

Stainless Chef Knife care

The blade is made from high carbon stainless steel. After using the blade wipe it dry. Before storing the knife for long periods of time I recommend you clean it with soapy water and dry it completely. Never put the knife in a dishwasher. Doing so will ruin the wood handle, possibly cause the blade to rust and void the warranty.

The blade was designed with cutting and slicing in mind. Always use a cutting board when using your knife. Using it to chop or cut dense objects like frozen meat or de-boning chicken will prematurely dull the blade and could cause it to chip or break.

The handle is natural wood. The appearance may dull with age. Lightly coating with mineral oil may help certain woods.

The blade will dull eventually even when used properly. It can be re-sharpened by hand on a flat, fine grit stone. Hold the blade at a 17 degree angle to the sharpening stone.

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.

I sincerely hope you enjoy your knife and get many years of use out of it.

Robert Erickson Knives

Follow me on Instagram @ericksonknifeworks

2303 West Predmore Rd

Oakland MI 48363

robertericksonknives@gmail.com