KNIFE SHARPENING GUIDE

Depending how much you cook you may need to have your knives professionally sharpened two to four times a year, but keep in mind that with each professional sharpening a small fragment of the blade is trimmed off.

Many sharpening services who do not specialise in kitchen knives remove far too much steel and severely reduce the life of the knife. Furthermore the correct sharpening angle of the knife edge must be precise (otherwise future honing of the knife edge will simply blunt the knife edge) and the sharpening equipment must ensure the knife blade does not overheat (which will reduce the tempered hardness of the blade). These are mistakes caused by amateurs and unskilled knife sharpening services.

It is essential that your precious knives are sharpened by an expert.

Anatomy of a Forged Knife

Honing the Knife

Hold the sharpening steel in a near -vertical position with the point resting on a flat non-slippery surface. Angle the knife blade so that it is approximately 20 degrees from the steel.

Start with the heel of the knife against one side of the steel. Maintain light pressure and draw the knife down the entire length of the steel.

Continue in a smooth motion. Listen for a light ringing sound--a heavy grinding sound indicates too much pressure is being applied.

Finish by drawing the knife toward you, all the way through the tip.

Repeat on the other side of the steel. Repeat steps 2-5 three to five times, ensuring that you change the side of the blade with each pass. When complete, wipe the knife with a clean cloth to remove any steel particles.

In between professional sharpening it is crucial to maintain the sharpness of your blades by honing the knife edge with a sharpening steel. Have you noticed when at your local butchers shop that they hone their knives before each use? This is because a butcher understands the importance of maintaining the edge of their knife blade.

Note that honing a knife edge is very different to sharpening, and an important part of maintaining a professional knife. You will be amazed at how a few quick swipes on a sharpening steel every three to five times you cook can return a razor sharp blade. If you have never honed a knife using a sharpening steel, follow our sharpening guide and take your time. Before too long the skill and its importance will become second nature.

For more information about knife sharpening or to view our range of sharpening steels please speak to a Club Chef sales representative.

We recommend our Club Chef 25cm Sharpening Steel ($23.90) for most honing requirements.