

KNIFE CARE / SHARPENING GUIDE

Cleaning a Knife

With proper care, the owner of a Victorinox knife can use it for a lifetime. We recommend that after each use, the knife should be washed by hand with warm, soapy water, rinsed carefully and dried with a towel. Corrosive food particles (for example, mustard) will not affect the blade if it is washed off directly after each use.

Generally speaking, all knives from Victorinox are dishwasher safe. But if you want to take care of the knives in the best way, it is recommended that you wash them by hand.

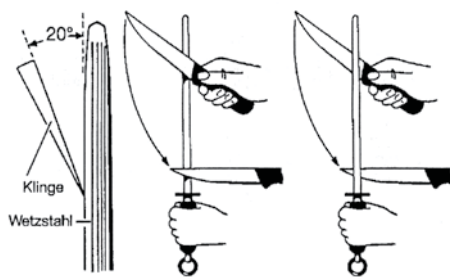
Honing and Sharpening

The correct cutting angle determines the sharpness and edge retention of the blade.

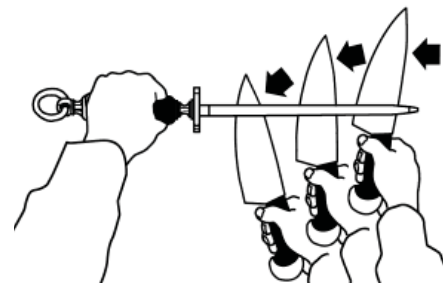
Resharpener

Blunt knife blades can be resharpener with a sharpening steel.

- Hold the steel in your left hand and the knife in your right hand with the cutting edge toward you.
- Lay the blade on top of the steel. Then raise the back of the knife 20°.
- Place the heel of the blade at the tip of the steel.
- Using light pressure, draw the edge across the steel in a sweeping curved motion.



Vertical



Horizontal

Tip: The sharpening steel should always be longer than the knife to be sharpened. Examples of sharpening utensils:



SwissSharp Handheld Sharpener

