

Shun Use & Care

One aspect of caring for your knives is maintaining the edge and, when needed, sharpening the blade. But it is also important to be aware of how you are using your knives on a daily basis. For example, the cutting surface you are using will directly affect the blades edge. A good cutting board will help retain a sharp edge for substantially longer. Wood and polyethylene boards are all excellent choices. Tile, ceramic, marble, granite, or any kind of glass cutting boards are poor choices and are very hard on your knives.

As with any lifetime investment, it is important to take the best care possible in order to prolong the life of your knife. Shun recommends that you protect your investment by hand washing your blades with gentle dish soap. Do not use soaps with citrus extracts; they can promote rust. Rinse and towel dry immediately. Let the knives air dry for a few minutes before returning them to storage.

Never leave your knife sitting in a sink full of soapy water, metal does not respond well to being submerged in water for prolonged periods of time. After you have washed and dried your knives, store them in a block, knife case, in-drawer tray, sheath, magnetic bar, or in the original box. We do not recommend storing the knives unsheathed in a drawer, as this can be a potential hazard to the blades as well as your fingers.

In order to maximize the life of the blade, regular honing with a Shun steel will be necessary. Weekly honing will extend the time between sharpening significantly. When the time comes to sharpen these premium blades, we recommend using a Shun Whetstone or sending your knives to a professional sharpener.

Your Shun retailer can recommend a professional sharpener or may be able to offer a sharpening service directly to you.

Following these simple tips will ensure your Shun Knives are always ready to use and will continue to be enjoyed for many years to come.