

Product Specification



Product Title	12" ROUND SHARPENING STEEL - COARSE
Product Code	CT47601

Product Information Sheet: SHARPENING STEELS with Polypropylene Handles

Our Products

Our Sharpening Steels are the knife sharpeners of choice of professional chefs and butchers all over the world.

Specific Purpose

Professional grade Sharpening Steels designed to sharpen and hone butchery and kitchen knives – to perfectly compliment and ensure the optimum sharpness and performance of all of the leading knife brands.

Country of Manufacture

Sheffield, United Kingdom

Materials

Blade – high carbon, chrome vanadium steel - hardened to 62-64° Rockwell C

Handle –polypropylene with stainless steel hanging ring

Coating

The Sharpening Steel blade is hard chrome plated (3-5 microns) for wear resistance and corrosion protection.

Heat Resistance

The polypropylene has a vicat softening point of 145° C and a melting point of 165° C (metal components are well in excess of this).

Food Safety Standards

Under normal and proper use, the Sharpening Steel will not come into direct contact with food.

Consequently, there are no BS / IS standard relating specifically to a Sharpening Steel, and as such we hold no Food Safety Certificates. However our Sharpening Steels successfully passed BS EN ISO 6748 at independent testing body CATRA which determined that, as it does not release detectable amounts of lead or cadmium, its use does not pose a toxic hazard.

British/International Standards

Additionally CATRA developed a number of tests from BS/IS standards relating to other kitchen tools / knives which they thought appropriate for Sharpening Steels. Our Sharpening Steel has passed tests at CATRA for BS5577:1999 and BS EN ISO 8442-5.

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

Product Specification



Description and Benefits

Blades are manufactured from the finest high carbon chrome vanadium steel, hardened to 62-64° Rockwell C, which is well in excess of a typical knife blade hardness. As well as being hard chrome plated the blades are magnetised to attract the knife material which is removed during the sharpening process.

A good Sharpening Steel is widely recognised as the best tool for producing and maintaining the best knife edge. A Sharpening Steel is quick to use, easy to carry and store, easy to clean and not too abrasive.

Good chef's and butcher's knives leave their factories with a finely ground edge which is applied at the angle the manufacturer deems optimum for the type of cutting for which the knife is designed – usually around 25°. A Sharpening Steel is the best means to sharpen such a knife as it allows the knife edge to be presented to the Steel at exactly the same angle, so that this optimum knife edge can easily be maintained. Some electric and manual sharpening machines sharpen at a pre-determined angle which means that the knife's carefully applied factory edge can be destroyed by the sharpening process.

The handle is fully sterilisable polypropylene with a textured finish for extra grip and with a guard to help protect the user's hand. The handle features a stainless steel ring enabling the Sharpening Steel to be hung in a handy place in the kitchen and workplace.

Cuts

Our Sharpening Steels are available with a number of different surface "cuts" to suit a wide variety of users and applications.

Fine Cut 3 is our best selling cut and is the cut of choice of professional chefs and, with regular use, will keep the edges of all good professional knives in perfect condition.

There are finer cuts like *Superfine Cut 5* and *Polished Cut 7* which tend to be preferred by professionals in slaughterhouses and, freezing and packing houses.

There are also coarser cuts designed to quickly restore the sharpness of a dull knife edge, like our *Helical Cut H*.

CATRA test report 977929 compares Cut 3, Cut H and a competing product.

Our *Diamond Coated* Sharpening Steels feature diamonds embedded in a fully hardened substrate which provides a super-durable sharpening surface less susceptible to damage during use than the hollow or soft-substrate types on the market. CATRA test report 987661 shows that our Diamond Steel dramatically outperforms a competing product.

Maintenance

Wash in hot water and dried thoroughly afterwards. Suitable for sterilisation in autoclaves.

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

Product Specification



Quality

All of our Sharpening Steels are guaranteed

We operate a procedure for dealing with customer related complaints. We are pleased to report that we receive virtually no products at all back under complaint from the many, many thousands we sell around the world every year.

HS Code

82055980 / 8205598000

Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 16/08/2023 13:52:13

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.