



Wanaka Knife Making and Mt Iron Knives.

Care instructions for your carbon steel knife.

- Do not ever leave your knife wet or in water.
- Do not wash in a dishwasher. Hand wash with hot water and then dry thoroughly.
- If storing the knife coat with a light coat of oil on the blade.
- Never store the knife in a damp or wet sheath.
- The handle is wood so it can be polished from time to time with Boiled Linseed Oil, Danish Oil or Linseed Oil.
- Tarnish is a natural metal reaction when coming in contact with acid foods, but make sure you remove any rust spots with a Scotch Brite pad, then polish and oil the blade. Cutting acid foods will react with the steel and tarnish but not harm it. (onions and tomatoes)

The field knives have been sharpened to a 23-degree angle, while kitchen knives have a 15-degree angle. It is best to use an oil stone set to sharpen, one that you can preset to a fixed angle for a consistent sharpening action.

Remember surface rust can happen overnight on a carbon knife always make sure it is dry before you store it, and I remind you again never leave it damp in a sheath.

