

## 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.



18600 SW Teton Ave. Tualatin, OR 97062  
shuncutlery.com @shuncutlery



Getting the  
Most from Your  
Shun Cutlery