



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

SHARPENING

Sharpening steel and stone, two essential tools for proper knife maintenance.

To achieve correct sharpening, it is necessary to maintain a constant angle of 15-20 degrees between the blade and the sharpening medium during the operation.



STEEL

The sharpening steel is used to correct and maintain the sharpness of knives.

It realigns the molecules that make up the cutting edge, which have been displaced by repeated impacts, restoring sharpness.

The traditional sharpening steel is round in shape, but many chefs use an oval sharpening steel as the wider shape allows for a wider and more efficient sharpening motion.

AVAILABLE MODELS

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
PD18235-26 	26cm Sharpening Steel, Series 18200, FORGED, Black Handle	€ 19,72 <i>VAT excluded</i> Shipping to be calculated Delivery from 15 to 25 days
PD18235-30 	30cm Sharpening Steel, Series 18200, FORGED, Black Handle	€ 21,37 <i>VAT excluded</i> Shipping to be calculated Delivery from 15 to 25 days