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Ceramic Knives become the latest heartthrob of the kitchen accessories these days. We could see numbers of professional chefs using these ceramic knives on TV for cookery shows. These have become the important accessory of the culinary arena. These culinary knives are used for several purposes in the kitchen like for cutting of meats, fruits and vegetables, etc. The best part of these knives is their capability of retaining the desired sharpness for cutting of the meats, fruits and vegetables. The ceramic knives are made of hardened material known as zirconia. This material is quite hard as compared to the steel and has great strength in relation to the retaining of the sharpness of the blade. Ceramic knives tend to be non magnetic and non-conductive in nature. These are quite strong from the metal knives and become the reliable accessory for cutting, chopping and slicing of meat, fruits and vegetables.

The ceramic knives have several advantages such as:

â€¢ **Sharpening Longevity:** As these knives are harder as compared to steel or metal knives thus retain a sharp edge for months and over if used wisely and appropriately.

â€¢ **User-friendly:** These are quite user-friendly and light weight in nature and are quite safe as compared to the steel ones.

â€¢ **Corrosion free:** These particular knives are non-corrosive and stain-proof in nature thus is fearlessly used by the chefs and cooks in the kitchen arena.

â€¢ **Easy to Clean:** these knives are made of reliable material thus are non-reactive in nature and is simple to clean and non-sticky.

Besides having so many advantages the ceramic knives incorporate several disadvantages as well such as:

â€¢ **Expensive:** Being made of zirconium oxide material these ceramic knives are quite expensive than the steel ones. Thus are quite pricey when tagged with additional tax.

â€¢ **Fragile:** these knives are quite fragile in nature thus cannot be used for cutting the rigid surfaces. Tough they are not going to shatter easily but, are extremely unreliable to use for cutting the stiff bones of the meat or any other material like this.

â€¢ **Breakable blades:** When you are using the ceramic knives ensure to have the light pressure over the blades so that it do not get break easily. Handle it safely and use it only for cutting or slicing soft foodstuff.

If the blades of the ceramic knives become blunt, then you cannot sharpen it on your own. You have to take it to the manufacturer for getting the adequate sharpening. Sharpening of the blades of the knives is all not that easy at home, as you may tend to get it broken easily by applying the unknown strategies to its sharpening. We can have several varieties of knives in the market the most widely used among household is utility knife, which is simple and light to use. You may have these knives in intriguing styles and shapes. But the ceramic knives become the authentic choice of the modern kitchen to have the great cutting and slicing experience of foodstuff that are to be used for cooking sumptuous meals.

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