

# CRAFTED STEAK KNIVES



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Style N°.1 Fillet



Style N°.2 Sirloin



Style N°.3 Rump



## • WOOD STYLE OPTIONS •



Knob Thorn



Camel Thorn



Tamboti



Rosewood



Lead Wood



Wild Olive

## • KNIFE CARE & SHARPENING •

### • WASHING THE KNIFE •

Your **FB** steak knife should be hand washed with warm soapy water – don't use abrasive sponges, don't soak it in water and don't clean it in a dishwasher. Dry your knife thoroughly with an absorbent or paper towel. Regularly oil the knife handle with Danish oil or a good quality food-safe oil to prevent slight water damage from regular cleaning.

### • STORAGE •

To prevent damage to your **FB** steak knife, store it in a knife block, a magnetic knife holder or your leather **FB** knife roll.

### • HONING & SHARPENING •

Your **FB** steak knife should be honed after every second or third use. We recommend a ceramic or good quality steel honing rod and a leather strop. Honing re-aligns the blade edge, while polishing the edge with a leather strop will ensure a smooth cut. Regular honing will prevent frequent sharpening.

If your knife does require sharpening, we recommend whetstone sharpening as this method is unlikely to cause irreversible damage to the knife's edge. When using a whetstone, angle the knife between 15 to 20 degrees and apply balanced pressure in an arching motion across the face of the whetstone. Avoid excessive sharpening as it can cause the edge to wear down into the thicker part of the blade, resulting in a thicker and duller cutting edge.