

Maintaining a Knife's Edge

Knives do not stay sharp forever. If you examine a knife under a microscope, you would see that the edge is made up of thousands of small cutting teeth. Through use, the fine teeth on the cutting edge will eventually become misaligned, resulting in a dull knife.

- It is necessary to realign the teeth on a regular basis with a sharpening steel to renew the cutting edge; this is called honing.
- Over time, a knife will have to be re-sharpened. This means the cutting edge can no longer be renewed by realigning and has to be reground to bring on a new edge.
- Do NOT hone serrated knives with a sharpening steel. If a serrated knife becomes dull it should be sharpened by a professional or replaced.

Honing Instructions

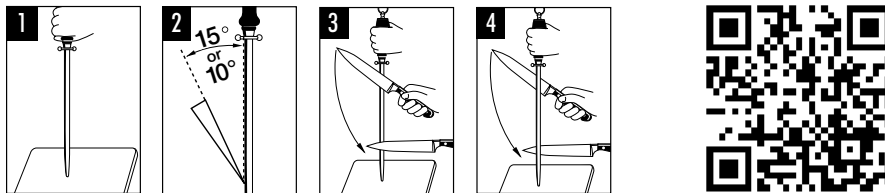
IMPORTANT INFORMATION: The sharpening steel must have a higher hardness factor than the knife to be sharpened. Since ZWILLING J.A. Henckels knives are made of the highest quality, ice-hardened steel, a ZWILLING J.A. Henckels sharpening steel is required to maintain a sharp cutting edge.

4 Steps to using a sharpening steel:

1. Hold sharpening steel point down on table or cutting board. (Figure 1)
2. Angle between blade and steel should be approximately 15 degrees for ZWILLING knives (except Santoku knives) approximately 10 degrees for ZWILLING Santoku knives, all MIYABI and Kramer by ZWILLING knives (Figure 2)
3. Pull knife down and across sharpening steel, moving from the heel of the knife to the tip. (Figure 3)
4. Repeat on the other side of the steel. (Figure 4)

Repeat steps 3 and 4 five to ten times, always alternating the right and left side of the cutting edge.

NOTE: Speed is not important. It is most important to maintain the angle and to hone the full length of the cutting edge.



Honing Your Knife

<http://www.youtube.com/watch?v=Yk46459sfMY>

Kitchen Shears

ZWILLING kitchen and poultry shears are dishwasher safe.

ZWILLING® Sommelier

The ZWILLING Sommelier accessories are not dishwasher safe. Following are the recommendations for cleaning:

- Classic and stainless steel waiter's knife should be cleaned with a damp cloth.
- The vacuum pump can be cleaned with a damp cloth. The rubber stoppers may be hand washed with soap.
- The contents of the four piece set: corkscrew, decanter, drop ring and foil cutter may be rinsed under running water for cleaning.