

Two knives are shown crossed over each other. The knife in the foreground has a blue handle and a silver blade. The knife in the background has a green handle and a silver blade. The text "Knife Sharpening Tips" is overlaid in the center in a blue, bold, sans-serif font.

Knife Sharpening Tips

www.artofshuncutlery.com

#1 Color the Edge with a Marker

Color the bevels with a marker and observe how the marker is coming off as you sharpen the knife. This helps you keep the same angle along the blade.

#2 Use Magnifying Glass to Observe the Edge

Magnifying Glass can help during the sharpening process.

#3 Learn Basic Angles Before Getting Started

Knowledge is the key. Understand the different angles and the angle recommended for your knife.

#4 Have A Feel For The Knife You're Working With

Angles vary depending on the kind of knife you're sharpening. A German Kitchen knife should be sharpened at a different angle compared to a Japanese kitchen knife.

#5 Remember To Remove the Burr

Removing the Burr is important to provide a sharp edge. The Burr (also known as the wire edge) is created as a result of sharpening metal. The burr forms on the edge of the knife where the planes of the bevels intersect.

#6 Do Not Overcomplicate the Process

Stick to the basics first and keep practicing.

#7 Use the Right Equipment

Using the correct equipment ensures quality sharp edges. Use the equipment recommended for your knife.

#8 Don't Practice On Low Quality Cheap Knives

Although it seems like a great idea, it's not. Cheap Knives are easy to sharpen and will not give you accurate results to monitor your progress in the skill of knife sharpening.

#9 Take Your Time

Sharpening Knives takes a slow and steady hand to create sharp edges. Using the correct angle is important, therefore, taking your time is required, it takes times to sharpen and become skilled at sharpening.

#10 Maintain the Correct Angle the Entire Length of the Blade

In order to obtain a truly sharp edge, it's of the utmost importance to keep your sharpening angle consistent along the whole length of the blade

#11 Safety First

Safety always comes first. Wear eye protection if you're using professional machines.

#12 Don't Use Pull Through Sharpeners

As great as they might seem, they can actually damage your knife.

#13 Never Dry Grind on Powered Equipment

Keeping the edge cool is very important.

#14 Don't Get Frustrated

Freehand sharpening is hard to master. You should start with guided systems and learn the basics first.

#15 Use the Right Sharpening Stones and Don't Go Straight To Fine Grits

One of the most common mistake beginners make is skipping the coarse grits. While fine grits are great to refine the edge, coarse stones are needed to raise the burr.

2 Bonus Tips Below!

#16 Learn the Basics First, Then Start Sharpening

Sharpening a knife is not just practice; you need to know what you're doing. Spend time reading resources, books or chatting with a professional knife sharpener. You can learn more at Artofshuncutlery.com and our new book coming soon!

#17 Maintenance Is As Important As Sharpening

Learn how to use honing steels correctly and take care of your knives, so to keep your edge sharp for a longer period of time. Proper washing and storing also helps protect the sharpness of the edge. Remember to use the right knife for the right job and select the right cutting board best for your knife.