



Shop name

High-quality honing steel measuring 30 cm

Product codes:

Reference: 2771

EAN13: -

UPC: -



Shop name

Σ EUTRON

Cuchillería Profesional
Serie Inyección

Chaira de 30 cm de alta calidad

The advertisement features a large, detailed image of a 30 cm 'Chaira' (boning knife) with a black handle and a silver blade, positioned vertically in the center. The background is a vibrant collage of fresh vegetables (broccoli, bell peppers, and tomatoes) and chunks of raw red meat. To the right of the main knife, four smaller knives are displayed vertically, each with its length labeled: 9 cm, 15 cm, 23 cm, and 28 cm. The EUTRON logo, consisting of a Greek letter Sigma (Σ) inside a circle followed by the brand name, is located in the top left corner. Below the logo, the text 'Cuchillería Profesional Serie Inyección' is written. On the left side, the text 'Chaira de 30 cm de alta calidad' is written vertically.

9 cm

15 cm

23 cm

28 cm

23 cm



Product description:

The honing steel is an essential accessory for knives in a kitchen. The honing steel aids in the sharpening process of knives, as the **honing steel aligns the knife's edge** after it has been sharpened.

The blade of the honing steel is circular in shape with **longitudinal grooves** across its surface. The entire length of the knife should be rubbed against the honing steel each time it loses sharpness in its cut.

This honing steel should only be used for **aligning the knife's edge**, not for sharpening the knife. For sharpening, different types of honing steels should be used, such as those made of stone, or other tools specifically designed for sharpening.

The **handling of a honing steel** should always be performed by individuals knowledgeable in the technique. In summary, to use the honing steel, you should place the closest edge of the knife blade against the top part of the honing steel at an angle of about 20 degrees. Then, make a downward and diagonal motion with the knife while keeping the honing steel stationary. This should be done on both sides. Repeat the process five to ten times.

As the honing steel is made of high-quality and hard steel, it does not require special maintenance to prevent damage or rust.

Length of the honing steel blade: 30 cm.

Product features:

Accessories: Cuchillos

Product short description:

Honing steel with POM handle for aligning the knife's edge



Shop name

Product gallery:

