

# Facts About Sharpening Methods

Designed for the professional, CCI sharpening steels are made using only the best workmanship and the finest quality materials. Steels are available with non-absorbent hygienic NSF polypropylene handles or with our NSF approved Winewood Handle material.

Steels are supplied with round or oval blades and in a wide range of sizes and varying degrees of "cut" to meet with the specific requirements of different sectors of the food processing industry. Cuts available are coarse #Doublesharp# - SK4, which enables the quick restoration of a blade edge, Fine Cut (3) for Butchers and Professional Chefs or completely polished (no cut) for honing.

Additionally, diamond sharpening steels are available. These are produced using surface embedded DeBeer's Diamonds and from the same solid steel, fully hardened blades as our conventional steels. The result is a steel with a super durable surface which will not be damaged during sharpening. All steels are Chrome Plated for surface protection and Fully Hardened to 64 HRC.

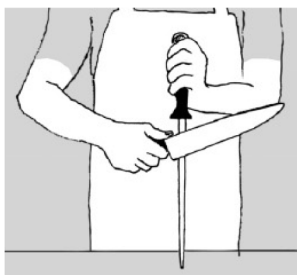
## KNIFE SHARPENING: METHOD 1

Hold the Steel firmly and away from the body. Holding the knife with the heel of the blade at the tip of the steel, draw the knife towards the handle and across the Steel, tilting the blade of the knife at an angle to the Steel. This should be repeated alternately on the front and the back of the Steel. Some users draw the blade of the knife away from the Steel handle towards the point in the belief that it is safer as per method 2.



## KNIFE SHARPENING: METHOD 2

Hold the Steel vertically with the point facing downwards onto a firm, non-slip surface. Offer the knife blade to the Steel at an angle, again starting with the heel of the blade, draw the knife downwards and across the Steel. Repeat alternately on the front and back of the Steel.

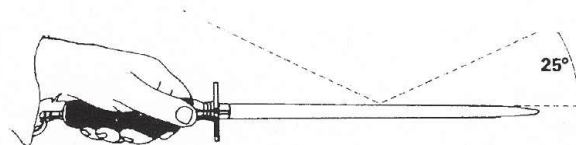



## TECHNIQUE RECOMMENDATIONS

The optimum angle for steeling varies between professions.

25° is ideal for a Butcher's or a Chef's knife.

Knives used by Slaughter-housemen typically need to be very sharp so an angle of 20° may be required.



A knife "sharpened little and often," will provide years of perfect cutting and chopping performance. Always keep your steel close at hand! 

The following is an illustration showing perfect shaped knives and typical problems with knives.



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