KNIFE SHARPENING

INFORMATION SHEET

26 Lyerly St. Houston, TX 77022 713-691-2935 800-356-5189 Fax: 713-691-3250

What Makes A Good Knife?

1. **Individuality:** There are hundreds of styles and types of blades suited exactly to a specific function or cutting task. Select the correct knife for your individual preference and need. The correct knife is a safe knife.
2. **Sharpness:** Most important is how well its blade will take and hold and edge. Some brands use a special tempering process to produce an edge that can be re-sharpened over and over again. So the knife can keep its original sharpness throughout its life.
3. **Durability:** A good knife will stand up to years of daily use without undue wear or deterioration.
4. **Balance:** Although cutlery steel is naturally sanitary, materials and construction details of the handle should minimize crevices that would offer hospitality to bacteria. Non-wood handles are NSF approved.
5. **Safety:** A sure-grip handle with a finger guard is a valuable feature since the handle inevitably gets greasy, wet, or both. Handles should be textured to be slip resistant when wet for maximum safety.

NSF Approved & Dishwater Safe Knives Are Non - Wood Handle Knives And Will Not Soak Up Water or Juices BUT

Never Put A Knife In A Dishwasher, The Banging Around Will Dull The Knife.

You Should Hand Wash Knives One At A Time For Safety Reasons

Working with a dull knife can get you hurt. The condition of your knives can determine the success of your cutting. We hope you will find these ideas and suggestions helpful.

A Knife Edge Does Have Teeth
Just like the teeth of a saw; except that they are so small they can only be seen with a microscope. These tiny teeth must be cut and shaped to the size required for each meat-cutting job.

Bringing the knife blade into contact with an abrasive stone or belt does this.

These abrasive materials are ranged from 80 grit for a very coarse tooth to 800 grit for a very fine tooth.

Coarse grit is used first to thin the blade and cut away the heavy steel shoulder that builds up through repeated sharpening. Then finer grit is used to cut the teeth and form a smooth cutting edge.

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Aligning The Edge

The steel is used to align or set the teeth. IT WILL NOT CUT NEW TEETH INTO THE KNIFE EDGE. The metal of the steel is harder than the knife blade, so contact with the steel will re-align a rolled or dulled edge and restore its sharpness. Each type of steel has a specific use. A smooth surfaced steel will set the teeth fine and tight; a rough-surfaced steel will set them coarser and farther apart.

How To Steel A Knife

Hold the steel firmly about waist high pointing up and at a 45-degree angle. Start by placing the bottom of the knife's edge (closest to the handle) against the tip (top) of the steel at a slight angle (15 degrees or less.) Variation in the angle will cause the edge to roll, or return to one side, and seem dull. The back blunt side of the blade should be about 1/8" off the steel. Draw the knife-edge down across the steel maintaining that angle from tip to handle. (Lock your hand in place and pivot with your elbow to maintain this angle). Starting with the handle of the knife at the tip of the steel, stroke toward the handle of the steel. Move the blade down steel so the tip of the blade leaves the steel about three quarters of the way down. Repeat the same motion, moving the blade down the other side of the steel to condition the other side of the blade. Repeat several times, alternating sides. If you start on the side toward your body, you should finish on that side away from your body, so that both sides of the blade are treated equally. Four to eight strokes on each side should be enough.

You may find It useful to place your steel in some kind of holder at your work area so you can reach out and steel as you work. You need to steel often as you use a knife or the edge cannot be maintained. If this happens you will need to use a stone to get the edge back. Remember to use a slight pressure when steeling, maintain the same slight angle from top to bottom. Using a smooth steel and steeling often is the best way to keep the knife edge aligned.

Straighten Rolled Edges

The edge of a rolled blade may be sharp but, because the edge does not contact the meat, it seems dull. In addition to varying the angle during steeling, other causes of rolled edges include running the knife-edge over bones, meat hooks, tabletops, etc.

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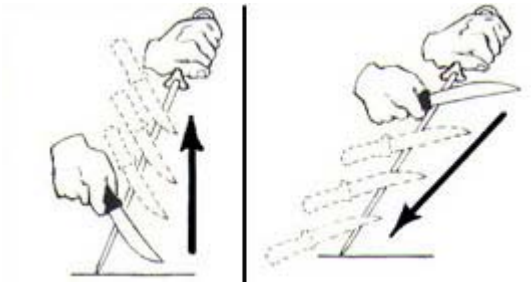
REVERSE STEELING may straighten rolled edges. Here is how:

Place the tip of the steel on a tabletop and grasp the handle.

Point the cutting edge of the knife blade away from you and place the heel of the blade flat on the tip of the steel.

Now draw the knife toward you, making a full stroke on the blade and using pressure to keep the blade flat on the steel. Turn the blade over and, starting from the handle end of the steel, move the knife away from you. Repeat, moving one side of the blade up the steel, the other side down the steel, until the edge feels smooth. Follow with regular steeling.



Cleaning Your Steel!
When a steel is clogged with fat, the knife slides over the surface. Only a clean steel produces the necessary friction. Pit marks and scratches on the surface of the steel will also hinder its effectiveness. To properly condition the blade, your steel should be kept free of dirt, grease, scratches and pit marks

Use a "Scotch-Brite" type scouring pad to keep your steel free of dirt and grease and to smooth out scratches and pit marks. A piece of coarse grit (220G) stone will help restore the lines of your steel and remove deep scratches and pit marks.