

Sharpening:

Knife sharpening requires the user to keep and maintain constant and equal angles (15-20 degrees) between the blade and sharpening medium, i.e. sharpening stone. This is accomplished by removing an equal amount of metal from both sides of the blade.

For daily knife maintenance **medium** and **fine** grit stones should be used. If the blade becomes nicked or damages then a **course** grit stone should be used.

- If using a stone, make certain the stone is completely flat. After continued use the stone may become concave in the center.
- Sharpen the knife along the entire length of the blade using equal and light pressure.
- Never let anyone else sharpen your cutlery. Your method may vary, which would create a different edge, requiring more metal to be removed than would normally be necessary.

All sharpening devices provide the user with advantages and disadvantages. Some devices contain adjustable angle guides while others contain set angle that can not be adjusted. These devices may be better suited to the novice but may limit the professional in their ability to determine which angle works best for each individual task

- The best sharpening devices are those that enable the user to maintain a consistent angle while using light pressure.

Sharpening Devices:

Slot Devices – Vary in the material used to sharpen the blade (ceramic, steel, or diamond) and provide the user with a fixed angle. Maintain a light and equal amount of pressure along the length of the blade. Using force will create mini serration's (teeth) in the blade.

Crock Stick – These devices are usually made of ceramic but may be made with diamonds. The angle position may be variable with two set positions. Maintain the blade in the vertical position to achieve the proper angle. Deviations in the angle can be achieved by slightly tilting the knife.

Rod Guided Devices – These devices enable the user to adjust the blade angle. They are easy to use and provide accuracy.

Stones - Stones require precision and skill. An angle guild is recommended, to ensure an equal and constant angle is achieved. Stone provide the most flexibility, to achieve any angle desired.

Sharpening Considerations:

1. Blade Thickness.
2. Blade Shape.

3. Blade Material.
4. Blade Hardness.
5. Edge Angle.
6. Edge Thickness.
7. Edge Smoothness.

These considerations determine the sharpening medium to be used.

*** If you use your steel and hone your knives daily, you will maximize the life of your knife and only have to sharpen your knives occasionally.**

Urban Chef Outfitters