

# USING YOUR STELLAR FINE HONING STEEL

## STEP 1

Position your steel



Position your steel vertically over a cutting board, kitchen towel or other suitable stable surface.

Place the tip of the steel on the surface and apply light downward pressure to avoid slipping during use.

## STEP 2

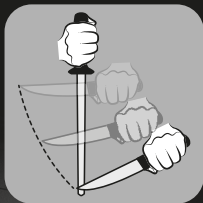
Find the correct angle



It is important to select an appropriate angle when sharpening your knife, most are sharpened to 20°. You can easily find an approximate 20° angle by holding your knife at a 90° to the steel, then visually cutting the angle in half twice.

## STEP 3

Sharpen your knife



Hold and maintain your knife at a 20° angle to the steel. Take alternating passes across the steel on each side of your knife from heel to tip, applying light to medium pressure. Repeat around half a dozen times, always giving each side the same number of strokes to maintain an even cutting edge.