

## THE IMPORTANCE OF A SHARP KNIFE

Keeping a sharp edge on your WÜSTHOF knives is really important. Compensating for a dull blade by adding additional force can be dangerous. A sharp knife is a safer knife. There are multiple ways to keep your knives sharp: using a steel, handheld or electric sharpener, or a whetstone.

First, it is important to understand the difference between honing and sharpening. Honing re-aligns the microscopic teeth in the blade, but doesn't remove steel to create a new edge the way "sharpening" does. Honing can be used frequently- even after each use. Sharpening a knife actually takes a small amount of steel off the blade. Depending on how often the knives are used, they may only need to be sharpened once or twice a year.

It is important to regularly hone your knife in order to keep the blade in good shape. A well-honed knife will last longer between sharpening. It is also important not to over sharpen knives. Each time a knife is sharpened it will take off a small amount of steel from the blade. An over-sharpened knife will eventually lose the original, intended blade shape.

It is always recommended to use the same brand sharpener as the knives you are sharpening, because the steel hardness varies from one manufacturer to another. In order to properly sharpen your knives, you have to use a steel that is tempered at a higher Rockwell degree than the knife. WÜSTHOF forged knives are tempered at 58 Rockwell and the all sharpening products are tempered at 65 Rockwell.

### **Safety Precautions with your WÜSTHOF Cutlery:**

We want you to enjoy many years of use with these precision cutting instruments. Always remember to exercise these safety measures.

1. Always cut away from your body and never toward it.
2. If the knife drops out of your hand, allow it to fall. Never attempt to catch a falling knife.
3. Never toss a knife.
4. Do not run with a knife in your hand and never walk with the point of a knife facing another person or yourself.
5. Always keep knives away from children.
6. Your knives should always be maintained and sharpened. Sharp knives are safer than a dull one because it requires less pressure to cut.
7. Never use the tip of a knife to pry a container open as it may cause the tip to break.
8. Never run your fingers along the edge of the blade to test the sharpness of the blade.
9. Always use your knives on a firm surface such as a wooden, bamboo, or polyethylene cutting board.
10. Improper use such as attempting to cut frozen food can damage your knives and void your warranty.