



# How to Keep Your Kitchen Knives Razor-sharp and Well Maintained for Years to Come



Knife Care Guide

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# Restore a Razor-Sharp Edge to Your Kitchen Knives, Making Slicing, Dicing, and Chopping Effortless...

Discover how you can purchase the Flint & Flame Tri-Wheel Handheld Sharpener for just £29.99 (normal retail price £45).

Dull knife blades are not only frustrating to use but can also lead to accidental injuries caused by the blade slipping when too much pressure is put on the blunt edge.

However, finding a sharpener that combines consistent and reliable results, that's quick and simple to use, and is compact and easy to store, can be a real challenge. Until now...

## Introducing the Flint & Flame Tri-Wheel Knife Sharpener...

This brand-new sharpener is the culmination of over 10 years of product design, development, testing, and refining, to produce an all-in-one sharpener that truly ticks all the boxes.

We believe this is the perfect all-round sharpening and honing device, combining the benefits of traditional handheld sharpeners, honing steels, and the more complex to use whetstones.

The three ceramic wheels (coarse and medium for sharpening, fine for honing) are set in a small water reservoir, at a precise 15-degree angle, to perfectly sharpen and hone your blades with ease.

## Get razor-sharp blades for just £29.99...

Right now, you can own the Flint & Flame Tri-Wheel Sharpener for just £29.99 (normal retail price £45) when you use code '**SHARP**' in our online shop.

Say goodbye to dull, disappointing, and potentially dangerous kitchen knives, and instead get razor-sharp blades the easy way, making slicing, dicing, and chopping effortless.

To find out more, and to purchase, visit our website at [www.FlintandFlame.co.uk](http://www.FlintandFlame.co.uk)



Scan this code to see our new Tri-Wheel Sharpener in action.



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## Introduction

Chefs widely agree that a dull knife is frustrating to use and much harder work.

Counterintuitively they also agree that a dull knife can be more dangerous as it takes more effort and force to cut, slice, and dice food, increasing the risk of slips and slides.

Which is why professionals and home cooks alike prioritise sharp knives for safety, precision, and efficiency in the kitchen.

And a correctly sharpened knife can also bring a lot of joy and fun back to your food preparation and cooking.

When you stop to think about it, when was the last time you properly cared for your knives?

If you're like most people, you might be...

- Not sharpening them regularly enough
- Not correctly restoring an edge when it has become lost
- Trying to persevere with them whilst they're completely dull
- Damaging your knives by not storing them correctly
- Using the wrong type of cutting boards
- Damaging your knives when you wash them.

**The good news? Proper knife care and sharpening isn't as complicated as you might think.**



With the right knowledge and tools, you can return your dull, under-performing blades back to their former glory, and in doing so, make your cooking and food prep enjoyable again.

In this comprehensive guide, we'll walk you through everything you need to know about keeping your knives in top condition.

**In this guide we look at...**

- When and how to hone or polish your knives
- When and how to sharpen your knives
- Choosing the right honing or sharpening tools
- The best methods for each procedure

From sharpening techniques to storage advice, and more, you'll discover how to care for your knives, keeping them in great condition for years to come.

**Plus, your exclusive sharpener offer...**

We truly believe that our new 'Tri-Wheel Sharpener' is a breakthrough in delivering maximum sharpening results, with minimal effort, making older, traditional methods of sharpening and honing obsolete.

So, as a 'thank you' for taking the time to request our guide, you'll also find an exclusive offer at the end of this guide, so you can put this best-selling knife sharpener to the test for yourself at a fraction of its normal retail price.

You'll find the full details at the end of this guide.

First though, let's explore the professional secrets to caring for your kitchen knives, starting with the little understood difference between honing and sharpening...

## Section 1 - Knife Sharpening and Honing

### The Difference Between Honing and Sharpening

Let's start by taking a closer look at the definitions of honing and sharpening...

#### Honing

Honing is simply a way of regularly maintaining a sharp edge on your knives.

With typical everyday use, even the hardest blade will become dull, with its once super sharp cutting edge picking up small bends and deformities in the normal hustle and bustle of your kitchen.

Honing (or polishing) is used to line up and restore the edge of the knife so that it regains and maintains that fine cutting edge.

As you'll discover, this can be achieved with tools such as a whetstone, honing steel or a pull-through device.



#### Sharpening

This is required when a blade has 'lost its edge' and honing (or polishing) is no longer sufficient to restore the knife's original sharp edge.

With sharpening, a blade is ground to produce a new, sharp edge.

As you'll learn, this can be done with tools such as a whetstone or the new generation of multi-wheel pull-through sharpeners.



Sharpening isn't required as frequently as honing, maybe once or twice a year, but honing/polishing is something that is great to do most times you use your knives and is normally the final step in your sharpening process.



## Choosing the right tool for the job

If you've invested in a quality kitchen knife it's most likely that it's made from high-quality steel and so its blade will stay sharp for a long time.

Regular care (honing and polishing) will keep your knife in great condition. However even with regular care there comes the day in every knife's life when it is time to 'sharpen up'.

So, what are the different types of honing and sharpening methods and tools available?

What do they all do? When should each be used? And - which tool or device is best for your needs?

Let's explore the first of these...

## Whetstones

A whetstone, also known as a sharpening stone or water stone, is a block of abrasive material used to sharpen the edges of bladed tools, such as kitchen knives.

Generally, they'll be used for sharpening, with a coarse surface, (around 200-1000 grit) that is suitable for repairing and reshaping dull or damaged knife edges.

However, some of the better whetstones are dual-sided, and along with the coarse sharpening side, they'll also have a finer side (around 3000 – 4000 grit) which is used for honing (or polishing) the knife edge to achieve a fine, razor-sharp finish.

Whetstones are generally not too expensive and used correctly, and with some skill, are probably the best way to achieve a super-sharp edge on your knives.



## Steels

Next up, let's take a look at steels – or diamond steels as they are also known.

These are the long, rod-like devices you may have seen a butcher use, sliding their knives across the steel in an up-and-down motion.

As with whetstones, it can take a little practice to get used to using them, but once you have the technique, they are a great way to sharpen or hone your knives.

Perhaps one downside of a steel is that they tend to be more expensive than both a whetstone, or a pull-through sharpener

The important thing to know about this type of device is that they are sold as either a sharpening steel, or a honing steel – both have a different purpose.

## Sharpening Steels

As the name suggests, a sharpening steel is designed to take a blunt knife and make it sharp once more.

To do that, it needs to remove a very small amount of steel from your blade to straighten and align the blade, remove any dents, nicks, and bumps to regain lost sharpness and create a new sharp edge



Sharpening steels generally have an abrasive diamond coating over the main steel construction.

The look of a steel is a great way to identify whether it's for sharpening or for honing.

As a general rule, if it has an abrasive coating, then it's for sharpening. If it's a smooth steel or ceramic rod, it's for honing.

## Honing Steels

Honing steels are often viewed as preventative maintenance, meaning that if you use a honing device regularly, you'll keep your knives sharper for longer, which is especially helpful if you use your knives a lot.

The main shaft of a honing steel will normally be a steel rod, without any coating, and usually with very fine ridges running vertically up and down the rod, or perhaps in a diagonal criss-cross pattern.

They work by removing minor deformities in the steel of the blade at the microscopic level, making an edge that is already in good sharp condition, even sharper.

However, as they do not remove any steel from your blades, they can't be used to re-sharpen a blunt knife that has lost its edge.

## Pull-through (or wheel) sharpeners

Whilst generally called 'sharpeners', most pull-through devices are more for preventative maintenance (honing or polishing), but some more modern devices are very effective at sharpening (restoring an edge) as well.

Therefore, it's very important to know exactly what type you're buying.

They come in various shapes and designs. Some use V-shaped blades that handle the sharpening, but these can be overly aggressive, often removing more metal than is required, shortening the lifespan of your knives.

The safer, and more effective, pull-through sharpeners use one or more ceramic wheels (hence often being referred to as 'wheel sharpeners') that allow you to quickly and effectively sharpen or hone your knives, without them being too aggressive.

Used regularly, before the edges of your knives become dull, a pull-through honing 'sharpener' is a great way to maintain the sharpness of your knives.

Pull-through sharpeners are easy to use, easy to store, and generally not too expensive.

## Sharpening and honing in one pull-through device

Some of the best pull-through devices will sharpen as well as hone (or polish) your blades, and they do that by having multiple wheels (two or three) all in one device.



A coarse wheel is used when your knife has lost its edge. It is the first stage in your sharpening process, tackling the worst of the nicks, burrs, and misalignments and restoring the correct edge to the blade.

A medium wheel is the second stage of the sharpening process, and by now you'll be starting to get your edge back to something like its razor-sharp best.

It can also be that you simply start with this wheel if your knife is not very dull, and that is one of the benefits of having such a flexible device.

Lastly, if it has one, a fine wheel is used to give your newly restored knife edge that final polish for an ultra-sharp cut that's close to effortless.

The fine wheel is also the wheel you would use for regularly honing (or polishing) of your knives to keep them in peak condition. Think of it as preventative maintenance.

The major benefit of this type of device is that it takes the guess work out of sharpening, as they are aligned to the right angle in order to provide a super-sharp finish.

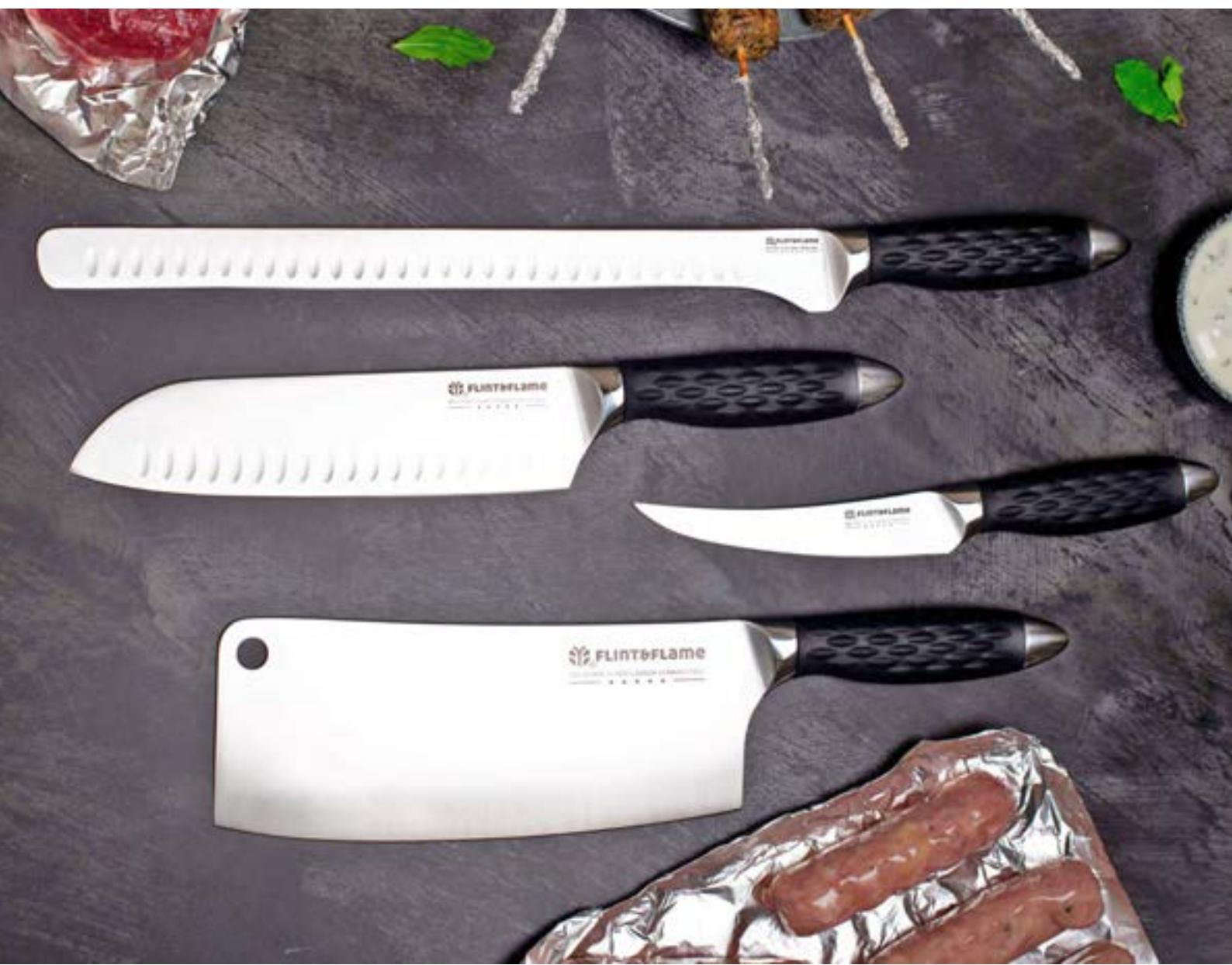
### Other devices

You may well find knife sharpening and honing devices out there that don't, at first glance anyway, seem to fit any of the descriptions above.

However, despite what they might look like, they will almost certainly employ one of the methods above to do the sharpening or honing.

The key thing is to look at the device's capability in terms of what it delivers – i.e. is it just for honing an edge and general maintenance of an already sharp knife, or can it re-sharpen dull or even slightly damaged blades.

Then, the decision really comes down to ease of use. The last thing you want to do is buy a sharpener that you then don't use because it's too difficult to get the right results from.



## Using a Whetstone

Sharpening your knives with a whetstone can deliver fantastically sharp knives, but the process does require time and effort to master the skills required.

The reward for that effort is that unless your knife is badly damaged, you'll always be able to bring it back to life, even when the blade has become very dull.

**Here's a general step-by-step guide on how to sharpen your knives using a whetstone...**

**1. Soak the whetstone** - Before starting, soak the whetstone in water for around 30 minutes. This allows the water to penetrate the stone and lubricate the surface, reducing friction and preventing the blade from overheating during sharpening.

**2. Position the whetstone** - Place the whetstone on a stable surface, ensuring it won't move or slide while sharpening. Some whetstones come with a non-slip base, making it easier to keep them in place.

**3. Identify the correct angle** - Hold the knife horizontally and determine the angle of the existing bevel on the blade. The bevel is the sloping edge on one or both sides of the blade that comes in contact with the whetstone during sharpening. Most kitchen knives have a bevel between 15 and 20 degrees. Flint & Flame knives are all beveled at 15 degrees for a super sharp cutting edge.

**4. Sharpening stroke** - Starting with the coarser side of the whetstone, hold the knife at the angle of the bevel, and place the blade's heel (closest to the handle) against the whetstone. Apply light pressure and slide the knife across the whetstone in a consistent motion, moving it away from you. Maintain a steady and even pressure throughout the stroke. Repeat this process for just 2 or 3 strokes on one side of the blade.



**5. Flip and repeat** - Flip the knife over to the other side and repeat the sharpening stroke using the same number of strokes. Continue alternating between sides to ensure even and balanced sharpening, maintaining the knife's symmetry.

**6. Test for sharpness** - After sharpening, carefully wipe the knife clean and test it on a piece of paper or a tomato to assess the blade's sharpness. If needed, continue the process above to achieve the desired sharpness.

**7. Change grits** - Once you can feel that the edge has come back to your knife, it's time to switch to the finer grit side of the stone. Repeat the sharpening process on both sides of the blade to further hone (polish) the knife's edge.

**8. Final test for sharpness** - After sharpening, carefully wipe the knife clean and test it on a piece of paper or a tomato to assess the blade's sharpness. If needed, repeat the process to achieve the desired sharpness.

## Using a Sharpening or Honing Steel

Very much like a whetstone, sharpening and honing steels are not as common as pull-through 'sharpeners', and certainly not as easy to use, but they can deliver exceptional results once you master the technique.

So, how do you use a sharpening steel in order to get the best results?

Here's a step-by-step guide on how to use a sharpening steel...

**1. Prepare your workspace** - Find a stable surface, preferably a cutting board or countertop, and ensure you have enough space to comfortably manoeuvre the knife. It's a good idea to place a damp cloth on your workspace to take the end of the steel.



**2. Hold the steel correctly** - Grip the steel's handle firmly with your dominant hand, placing the tip on to your damp cloth, and holding the steel directly upright. Make sure your fingers are positioned away from the sharpening area to prevent accidents.

**3. Establish the correct angle** - Hold the knife blade against the steel at a 15-degree angle. If you are unsure of the angle, visualize the knife forming a 45-degree angle with the steel, and then you're looking for around a third of that.

**4. Begin sharpening** - Starting with the heel of the blade (the back end closest to the handle), place the cutting edge against the steel's top, slightly angling the blade downwards. Maintain a light and consistent pressure.

**5. Slide the knife across the steel** - From your starting position, gently slide the knife down the steel and towards the tip, maintaining the angle mentioned earlier. Move the entire length of the blade in a sweeping motion, ensuring the entire edge comes into contact with the steel.

**6. Repeat the process** - Repeat steps 4 and 5, alternating sides of the knife, until you have gone through the process 5-10 times on each side. Remember to maintain the same angle throughout and perform symmetrical strokes.

**7. Test the sharpness** - After sharpening, test the knife's sharpness by carefully slicing a piece of paper or a ripe tomato. If the knife glides effortlessly and cleanly through, it is likely sharp enough for use; otherwise, repeat the process.

**8. Keep your steel clean** - After use, wipe the steel with a damp cloth to remove any metal shavings that may have accumulated.

So that's sharpening. But what if you have a honing steel and you want to use that to keep your knife in tip-top condition?

### Honing with a honing steel

The vast majority of the steps in the sharpening process above also apply to honing. The only real difference is in step 6. Instead of repeating the process 5-10 times on each side, honing will likely only require 4-6 times on each side.

The key is to test afterwards and see if you're happy with the edge. If not, repeat the process some more and re-test until you are happy that your knife cuts effortlessly.

The more you get used to the process – either sharpening or honing – the more you'll just 'know' your blade is as sharp as it should be.



## Using a Pull-through 'Sharpener'

As we discussed earlier in this guide, the vast majority of the pull-through sharpeners are really only good for honing – effectively keeping an already sharp knife in good condition.

However, some of the best multi-wheel sharpeners now give you the flexibility to handle everything from bringing even a very blunt knife back to life (sharpening), to everyday preventative maintenance (honing/polishing).

Here's a general step-by-step guide on how to sharpen your knives using a pull-through sharpener...

**1. Prepare your workspace** - Find a stable surface, preferably a cutting board or countertop, and ensure you have enough space to comfortably manoeuvre the knife.

**2. Add water to the reservoir** - If your sharpener utilises a water bath for the sharpening wheels, add water as required.

**3. Establish the correct coarseness** - Multi-wheel sharpeners will have options for the coarseness of the sharpening wheel, going from coarse to fine. Make sure you choose the correct one based on the current state of your knife. Start with coarse if it's dull and needs sharpening but use fine for everyday honing.



**4. Position your knife** - Start by placing the heel of the blade (the back end closest to the handle) into the sharpening wheel groove, and hold the handle with a light but consistent pressure.



**5. Pull the knife through the sharpener** – From that starting position, gently pull the knife backwards and then push forwards through the sharpener. Do this 6 to 8 times.



**6. Repeat the process** - If your knife still needs work to bring its blade back to a razor-sharp edge, move on to the next finest wheel and repeat the sharpening process above.

**7. Finish with a fine honing (polishing) wheel** - The last part of the process involves using the finest wheel your sharpener has, and this is essentially a polishing wheel that does the final part of the work. Do this 6 to 8 times to complete the process.

**8. Test the sharpness** - After sharpening, give the knife a wipe, then test the knife's sharpness by carefully slicing a piece of paper or a ripe tomato. If the knife glides effortlessly and cleanly through, it is likely sharp.

Once complete, you should have a knife that's back to its best, with a razor-sharp edge that effortlessly slices, dices and chops, without any need to saw or add extra pressure to the knife.



### Honing with a 'pull through' sharpener

If, instead of sharpening, your knife only requires honing, you should still use the same process above, but proceed using just the very finest wheel, missing out the coarser sharpening wheels.

This fine wheel is specifically designed for honing (or polishing) and is the one you would use for regular preventative maintenance, keeping your already sharp knife in perfect condition.





## Section 2 - Knife Care

### Cleaning your knives

You should clean your knives as soon as you've used them.

It sounds an obvious one, but it's easy to get absorbed in your culinary creativity and leave your knives used and dirty, lying on the side, or worse still lying in the sink.

This is bad for your knives as the blade can get scratched, the tip can bend or break, the handles can become loose, or you could even end up with a nick in the edge.

So, we've established we need to clean them quickly after use, but how do we clean them?

Nothing fancy is required, just use warm soapy water and a clean cloth, but always hand wash them.

Never put them in a dishwasher as they can easily become damaged by the other items in the machine or the harsh alkaline detergents that are often used.

Once you're done, don't be tempted to stack your knives on the draining board or on a rack with your other utensils. This can lead to nicks in the blade, early corrosion, or a build-up of mould and mildew.

Instead, dry them by hand as soon as possible and store them away.

Cleaned quickly, and properly, after each use your knives should last you a very long time.

## Storing your knives

The main rule to be aware of is don't store your beautiful sharp knife in the cutlery drawer with all your other metalware.

Not only is it dangerous, with such a sharp blade, it's simply asking for the edge of the blade to get nicked, or for the tips to become damaged.

If you must keep your knives in a drawer, most good knife manufacturers will sell protective sheaths to adequately protect them.

You may also find that they offer equally high-quality accessories that include a safe storage insert for your drawer, a knife block, or maybe a wall mounted magnetic strip.

If you use your knives at locations other than your home, then perhaps a knife bag or knife roll might be an option.

Whatever you need, it's likely you'll find a storage solution that's right for you, so let's take a closer look at your options in more detail...

### Knife Block

When it comes to buying a knife block, there are a few things to consider, just as there are when buying the knife itself.

A traditional wooden knife block - where the knife rests on the sharp edge - can quickly blunt the knife.

Good knife blocks avoid this by storing the blade at a high angle, supporting the side of the blade so that the sharp edge doesn't have to carry the full weight of the knife.

There are also magnetic knife blocks that hold the blades in suspension, so that the blade is fully protected, but there's nothing touching the sharp edge of the knife.



### Drawer Insert

Like a knife block, a drawer insert helps you store your knives safely, but by having them in a drawer, as opposed to on display, there's an extra level of security built in too.

Usually made of wood - most likely bamboo or rubber wood to avoid damaging the blade - they will allow you to store anywhere from 4 to 12 knives in a compact design that allows you to utilize your space.

When choosing an insert, look out for one that has pads or feet so that once in place in your drawer, the insert doesn't move around as you take knives out or put them back.



## Knife Sheaths

Perhaps the simplest, and cheapest, storage method is a knife sheath.

Whilst they are effective, sheaths are best used in conjunction with a secondary storage method, as they won't stop the knives jostling around when loose in a drawer, and that could lead to damage to the handle, or even the sheath itself.

Quite often you'll find sheaths included on professional standard knives, and sometimes they'll include a locking mechanism that prevents the sheath from coming off until required.



## Knife Roll/Bag

Usually made from leather and/or canvas, these have a number of pockets for you to slide each of your knives into, normally with a flap that then covers the handles.

If it's a bag, they tend to be more rigid so with all your knives in place you can carry them to another location using the bag's handles, or maybe even a shoulder strap.

A knife roll is very similar, in that there will be pockets to place your knives, and then a flap that will cover the handles, only this time you'll roll the whole thing up and then fasten it into one compact roll with straps or clips.

As mentioned previously, both the knife roll and bag are often used in conjunction with blade covers or sheaths for added protection on the move.



## Magnetic Wall Strips

As the name suggests, these are strips of metal, wood, or plastic, with built-in magnets, that you fix to your kitchen wall near where you would normally prepare your food.

The magnets allow you to store your knives vertically, without any pressure being applied to your blade edge, and without taking up valuable worktop space.

As there's very little to them in terms of components, they tend to be at the lower end of the price scale, which is another benefit.

Perhaps the only downside to them is safety. As there is nothing covering the blade you do need to be a little more careful when working near them, and especially if you have young children in the house.





## Using your knives

This might, at first, seem like a section of the guide you can quickly skip.

You've got your knives, and you enjoy cooking with them. That's all there is to it.

However, whilst you should definitely enjoy cooking with your knives, you also shouldn't use them the wrong way and end up damaging them.

Learning and using the right skills when using your knife will not only help you get the most out of it, but also add to your enjoyment, and crucially, ensure you don't damage it.

For example, too much hard chopping can quickly cause problems with your blade.

In nearly all cases you should be rocking or sliding, letting the knife do all the work instead of pushing down on the blade, forcing it into the chopping board.

If you're keen to learn, you'll find plenty of great videos online, or on your knife manufacturer's website.

On the subject of chopping, you also need to be careful on what type of surface you'll be using your new knife.

Choosing the right chopping board is critical in maintaining the sharpness of your knives. Glass, marble, or metal chopping boards are simply too hard and can quickly blunt, or even damage, your knife.

Instead, wooden cutting boards are the best choice, especially bamboo because it provides a low impact surface that won't damage or dull your knife as quickly as other harder woods.

## Support for your knives

If you've chosen well, you should expect your knife to be an investment that lasts you many years, especially now you know how to care for them properly.

But what happens if you have a situation where your knife gets damaged and even a good sharpener can't save it? Or if you have other damaged parts of the knife that leave it unusable?

Well, there's a few things to consider, especially if you go on to buy more knives to add to your collection, but also to look into retrospectively for the knives you already own.

### Warranty/guarantee

Right at the start when you're choosing a knife, you should be looking for a manufacturer that backs up their build claims with a long-term warranty or guarantee.

Most reputable brands will have a manufacturing process that virtually eliminates any issues with overall quality, but what happens if you do have an issue?

Ideally you want them to act fast and simply replace your knife with one that's perfect. However, some manufacturers may offer to repair it and send it back.

Finding out this type of thing upfront will help you use your knife with complete peace of mind.

Once again, checking out reviews will usually turn-up exactly this type of scenario and let you get a feel for how well, or otherwise, it was handled by the brand in question.



### Repairs & parts

Whilst there aren't too many parts on most knives, it's good to know that your chosen manufacturer can help you out with repairs should the worst occur.

Firstly, you want a way to get in touch, ideally by email or telephone, and then you want to find a helpful support team that can help you with your problem.



Whilst it's very difficult to simply outline the perfect outcome, what you're looking for is a cost-effective repair, or a discounted replacement, that's gives you back a fully functional, beautiful looking knife.

How this type of scenario is handled will vary from brand to brand, but it's important to know you won't simply be faced with a 'can't help you; buy a new one' type of attitude.

Yet again, some quick research on reviews will give you an idea of how this type of support requirement might be dealt with.

### Friendly and helpful staff

Having a truly great support team is a major asset for any brand, and an especially useful benefit for any knife owner to be able to rely upon.

When you need help or advice on any aspect of your knife, it's always reassuring if you can easily speak to someone or get a fast reply to an email.

Having this type of real support isn't a reason to switch knife brands, but it really does offer peace of mind, and stress-free knife ownership if you know it's there.

## Final thoughts

Keeping your knives super-sharp and in great condition not only helps with their performance in the kitchen, but also ensures they last a long time, providing consistent reliability for years to come.

But, as you've just read, looking after your knives is not about one single factor, but rather a wide-ranging number of factors that combine to produce the ultimate care system.

### Sharpening and honing

By covering the difference between sharpening and honing (or polishing), you have all the knowledge you need to maintain that 'as new' edge on your blades with confidence.

When it comes to choosing a device, or multiple devices, there's four key things to consider:

- Ease of use and storage
- Quality of results
- Cost to purchase
- Flexibility to sharpen and hone

For most people, the popular choice that covers all of those requirements is a multi-wheel, pull-through sharpener, but it's key to find one that can tackle both sharpening and honing.

### General knife care

General knife care involves the many factors we've already touched on in our guide.

These are a mix of things to be aware of on a daily basis, combined with longer-term changes that can help maintain the longevity and overall condition of your knives.

Here's a quick recap of what's important:

- Remember the rules of cleaning – avoid damaging your blades
- Storing your knives correctly – keep yourself and your blades safe and damage free
- Brush up on knife skills – get the best out of your knives and prolong their life span
- Manufacturer support – be aware of the help that's available should you need it

Making sure you stay on top of your general knife care provides so many benefits, both for you and for your knives.

## Summary

We hope that this guide has given you a comprehensive insight into knife sharpening, honing, and general knife care, allowing you to keep your knives razor-sharp, and to ensure they perform at their very best for years to come.

However, should you find that you still have questions, we're always happy to help so please do get in touch.

If you need an instant response, you'll find a live chat facility on our website, [www.FlintandFlame.co.uk](http://www.FlintandFlame.co.uk).

Alternatively, you can email us at [info@FlintandFlame.co.uk](mailto:info@FlintandFlame.co.uk), or call our friendly team on 01403 740 230 and we'll answer any queries you might have.

And don't forget we've included an exclusive offer at the end of this guide, so you can put our best-selling knife sharpener to the test.

## The Flint & Flame UK Team



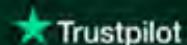
## Reviews

“Quality comes as standard, never disappointed.  
– I first purchased a 10 inch chefs knife at a self build and renovating show. I was so impressed by the weight, balance and the quality, I have bought more from their range ...”



by paul holden

Rated 4.9 / 5 | 1,316 reviews

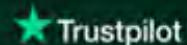


“Great knives and great service – Took advantage of an offer I couldn't refuse. Bought a Nakiri knife in a presentation box The quality of the knife is exceptional and the speed of service is too. Highly recommended”



by Barry B

Rated 4.9 / 5 | 1,316 reviews

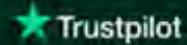


“Beautiful knife set, the big 20 piece one, second one i have bought, the first for me and i love it, this one as a wedding present. Great company to do business with and a lovely touch the personalised engraving of initials and date of the wedding on ...”



by Paul Ridgwell

Rated 4.9 / 5 | 1,316 reviews





**Flint & Flame UK**

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