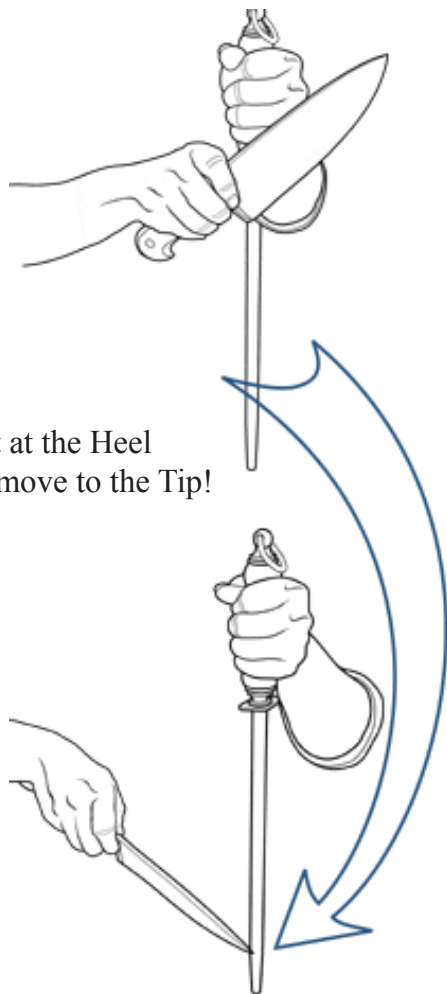




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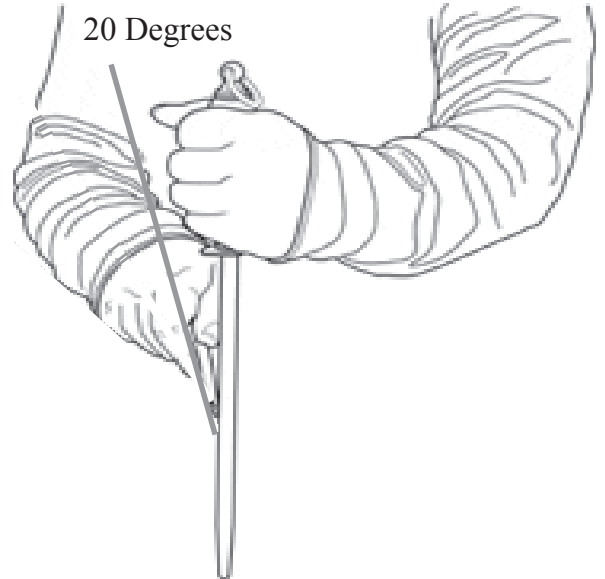
# Knife Maintenance Steeling / Honing

Use a fine magnetic Steel or Ceramic Rod on knives sharpened by a Perfect Edge Sharpening System. Regular maintenance with a Sharpening Steel or Ceramic Rod and careful care in handling and storage of your knives can insure your knives will stay sharp longer.



Start at the Heel  
and move to the Tip!

Steel at a 20° angle simulating the motion of the blade shaving the edge of the steel.



Bring the edge down the steel 3-5 times per side doing this as often as needed between sharpening.

**DO NOT USE A DIAMOND STEEL ON KNIVES SHARPENED BY PERFECT EDGE SHARPENING SYSTEMS!**