Messermeister highly recommends using a honing/alignment steel for everyday average edge maintenance, a diamond sharpening steel to correct minor edge flaws (abrasion) and a ceramic steel if maintaining a razor sharp edge.

1. **CHROME PLATED CARBON STEELS**
Messermeister offers the finest high carbon, chrome plated, European manufactured stainless honing steels. Each steel is heat treated to a HRC of at least 64, micro-coated with chrome to resist oxidation and add hardness, magnetized to hold metal particles from contaminating foods, and offered in regular, fine and extra fine (polished) cuts in 9-12” lengths to accommodate all honing needs.

2. **DIAMOND SHARPENING STEELS**
Messermeister offers fine microcrystalline diamond bonded oval sharpening steel in a medium/fine cut. Each steel is manufactured with fine industrial diamonds embedded in a nickel base on a 12” hollow steel shaft and will give up to 5 years of usage to professionals. These diamond steels are considered the most aggressive and will remove metal and therefore should be used only when necessary to rejuvenate slightly rolled or abraded edges.

3. **CERAMIC SHARPENING STEELS**
Messermeister offers a 12” fine aluminum oxide ceramic honing/sharpening steel. Industrial ceramic is very hard and has a molecular structure that is both abrasive and crystalline, so that it sharpens knives and re-structures the cutting surface at the same time. Industrial ceramics are considered to be the best at both aligning and putting a razor sharp finish on knife edges.