



Messermeister

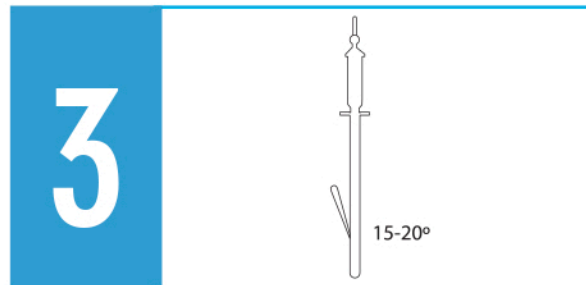
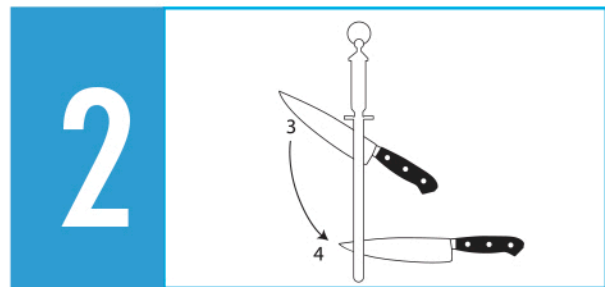
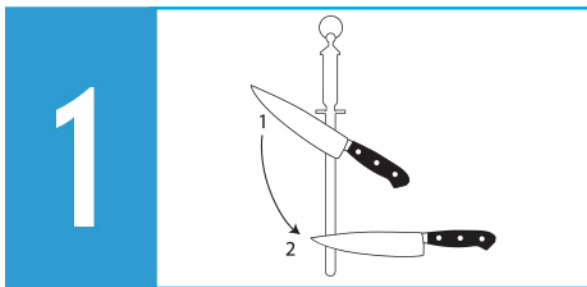


KNIFE MAINTENANCE

HOW-TO: ALIGN/HONE A KNIFE WITH A STEEL

Honing also known as aligning, which makes the edge of a knife straight. Messermeister Elité knife lines should be aligned at a 15° angle on a fine cut or polished steel, and the Park Plaza and Four Seasons knife lines should be aligned at a 20° angle on a regular cut steel. The steel should be approximately 2" longer than your longest blade.

How-To: Hold the steel vertically with your left hand (the opposite applies for left-handed individuals) and place the point of the steel on a non-slip, flat surface (a folded kitchen towel works well). Hold the knife in your right hand and place the back of the blade (closest to the handle) against the steel with the tip pointed in the air. Tilt the knife so that the top of the blade is at approximately either 15° (1/4" for a chef's knife) or 20° angle with light pressure in a concentric (semi-circular) motion past the tip of the knife blade. Repeat this action on the opposite side of the blade, making 5-6 passes on each side.



Note: Start at the very back end of the blade (closest to the handle) then pull through to the front end of the blade tip.