

Chef Knife care

The blade is made from high carbon steel. It is not stainless so it will rust if water is left on it. After using the blade clean with soapy water and rinse. Dry it before storing it again. I recommend against storing the knife loose in a drawer where it can bounce against other knives and prematurely dull the blade. A knife "caddy" can be inserted in the drawer to secure the knives. NEVER wash in a dishwasher. Doing so will ruin the wood handle, cause the blade to rust and void the warranty.

Use only on a proper cutting board. The edge is very thin which makes it cut very easily but will dull sooner if used on a hard surface. I recommend against using it to chop frozen meat or to de-bone meat other than fish.

The steel will patina with use. This is normal and will not affect the function of the knife. If you don't like the appearance of the patina you can purchase Flitz polish (available on Amazon) which will clear the patina. You just need a small dab. Place the knife on a counter so the handle overhangs the edge and the blade is flat on the counter. (So when you're polishing you don't cut your finger off) Rub it on with a soft cloth or paper towel and buff. Bunch up the cloth or towel when you are polishing to once again protect your fingers/hands from the edge.

The handle is natural wood. The appearance may dull with age, and I will be glad to re-buff it if needed. Lightly coating the handle with mineral oil may help certain woods. The knife is shipped with a light coat of mineral oil on the blade to reduce the chance of rusting.

The blade will stay sharp for a long time when used properly. It can be re-sharpened by hand if needed. Sharpen by hand on a flat, fine grit stone. Hold it at a 15 degree angle. I will be glad to re-sharpen the knife, or repair the edge, if needed.

I warranty the knife against workmanship defects under normal usage, and will repair or replace the knife if necessary as long as I remain able to make knives. Natural handle materials may shrink, crack, and/or discolor with change in temperature, or humidity or age. As this is normal, expected, and can normally be avoided with maintenance these issues would not be covered under this warranty.

Robert Erickson

2303 W. Predmore Rd Oakland MI 48363

robertericksonknives@gmail.com

Follow me on Instagram @ericksonknifeworks