

WHY SHUN IS DIFFERENT

If you've never owned a Japanese knife before, you'll immediately notice how different a Shun feels in the hand. That's because, like most of us, you probably started cooking with a European-style knife.

Generally, European-style knives are heavier and made of "softer" steel. They are also made from thicker blade stock and sharpened to a wider cutting angle (20–25° on each side of the blade)—so it takes more pressure to slice through foods. Because of the softer steel, these knives also get dull faster and require more maintenance.

Shun is Harder

Shun uses only advanced, high-quality steel. Along with our precision heat treatment and tempering processes, this premium steel enables Shun experts to harden the blade to a level impossible with standard stainless steels. The benefit of a harder blade? Simple. Shun knives can be sharper and hold their edge longer.

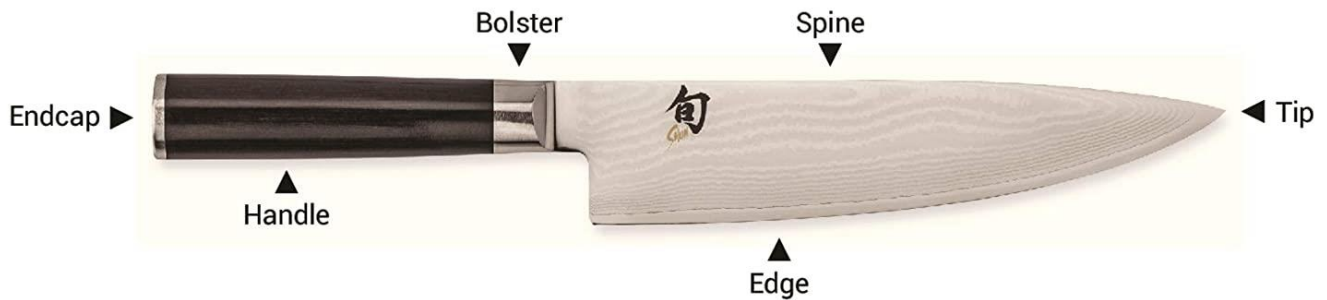
Shun is Lighter

A harder steel also means Shun can use thinner blade stock, so a Shun is lighter and less tiring to use. The thinner blade also glides through food more easily.

Shun is Sharper

With harder steel, Shun can be sharpened to a steeper 16° angle and hold that edge longer.

Knife Anatomy



PRODUCT CARE

After using your Shun, clean and dry it thoroughly so it's ready for the next task.

Cleaning and Storage

1. Handwash with gentle dish soap. Don't use soaps with citrus extracts or bleach; they can promote corrosion.
2. Do not use scouring pads, steel, or gritty cleanser when cleaning the blades.
3. Rinse and towel dry immediately. Let knives air dry before returning to storage.
4. Never leave knives sitting in a sink full of soapy water. This promotes corrosion.
5. Store knives in a block, knife case, in-drawer tray, or sheath. Never store knives unsheathed in a drawer; this is extremely dangerous to you and damaging to the knives.

Tip: Handwashing is also the best way to care for the wood handles of Shun knives. Although the wood is stabilized, it is natural wood and, like all wood, will shrink in arid environments and swell in humid ones. The handle color may change slightly over time due to oils in the hand and the natural color-change that occurs in wood due to oxidation and/or exposure to light. This is not a defect.

Honing and Sharpening

Honing realigns the sharp edge of the knife. Depending on use, this should be done at least weekly.

Sharpening removes metal from the edge to return it to sharpness. Depending on use, this may need to be done yearly.

When the time comes to sharpen, we recommend using a whetstone, the Kai electric sharpener, or sending the knives to our Tualatin, Oregon center for free sharpening. All Shun and Kai knives come with FREE lifetime sharpening. See our website for complete details.



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