



MASTERS COLLECTION™

Since 1946, The Culinary Institute of America has earned its reputation as the world's premier culinary college. Dedicated to excellence, the CIA is the prestigious training ground where many of America's great chefs have studied and honed their skills in the food arts.

Now the CIA brings this expertise to the home kitchen with the Masters Collection™, a selection of essential and extraordinary tools created by its faculty of Certified Master Chefs. Distinguished by their careful design and craftsmanship, Masters Collection™ tools provide the ultimate in performance for novice and experienced cooks alike.

Experience the difference. Savor the results.™

Masters Collection™ Diamond Sharpening Steel

The Masters Collection™ Diamond Sharpening Steel combines expert craftsmanship, premium materials and ergonomic design for a lifetime of optimum performance.

Please read these instructions before using the sharpening steel and save for future reference.

The Masters Collection™ Diamond Sharpening Steel contains a coating of 100% **ultra-fine** diamond crystals that **mildly** hones the knife edge while it is being steeled. This steel is designed to add an optimum amount of honing to the conventional steeling action.

Conventional steels do not hone but merely re-straighten the cutting edge. The edge, as a result of use, may break off or become bent-over excessively however. When this happens, the edge can't be re-straightened and it becomes necessary to lightly hone the edge in order to sharpen those points that are broken or irrecoverably bent. The number and size of diamond crystals have been carefully adjusted to optimize the relative amount of honing and edge straightening that occurs when the Masters Collection™ Diamond Sharpening Steel is properly used.

Correct Use

WARNING: Use the Diamond Sharpening Steel only on the edge of the knife. If the steel accidentally strikes other portions of the blade or bolster it will scratch the polished surface.

Because you generally do not know the angle at which any knife has been previously sharpened and because of the difficulty of controlling by hand the angle at which you are "steeling", we suggest several different stroking procedures. Choose that procedure which is best for you – considering your experience and proficiency in the use of sharpening steels.

Success with any sharpening steel depends on three key considerations: (1) developing a good consistent and comfortable stroking procedure;(2) establishing the correct angle between the edge on the blade and the sharpening steel; and (3) applying only light pressure to the knife edge as it is steeled.

Note: Sharpen only on the oval shaped surfaces of the Sharpening Steel. Do Not use the sharp corners where the oval shaped surfaces meet.

MASTERS COLLECTION™

DIAMOND SHARPENING STEEL USE & CARE

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This warranty gives you specific legal rights which may vary from state to state.

for more information.

website at www.ciacook.com

1-800-245-2433 or visit our

You can also call

Buffalo, NY 14225

2615 Walden Avenue

Product Replacement Services

Robinson Home Products Inc.

a letter explaining the defect, to:

send the product, freight prepaid, with

believe you have a defective product,

or consequential damages. If you

This warranty also excludes incidental

scratches, stains and discolorations.

fire or theft and does not apply to

cleaning, overheating, neglect, accident,

from misuse or abuse, such as improper

are normal. This excludes damage

imperfections and slight color variations

following care instructions. Minor

under normal household use and

defective in material or workmanship

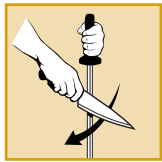
to repair or replace any item found

Robinson Home Products Inc. promises

Lifetime Warranty

Stroking Procedures

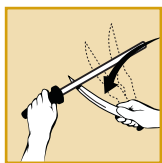
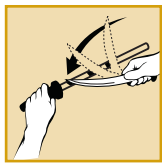
The experienced chef or butcher can use the Masters Collection™ Diamond Sharpening Steel following the same procedures accustomed to in sharpening with conventional steels. This generally involves one of the following methods of stroking the knife edge.



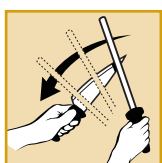
Method A



Method B



Method C



Method D

Method A – Stroking Toward Edge

Method B – Stroking Away from Edge

Method C – **CAUTION** Stroking Toward Stationary Hand - Can be Dangerous. For Professionals ONLY

Method D – A Safer Method Stroking Away from Edge

Only the highly experienced user should attempt to use Method C. Because this requires skill and training, and involves moving the sharpened edge toward your hand, this method can be dangerous and it should not be attempted by the inexperienced.

Those with less experience should use stroking Method A, B, or D where the knife edge does not move towards your hand holding the Sharpening Steel. In Method A the steel held vertically can be pressed and steadied against a non-slipping surface or towel laid on a table. The blade edge is moved with your other hand down the Sharpening Steel as the blade is pulled toward you as illustrated. This is the method most often shown by knife manufacturers. Method B is also a relatively safe method. Regardless of method used, alternate strokes should be on opposite sides of the edge in order to create a sharper and more balanced edge.

Method D is very easy and more comfortable for the less experienced. It is somewhat slower but safer to use. In this method the knife is held still while the Masters Collection™ Sharpening Steel is moved along and across the edge.

This method like method B has the advantage that you are making strokes with the steel moving along and away from the edge, not into the edge. This will create a better edge.

To sharpen optimally with any of these methods there must be relative motion between the knife edge and the Sharpening Steel so that the Sharpening Steel moves along the edge and simultaneously moves across the edge. This is true whether you move the knife or move the Sharpening Steel.

Use only light pressure as the knife and Sharpening Steel come into contact. Excessive pressure can remove too much metal, damage the edge, and make it more difficult to maintain a consistent angle.

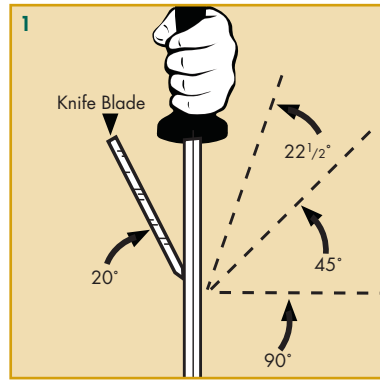
Control of Sharpening Angle

It will take practice to simultaneously control the sharpening angle while stroking the edge along and across the Sharpening Steel as described above.

Since the edge angle of knives varies widely from one brand to another and sometimes between blades of the same manufacturer, the correct sharpening angle for each blade must be established by trial and error.

Start steeling with an angle of approximately 20° which is really a very small angle. (See Figure 1)

An angle of 45° (half way to a perpendicular angle) is too large. If you can imagine a 45° angle and then cut that in half you will have 22 1/2°. That will be about the right angle to start with. Stop steeling after a few strokes and inspect along the edge to see whether your sharpening marks are primarily along the edge or along the shoulder of the edge.



Angle Control is Key to Success

If you are striking only the edge as shown in **E**, decrease the sharpening angle slightly until you are stroking along both the edge and facet as in **G**. If you are striking the shoulder as shown in **F**, increase the angle until you are striking the edge and facet simultaneously.

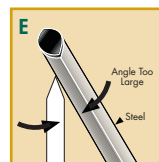
It is important to try to keep the angle relatively consistent stroke after stroke. This sounds difficult but with experience you will find it becomes easier. You do not want to err on the side of too small an angle because you will not be sharpening the edge and you can accidentally scratch the face of your blade. It is better to err on the side of a slightly larger angle to insure you are sharpening the edge itself.

If you become confused about the angle, take a marking pen and color the beveled facets along both sides of the edge. After sharpening for a few strokes you will be able to quickly see where the Sharpening Steel is sharpening by noting where the ink has been removed. If the sharpening marks do not contact the edge or the facet, increase the angle slightly. If you see marks only at the very edge and there are none on the facet, decrease the angle slightly as needed until there are light sharpening strokes on the facet extending to the edge itself. Continue steeling until the edge is sharpened. With experience, only a few strokes on each side of the edge will re-sharpen the edge.

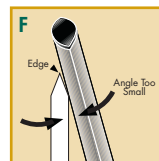
As a reminder use only light pressure between the Sharpening Steel and the blade edge.

Steeling is relatively fast once you gain experience. It is a convenient means of sharpening when working at a remote table or work area. Remember to sharpen often in order to keep the edge in good condition.

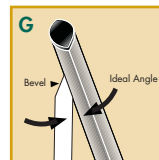
We recommend periodic re-sharpening of all of your knives by a professional sharpener. You can also sharpen at home with an electric sharpener or a whet stone.



Steel rests on edge – can damage edge



Steel rests on shoulder – edge is not sharpened



Sharpening angle closely matches bevel angle