Ceramic Knives- Ever been addicted to razor technology by Hayden

Article published on February 9th 2012 | Cooking

The razor sharp ceramic Knivesâ€¦..

Have you heard of ceramic Knives? Ever wondered the type of knives astronauts would be using? The ceramic knives do it all. The high-tech NASA technology comes to your kitchen. Ceramic Tiles on the Space Shuttle are almost as hard as Diamonds and now they have been transferred into the best Ceramic Knives in the world for your use!

The non-corrosion in harsh environment, the non-magnetism and non-conduction of electricity are some qualities of ceramic knives. Their resistance to strong acid, caustic substances, and their ability to retain a cutting edge longer than forged metal knives, therefore, make them the best for slicing boneless meat, vegetables and fruits.

How do ceramic knives score over Metal Knives?

The material is what makes the difference. If you are familiar to the knives or letâ€™s say the knives expert, you are bound to have a look at the blade, thus differentiating between the metal and ceramic knives. Ever wondered the consequence of replacing or excluding the essential part of the knife? There are negatives and positives respectively.

Positives â€“ The price range plays an important part.

The sharp factorâ€“ The metal knives lack the long time sharpness factor. The ceramic knives cater to the edge sharpness for a longer time. The manufacturers of the ceramic knives provide free services for sharpening the knives. However, the metal knives manufacturers really donâ€™t enjoy giving free services as they require frequent sharpening.

The odor free â€“ Worried about odors transfer from one to another food item?

Shun all the worries. The ceramic knives show porous resistance. The metal knives, however, are porous in nature and may reflect the odor primitive.

The Sanitation- The simile of a skin of a human and ceramic material may be valid. The low density of the pores in the material makes the sanitation of the ceramic knives easier as compared to the metal knives, which requires frequent scrubbing and rough man handling.

The weight Conscious- Be a professional with ceramic material being less weight. The less weight enhances productivity with less strain on the arms and shoulders.

The zero rust â€“ The absence of metal in the ceramic knives make it rust free.

There are several other factors defining the performance of these ceramic knives:

â€¢ Stunning High Gloss Finish

â€¢ Precisely Honed Cutting Edge

â€¢ Extensive Quality Assurance

â€¢ Extra Hard Ceramic

Article Source:
http://www.articleside.com/cooking-articles/ceramic-knives-ever-been-addicted-to-razor-technology.htm - Article Side

Hayden - About Author:
The a ceramic knives show porous resistance. The a ceramic knives cater to the edge sharpness for a longer time.

Article Keywords:
Ceramic knives, ceramic knife, kitchen knives, kitchen cutlery, ceramic cutlery

You can find more free articles on Article Side. Sign up today and share your knowledge to the community! It is completely FREE!