

CHOICE CATERING EQUIPMENT LIMITED

PRESENTS THE

Butcher's Buddy

User Manual & Operation



 **Metalform**

Step 1: Creating a Bevel and a Feather _____



- **Clamp** the Butcher's Buddy to a stable bench top by doing up the turn screw on the base of the unit.
- **Ensure** the Butcher's Buddy is secure and tight on the bench surface before beginning the sharpening operation.



- **Clamp** the knife in the middle of setter by depressing the handle and placing the back of the knife blade under the fingers.
- **Note:** If knife is narrow, move the knife forward in the setter.



- **Wet** the carborundum stone with water before starting, and remember to continue apply water after every turn of the knife.



- **Stand** on handle side of knife
- **Place** thumb and forefinger on handle of stoning rod bar.
- **Begin** by moving stoning rod backwards and forwards over knife edge applying very little pressure to stoning rod – only enough to guide it. Repeat on both sides.



- **Check** for a feather or turned down edge by moving your fingers at right angles over the cutting edge on the underside.
- **Feel** for rough edges from the top to ensure the feather has been created along the cutting edge.
- **The** feather ensures we have brought the edge to a point.

Step 2: Removing the Feather

- **Place** knife in setter, ensure feathered edge is facing upwards.
- **Remove** all feathers on both sides of your knife by pulling the stoning rod straight back over the cutting edge overlapping the stone on each stroke.
- **Start** at the tip of the knife, place heel of stone on the knife tip and pull stoning rod back over knife edge using little downward pressure. This removes the feather



- **Make** sure the rod is sitting firmly in the setter guide and try not to lift the bar.



- **Turn** knife over and repeat steps on the other side of knife.



- **Remove** knife, wash and wipe blade from the back edge.



- **Run** knife through plastic block to flatten feather.



Step 3: Finishing Strokes



- **Even** out both sides of your knife with 5/6 strokes on each side of the knife edge
- **Place** the heel of the stone on the tip of the knife and draw your handle of the rod backward toward the handle of the knife (see arrow in picture). Repeat 5/6 times.



- **Turn** over knife and repeat on other side.
- **Note:** Ensure the stone is running along cutting edge at all times. Work from the tip to the heel of the knife.

Step 4: Steeling Technique

- 1- Knife handle centre of wrist, hold steel firm, thumb behind guard for safety.
Lift right elbow until arm, wrist, knife and steel line up.
- 2- Ensure the angle is correct, you can mark it on the knife handle by rubbing the stone against the handle of the knife while sharpening.
- 3- Push against when steeling the outside edge and pull towards when steeling the inside edge.
- 4- Start steeling with little pressure and when knife starts to run along steel, lighten strokes.
- 5- Ensure you steel with even angles and even pressures
- 6- Steel 1 or 2 degrees outside the 15 or 20 degree angle you have used on the setter.



- 7- If there is a turned down edge, test sides for bite by running through plastic block.
- 8- The knife angles on the steel should be even and the pressure you put on the steel with the knife at the start should be maintained from the heel to the tip.
- 9- Continue to steel this way until both sides of your knife feel smooth on the steel, then steel with light pressure to finish off, check for bite.



EVEN Pressures, EVEN Strokes, START on the outside, FINISH on the inside

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