

“All our knives are designed to provide years of reliable service. This advice will keep them looking and working at their best”

Top Tips

- Always use wooden or plastic chopping boards to prevent damage to the finely ground edge of the knife. Remember that even the hardest steel is no match for ceramic, glass or stone.
- Always store knives out of reach of children.
- Never store knives in the cutlery drawer. Apart from the obvious risk of injury when rummaging for that last teaspoon, the knife edge is prone to damage from other items in the drawer.
- Consider a universal knife block or magnetic knife rack so your knives are safely stored and always at hand.

Cleaning

Whilst almost all our knives are perfectly fine for dishwasher use, we always recommend washing knives by hand using a plastic dish brush and hot soapy water. Don't leave knives in a sink full of water - it's dangerous and bad for the knife.

Don't be tempted to use scouring pads, wire wool or scouring powder - these can create microscopic scratches that become a source for corrosion and make them harder to clean next time.

When clean, hand dry immediately and return them to the knife block.

If you prefer to use a dishwasher, place knives in the top rack with the cutting edge pointing down. Don't place the blades in contact with other metal items, as staining may occur. Avoid "rinse & hold" programmes and hand dry as soon as the cycle is complete.

Should any stain spots appear after washing, these can be removed easily with a soft cloth and stainless steel polish.

Keeping your knives sharp

To maintain any knife in its sharpest condition, best results can be obtained with a Taylor's Eye Witness Sheffield Made honing steel.



To recondition the edge hold the knife at a 15 degree angle against the steel. Draw across and down from handle to blade tip. Repeat on the other side of the blade. Bread knives, draw the flat side of the blade only along the steel to resharpen. Repeat little and often to keep the knife in top condition.



For simple, safe knife maintenance, choose from the Chantry range. Keeping the blade straight, gently pass the knife through from handle to tip several times for easy maintenance of your plain or serrated edge knives.



Our 2 Stage Suction Base Sharpener (T520) with both synthetic diamond and ceramic wheels, is a great value alternative to the Chantry series.

Resharpener blunt knives

If the edge of your knife has become chipped or damaged, or has become dulled over time, the knife needs to be resharpened.

For best results, we recommend the Sabatier Professional 2-Stage Sharpener (SABPRSH01). The super-hard tungsten carbide sharpening tool is perfect for restoring the precision angle to the edge of the knife. Once resharpened, remember to hone the blade regularly.

