



Use and Care of your Shun cutlery

Knife usage:

If you use your Shun knife correctly, it can be an heirloom possession for you. Using your knife correctly isn't just about how to maintain the edge and how to sharpen the blade; it's about how you use the knife on a daily basis.

*One key to keeping a Shun or any other knife sharp is to use an appropriate cutting surface. These include wood, bamboo, and polypropylene, all of which are softer materials and will give under the blade. Anything where the knife can leave a line in the grain means the surface gives under the sharp blade. This is an asset in a cutting board.

*DO NOT cut on tile, ceramic plates, marble, granite, or acrylic. All of these surfaces will dull your blade very quickly.

*Don't push straight down on your blades; this will result in arm fatigue for the user and can be hard on your blades. When you cut, it's important to use a "locomotive" motion. By pushing the blade forward when you slice, rather than pushing straight down, the blade does the work rather than using your muscle to cut. This motion will cut down on muscle pain and keep your blade in excellent condition.

*Don't use Shun knives on bones or joints. These knives are designed for precision slicing, not for chopping through bones.

*Store the knife in a block, a knife case, a drawer wood holder, a sheath, a magnetic bar, or back in its original box. If your knives are thrown in a drawer, they will get dulled or possibly chipped, as well as being a potential hazard.

Honing:

It's very important to the life of your blade to keep your knife honed regularly. First and most importantly, you must understand that there is a difference between honing and sharpening your knives. Honing is the act of maintaining your blade. It helps put your blade back into alignment to give you the best performance possible until such time as your knife needs sharpening.

Sharpening actually shaves metal off of the blade to put a fresh edge on the knife. If you hone regularly, you cut down on the need for sharpening, which extends the life of your knife.

Things to remember when honing your knives:

*Don't use a diamond steel for honing. Diamond steels are for sharpening and should only be used by professionals.

*When using a honing steel, Shun blades must be placed at a 16-degree angle to the steel. Our Shun honing steels have a patented handguard with a 16-degree angle built in. All you have to do is line the blade up anywhere on the half-moon guard and the blade will be resting against the steel at the correct angle. Smaller blades can be lined up against the flat part of the handguard.

*Do NOT push too hard against the steel with the blade. A few light strokes on each side of the blade is all it takes to help maintain the edge.

Sharpening:

There are three basic options for sharpening your Shun knives. The first option is taking your knives to a professional sharpener. If you choose this option, please make sure your professional sharpener knows that Shun knives are sharpened to a 16-degree angle on either side.

The second sharpening option is purchasing an electric sharpener. There are a number of sharpeners on the market, but it is necessary that you purchase a sharpener which has a 16-degree bevel in order to ensure you get the best blade on your Shun knives. Shun makes an electric sharpener which sells for \$59, an excellent choice for sharpening. Remember, however, that sharpening is NOT something that should be done on a weekly or even monthly basis. Sharpening does remove some of the metal of the blade so sharpening too often may reduce the life of the blade.

Lastly, you can send the knives back to the Kai, USA facility in Portland, Oregon. At the Portland facility, we can restore the factory edge to your blade for the life of the knife, at no cost to you aside from mailing the knife to us. Just make sure you include a return address and telephone number so we can contact you if needed.

To have your knives sharpened, send them to:

Kai USA
Attention warranty
18600 SW Teton
Tualatin, OR 97062

Of course, professionals and knowledgeable home cooks may choose to use a fine grit whetstone, or even a diamond sharpening steel.

Washing:

Shun's knives, due to the revolutionary nature of their Pakkawood handles, are dishwasher safe. HOWEVER, as with any lifetime investment, it's important to take the best care possible in order to prolong the life of your knife. For multiple reasons, we do NOT advise you put your knives in the dishwasher:

*Putting knives in the dishwasher is a major cause of accidents in the home. If you forget the knife is in the washer, you may cause yourself (or another) unintentional harm when unloading.

*The dishwasher is very hard on all dishes; if you choose to put the knife in the upper drawer of the dishwasher, it may get knocked about which is hard on the dishwasher where the blade hits it. It's also hard on the blade and may reduce the overall life of the knife.

*When you put metals of different grades into the dishwasher, you may cause brown spotting on your higher quality metals which will not come off.

*Many dishwashing detergents contain citrus extracts. These can be very hard on all your dishes (not just knives!) The citrus can cause pitting or corrosion in the blade.

For these reasons, we recommend that you protect your investment by choosing to handwash your blades with a gentle dish soap which contains no bleach or citrus extracts.

With regard to handwashing, it is not advisable to leave your knife sitting in a sink full of water. It can be a danger if you reach into the sink and cannot see the knife. It can also be hard on any knife to be left in water for an extended time period. The best method is to take a minute and quickly handwash the knife directly after usage.