

CARING FOR, USING AND SHARPENING KNIVES

- A blunt knife is a dangerous knife
- One should frequently use a sharpening steel to keep an edge on knives
- If a knife starts to fall, watch your feet and step aside; but let it fall
- Keep your mind on your work when holding a knife
- Never put a knife under vegetables where it cannot be seen
- Cut away from the body
- Do not "palm" vegetables or fruit and then attempt to cut
- Do not use knives as a can or jar opener, they will break
- The best edge will quickly dull if it strikes metal, glass or formica
- Blades should never be heated in a flame or oven. Elevated temperatures will destroy the temper of the steel
- Fine knives should be carefully stored in their own rack or in a partitioned drawer
- Dipping the knife in hot water makes it easier to cut cake or ice cream
- A stainless steel knife will hold an edge longer

SHARPENING STEELS



ORDER CODES:

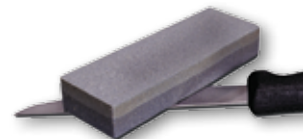
DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

SSM0300	A	SHARPENING STEEL GRUNTER - 300mm
SSM0350	B	SHARPENING STEEL GRUNTER - 350mm
SSE0350	C	SHARPENING STEEL EGGINGTON - 350mm

SHARPENING STONE

ORDER CODE:

- SSK0001 SHARPENING STONE - 50 x 150 x 25mm (WATERBASE)



KNIFE SHARPENERS



ORDER CODES:

KSH0002	A	KNIFE SHARPENER - HAND HELD (ACCUSHARP)
KSH0001	B	KNIFE SHARPENER - HAND HELD - LANSKY

ELECTRIC KNIFE SHARPENERS

ORDER CODES:

- A EKS0001 ELECTRIC KNIFE SHARPENER
- B EKS0120 ELECTRIC KNIFE SHARPENER - CHEF'S CHOICE

