



KAPPETIJN KNIVES Carbon & Damascus Steel Knife Care Manual

Congratulations on your choice of a KAPPETIJN KNIVES handmade knife!

Carbon & Damascus Steel knives are renowned for their sharpness, toughness, edge retention, and ease of sharpening. Proper care is essential to maintain their performance and prevent corrosion. Follow these guidelines to ensure your carbon steel knife serves you well for years to come.

1. Initial Inspection:

- Upon receiving your knife, inspect it for any defects or damage. Light blueish discoloration is acceptable. Since the knife is handmade, some minor grinding and finishing imperfections and imperfections are normal. Don't look at the knife as a factory machined item.

2. Hand Washing:

- Wash the knife by hand with warm to preferably hot, soapy water after each use.
- Do not leave the knife in water, especially if the handle is made of wood.
- Avoid using abrasive scrubbers or scouring pads that can damage the blade.

3. Immediate Drying:

- Dry the knife immediately after washing to prevent water spots and corrosion.
- Use a soft, dry cloth or towel to pat the blade and handle dry.

4. Avoid Dishwashers:

- Do not place your carbon steel knife in the dishwasher.
- Exposure to harsh detergents and prolonged moisture can cause rust.

5. Oil Regularly:

- Apply a thin layer of food-grade mineral oil or knife oil to the blade after each use.
- KAPPETIJN KNIVES recommends using Boeshield T9 or Nano-Protech oil for guns. Both have been extensively tested by KAPPETIJN KNIVES and are available at competitive prices from KAPPETIJN KNIVES.
- This helps protect the steel from moisture and prevents corrosion.

6. Store Properly:

- Store your Carbon or Damascus Steel knife outside of its sheath since leather can initiate and accelerate rust formation.
- Store in a dry place. A gun-safe is ideal.
- Avoid placing it in a drawer with other utensils to prevent damage and ensure proper ventilation.

7. Sharpening:

- Regularly strop the blade to maintain its sharpness.
- Use a whetstone or sharpening system for more intensive sharpening when needed.
- Follow the original edge angle to preserve the blade's geometry.
- Do not remove any more steel than is absolutely necessary to get the knife sharp.

- KAPPETIJN KNIVES would like to recommend using the 200mm WARTHOG MULTI-EDGE SHARPENER with medium and fine diamond stones. This can be obtained at extremely competitive pricing from KAPPETIJN KNIVES.

8. Patina Formation:

- Embrace the natural patina that develops on the blade over time. This is not a defect! Most of the will have a yellowish to blueish tint. Do not try to keep the knife shiny. This is part of the charm of owning and using a Carbon or Damascus Steel knife.
- The patina acts as a protective layer against corrosion and adds character to the knife.

9. Stainless Steel Components:

- Some knives may have stainless steel components, such as bolsters. This requires minimal care.

****10. Handles Materials:**

- Micarta handles are the most durable and can withstand extreme abuse and water.
- Wood handles are only waxed sealed and need to be maintained by applying a furniture or beeswax from time to time. Heat the handle with blow-dryer to ensure the wax pulls in and repeat until saturated. Wood handles can dent and scratch and are less resistant to water damage if not sealed properly with wax. NOTE: KAPPETIJN KNIVES do not varnish wooden handles in order to retain the natural feel of the wood.
- Bone handles are more fragile and can chip or crack if the knife is dropped. Bone handles can also dry out and crack over a long period of time. Oiling helps to seal the bone and maintain it in a good condition. Food dyes and certain herbs such as paprika can stain a bone handle.

****11. Avoid Acidic Foods:**

- Acidic foods and salts will accelerate corrosion on Carbon & Damascus steel.
- Wipe the blade immediately after cutting acidic ingredients like tomatoes or citrus fruits or cutting salted foods such as grilled steaks.

****12. Professional Maintenance:**

- If you're uncertain about sharpening or encounter any issues, consult KAPPETIJN KNIVES.
- Proper maintenance ensures your knife stays in optimal performing condition.

****13. Safe Handling:**

- Always use proper cutting techniques to avoid accidents.
- Never use the knife for tasks it's not designed for, such as prying or chopping bones or using them as levers.

By following these care instructions, your Kappetijn knife will remain a reliable and sharp tool for all your needs & adventures. Enjoy the exceptional performance and craftsmanship that a KAPPETIJN KNIVES carbon or Damascus steel knife provides!