



KNIFE CARE & SAFETY

STEEL YOUR KNIFE REGULARLY TO HELP RETAIN THE EDGE.

This is critical for performance, a quick touch up either side will help maintain the edge and therefore give far better cuts.

WASH AND DRY YOUR KNIFE AFTER USE.

It is recommended not to use a dishwasher, handwashing isn't that difficult for your prized tool.

DO NOT BURN OR OVERHEAT THE BLADE WHEN SHARPENING.

This will cause damage on blade properties.

ONLY USE THE KNIFE FOR ITS INTENDED PURPOSE.

We have over 46 different blade shapes so use the right tool for the right job, get in touch with us if you have any questions about what knives to use.

STORE IN A SAFE AND DRY PLACE.

Carbon steel knife should be oiled immediately after use to help prevent corrosion.

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