about five to ten minutes to soak. When there are no more little air bubbles appearing, the stone has absorbed the optimum amount of water.

- Continue to apply water whilst sharpening. The water combines with small particles released from the stone to form an abrasive substance, which allows the sharpening to take place.
- Place the stone on a slip-resistant base, e.g. our whetstone collect pan.
- Start by using the coarse grit of the stone.
- Move the blade back and forth (away from and towards the body) at an angle of 15 - 20° across the entire stone. Use light pressure.
- Start at the tip of the blade. Pull the blade over the stone through to the middle and down to the base of the blade. After a short time, a fine edge will have developed.
- Turn the knife around and work on the other side of the blade.
- Repeat this process several times as necessary.
- To finish, pull the blade twice at an angle to the cutting edge to remove the last burrs. Your knife should now be really sharp.
- Rinse off the whetstone and clean off the grinding residue.
- Rinse the knives carefully in hot water.

## **USING MANUAL / ELECTRIC KNIFE SHARPENERS**

- With manual sharpeners, the abrasives are either on nonmotorized wheels or the abrasive material itself is fashioned into a V-shaped chamber through which the user pulls the knife. In general, pull the blade through the chamber with even pressure. Always follow the manufacturer's instructions.
- With electric sharpeners, the abrasives are on motorized wheels that spin against the blade. Always follow the manufacturer's instructions. In general: Turn on the sharpener, hold your knife securely but lightly (no need to press down hard; the machine does the work for you), and pull the blade through the desired slots slowly and smoothly. Alternate sides for sharpening both sides of your blade.

## CLEANING YOUR KNIVES

It is best to clean your knives straight after you have used them, Steer clear of leaving knives in the sink.

Wash them in warm water using a damp cloth and dishwashing soap and dry them carefully.

### **Why high-quality knives do not belong in the dishwasher:**

- Intense heat and moisture can blunt blade of your sharp kitchen knife
- Corrosive detergent can also react with steel, causing it to discolor
- Blades can also get chipped when the dishwasher rattles around

## HOW TO STORE YOUR KNIVES

- **Knife blocks:** Your knives are well protected and always close at hand. Knife blocks are also eye-catching and appealing in every kitchen. Our knife blocks are available in various styles, colors and shapes.
- **Magnetic holders:** Two extra-strong magnets hold your knives safely in place and save space. Your knives are always within easy reach. Magnetic holders are available in wood, plastic or aluminum versions.
- **Special cases and space-saving rolls:** These are ideal if you often want to take your knives out with you. They are used by professional chefs for storing their knives safety and easily.

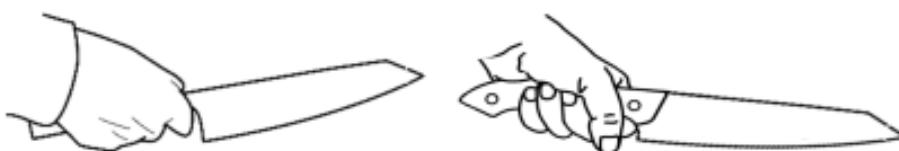
# PRODUCT USAGE



## HOW TO HOLD CHEF KNIFE

There are two basic grips: the handle grip, and the blade grip. If you've only ever been using the handle grip, give the other one a try—you may find your cuts improving dramatically.

### THE HANDLE GRIP



With the handle grip, your hand is completely behind the bolster on the handle itself. It is generally used by beginning cooks, or cooks with exceptionally small hands. It's comfortable but offers only limited control when doing precision knife work.

## THE BLADE GRIP



The blade grip is the preferred grip for more experienced cooks. Your thumb and forefinger should rest in front of the bolster (the area where the metal flares out to meet the handle) directly on the blade. It's a little intimidating, but it offers much better control and balance. This grip may be difficult and/or uncomfortable on cheaper stamped knives that don't have a bolster. Same grip, from the back. Notice the first finger is in front of the bolster.

## THE CLAW



When cutting foods, always place them in a stable position, preferably with a cut surface flat against the cutting board. Guide the knife blade against the food with your free hand. Protect your fingertips by curling them inwards, using your knuckles to guide your knife.

## MINCING



A fine mince requires the use of your free hand. Place the tip of your knife on the cutting board and hold it in place with your free hand. Rock the blade up and down to reduce herbs (or anything else) to a fine mince.