

Knife Sharpening

KNIFE CARE AND SHARPNESS TIPS:

- Keep blade sharp by using sharpening steel before each use. If knife has been used excessively and needs more sharpening then proceed as instructed for duller blades.
- Remember practice makes perfect. Beginners take it slowly and it will get easier and easier to do and eventually become a habit in part of your knife skills.
- If edge has been damaged, it might be necessary to send your knife to a professional.

USING A SHARPENING STEEL

1. Hold the Viking sharpening steel in one hand and the knife to be sharpened in the other. (Image #1).
2. Place the knife edge on the sharpening steel at about a 20° angle with a slight pressure on the steel, starting at the top of the steel. (Image #2).
3. Slowly and firmly slide knife along steel, going from tip of knife down in the direction of the handle (Image #3 and #4).
4. Flip knife over and repeat process on opposite side of knife.
5. Repeat process several times until the entire edge of the knife has been drawn across the sharpening steel on both sides of the blade.
6. For duller blades, it might take several strokes (10-20) of sharpening to retain the blade edge and sharpness.
7. Test blade for sharpness by simply cutting through a piece of paper. If knife does not slice through paper then repeat steps several more times until it will slice through the paper with ease.



Image 1



Image 2



Image 3



Image 4