

STEELPORT Introduces 12" Oval Ceramic Honing Rod to maintain any quality kitchen knife in any kitchen

First-of-its-kind 12" Oval Ceramic Honing Rod from STEELPORT is the ideal maintenance tool for any kitchen knife

PORTLAND, OREGON, UNITED STATES, April 2, 2024 /EINPresswire.com/ -- [STEELPORT Knife Co.](#), celebrated American handcrafted cutlery makers, announce the launch of a first-of-its-kind 12" Oval Ceramic Honing Rod. The STEELPORT 12" Oval Ceramic Honing Rod is designed to be an ideal tool for anyone who owns a quality kitchen knife, thoughtfully crafted for home and professional chefs alike to ensure their knives stay in peak performance.

The oval shape of the honing rod maximizes surface area, allowing for quicker and more effective honing, while the ceramic material ensures durability and resistance to wear. Paired with the contoured walnut handle, this honing rod offers a comfortable and secure grip to help achieve effortless maintenance of any knife.

The versatile STEELPORT 12" Oval Ceramic Honing Rod (\$120) combines several key features to make it unlike any other honing rod available:

-- Large 12" Length: Allows for smooth full strokes of the entire blade edge, making it suitable for knives of all sizes.

-- Ceramic Rod: The exceptionally hard ceramic surface is ideal for realigning the microscopic edges of any kitchen knife, regardless of the knife's steel hardness. Unlike steel rods, ceramic's material is hard enough for any blade and will never wear out. The choice of grit achieves an

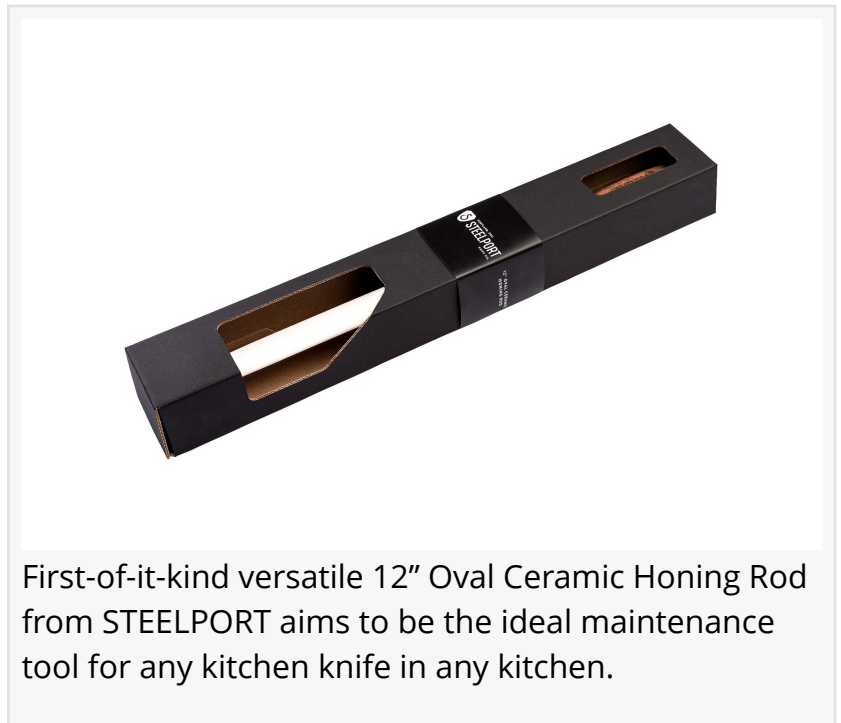


ideal balance between efficiency and finesse to produce in a quality edge.

-- Efficient Oval Shape: Unlike round rods, the oval shape maximizes contact with the blade for more consistent honing action.

-- Contoured Wood Handle with Safety Guard: Crafted from US-sourced walnut, the ergonomic contoured handle shape ensures comfortable and safe use. A steel core between the rod and handle provides additional durability and balance.

-- American Made: Like all STEELPORT knives, each STEELPORT Honing Rod is handcrafted by a small team of artisans in Portland, Oregon.



First-of-its-kind versatile 12" Oval Ceramic Honing Rod from STEELPORT aims to be the ideal maintenance tool for any kitchen knife in any kitchen.

“

We've created an entirely unique Honing Rod that complements our industry-leading STEELPORT knives, but also works equally well with any household knife, making it an exceptionally useful tool.”

*Eytan Zias, Bladesmith and
Co-Founder of STEELPORT
Knife Co.*

“Our STEELPORT 12" Oval Ceramic Honing Rod is inspired by the oval shape and substantial feel of the classic European oval butcher's steel, but with the long-lasting performance of ceramic," says Eytan Zias, Bladesmith and Co-Founder of STEELPORT Knife Co. “There were no honing rods in the market that met the same high standards to which we build our knives.

By combining the best features and materials, and applying our internal requirements of ‘iconic design, functional details, and handcrafted locally’, we've created an entirely unique Honing Rod that complements our industry-leading STEELPORT knives, and works equally well with any household knife – regardless of the steel type or

hardness – making it an exceptionally useful tool for every kitchen.”

Regularly using a quality honing rod is recommended to maintain the sharpness of any kitchen knife. All knives need to be sharpened eventually (removing metal), but regular honing will extend the blades performance, and reduce the frequency of needing to sharpen, in-turn increasing the lifespan of the knife.

[VIDEO: HOW TO USE A HONING ROD](#) featuring STEELPORT Bladesmith Eytan Zias using the new

STEELPORT 12" Ceramic Honing Rod

The STEELPORT 12" Oval Ceramic Honing Rod is a natural extension of STEELPORT's line of American forged and handcrafted heirloom cutlery. The Honing Rod is now available for purchase on the STEELPORT website and at select culinary retail locations across the United States.

For more information about the STEELPORT 12" Oval Ceramic Honing Rod and other STEELPORT products, visit STEELPORT's website or follow @STEELPORTknifeco on Instagram, Facebook, and YouTube.

About STEELPORT Knife Co.:

STEELPORT Knife Co. is dedicated to reintroducing American-forged carbon steel cutlery, combining iconic design with functional detail. Using all US-sourced materials, each STEELPORT knife is handcrafted in Portland, Oregon. Backed by a lifetime guarantee and their SharpForever™ free sharpening for life service, STEELPORT's heirloom quality knives help create treasured memories and family traditions in the kitchen.

Frances Dyer

STEELPORT Knife Co.

frances@steelporknife.com

Visit us on social media:

[Facebook](#)

[LinkedIn](#)

[Instagram](#)

[YouTube](#)

[TikTok](#)



The new STEELPORT 12" Oval Ceramic Honing Rod is a natural extension of STEELPORT's line of American forged and handcrafted heirloom cutlery, all featuring iconic design, functional custom details, and handcrafted locally in the USA. .

This press release can be viewed online at: <https://www.einpresswire.com/article/700577383>

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.

© 1995-2024 Newsmatics Inc. All Right Reserved.