



Preussisches Zollhaus 1821

Handmade Knives ~ Bendorf ~ Germany

Instructions for use and sharpening instructions for knives from the Prussian customs house

Cutting

Only hardwood cutting boards (beech, bamboo, oak, ash or similar) may be used for cutting. Plastic cutting boards made of soft Delrin (nylon) may also be used.

Cutting pads made of glass, ceramic and metal are completely unsuitable and destroy the fine, highly polished cutting edge of the blade

Cleaning after use

The kitchen knives from the Prussian customs house must never be cleaned in the dishwasher. This would destroy the handle of the knives and blunt the cutting edge. As a rule, it is sufficient to clean the knives after use with a drop of washing-up liquid on the washing-up brush and warm water, and then dry them with a dish towel. After drying, it is advisable to rub the blade of the knife thinly with a drop of acid-free oil (caramel or jojoba oil) when not in use for a long time.

Sharpen the blade

Under no circumstances should the blade be sharpened with a steel or ceramic sharpening stick. The sharpness of the blade on knives from the Prussian customs house arises from the fact that the actual cutting edge is polished and not sharpened. If you compare the cutting of conventional knives with the cutting from the knife from the Prussian customs house under the microscope, you could find that conventional knives have a light sawtooth structure, but the cutting edge from the knife from the Prussian customs house is almost smooth and polished. Therefore, knives from the Prussian customs house may only be sharpened (removed) with a leather strop with a very fine grinding paste.

To do this, place the strop flat on a surface and begin to remove the cutting edge with an angle of attack of approx. 18 ° and at an angle of approx. 45 ° to the long side of the strop without pressure. The gray diamond grinding paste polishes the cutting edge. This is repeated about 3-4 times per side.



However, if the cutting edge is very blunt and can no longer be resharpened with the strop, the cutting edge should be resharpened with a Japanese water stone. Instructions are available on the Internet. If the cutting edge shows material breakouts, we will rebuild the cutting edges of the knives from the Prussian customs house free of charge. This service can only be provided if the knife is sent to us in the original box.

Storage of the knife

The best standing or lying knife blocks made of wood are suitable for this.

We hope you enjoy using our knives.