

Sharpening and Keeping Them Sharp



Free Lifetime
Sharpening

Shun brand products sold by Kai USA Ltd. and our authorized dealers are backed by a Limited Warranty against manufacturing defects. In addition to supporting our products with this warranty, we will sharpen any Shun knife for free for the lifetime of the owner. It's as simple as that. The knife owner pays for shipping and processing, and our expert sharpening services are FREE.

Sharpening done in our Tualatin, Oregon facility uses the same type of horizontal sharpening wheel used to put the original edge on Shuns in Japan. Called a *hiromai*, this sharpening wheel—and the skill of our knife care experts—ensures a Shun-sharp edge every time.

Please visit shuncutlery.com to register your knife and for more information on use & care, warranty, free sharpening service, and our authorized dealer locator.

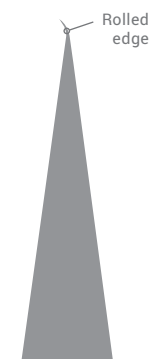
Honing vs Sharpening

What's the difference? Simply put, sharpening removes metal from the blade, honing doesn't

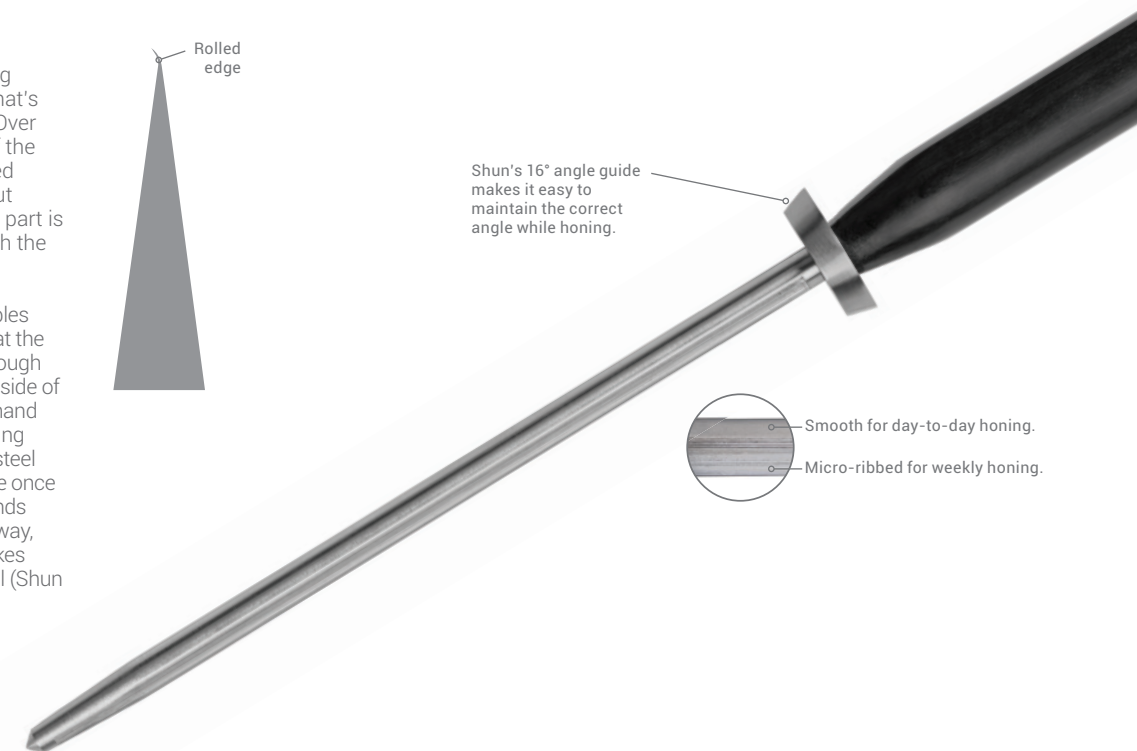
Honing

Every time your knife contacts the cutting board, there's an impact on the blade. That's not a flaw; it's just part of using a knife. Over time and many impacts, the thin edge of the blade will naturally curl over. This is called a "rolled edge." The edge is still sharp, but because the edge is curled, the sharpest part is no longer what is moving directly through the food as you cut.

Enter the honing steel. A honing steel enables you to re-align—or uncurl—the edge so that the razor-sharp edge is once again gliding through the food as you cut. To hone, align the flat side of the blade with the 16° angle guide on the hand guard of your Shun honing steel. Maintaining that angle, gently pull the blade down the steel from heel of blade to tip. Some cooks hone once a week, some hone every day. It just depends on how much you use your knives. Either way, you will be amazed at the difference it makes when you cut. Check our YouTube channel (Shun Cutlery) for more on how to hone.



Shun's 16° angle guide makes it easy to maintain the correct angle while honing.



Sharpening

When honing is no longer effective in bringing the "sharp" back, then it's time for real sharpening. Whenever you sharpen your knife, a bit of the metal is removed. But that's no cause for concern. Your Shun can be sharpened again and again to return it to razor-sharp performance.

When sharpening, it's critical to make sure the knife is sharpened at the correct 16° angle. But remember, sharpening actually removes metal from the blade, so sharpen only when you really need it. Once a year is probably more than enough for most home cooks. Professionals, of course, will need to sharpen more often. The easiest way to ensure your knives are sharpened correctly is to send them back to us for FREE sharpening. If you prefer hands-on sharpening, we recommend learning how to use a Japanese whetstone. The Shun 3-Piece Sharpening Set includes a base that helps you maintain the correct angle more easily.

