

SABATIER® & STELLAR®

THE CHOICE OF CHEFS

LIFETIME GUARANTEE

High Carbon Molybdenum Vanadium Steel

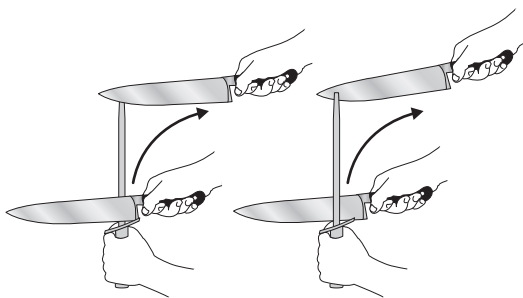
X50CrMoV15

Sharpening Instructions

Hold a Sharpening Steel firmly in one hand with the guard positioned for protection. Place the cutting edge nearest the knife handle on the front base of the Steel.

Maintaining a sharpening angle of between 15° and 20°, lightly draw the knife upwards along the steel, ending the stroke so that the tip of the knife is at the top of the steel. Then repeat this motion on the back of the steel.

Sharpen the sides alternately five to ten times. Carefully wipe the filings from the blade and the Steel with a cloth.



Always use a purpose made wooden or high density plastic cutting board: weekly sharpening following these instructions will generally maintain a sharp edge.

Cutting on marble, metal, glass or tiles will blunt knives extremely quickly.

Although regular use of a steel can maintain a cutting edge, sometimes, if the edge is lost, it is not possible for the steel to restore the cutting edge as a larger amount of material needs to be removed. For this we recommend sharpening with a grinding device or using a knife sharpening service.