

folding knife

maintenance guide

Use



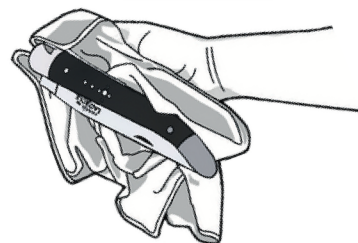
It is necessary to always accompany the blade when closing a folding knife to avoid dulling the edge with a brutal closing. Our knives must be used for cutting, any other use is not recommended and will not allow a guarantee if the knife is damaged.

A Forge de Laguiole folding knife cannot be washed, it must be wiped.

The natural materials of the handle, such as horn or wood, are sensitive to humidity.

To clean your blade, it is recommended to wipe it with a slightly damp soft cloth, then wipe it with a dry cloth.

Cleaning



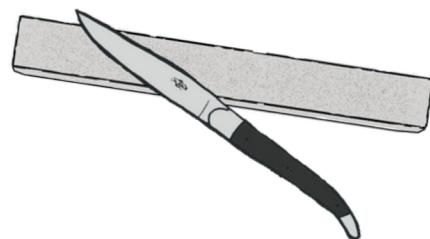
Maintenance



A wooden knife can get a patina with time, to protect it and keep a nice look you can apply a little linseed oil to nourish the wood. For horn knives, it is advisable to keep them in a dry place. Please maintain the mechanism of the knife by adding from time to time a drop of oil, in the mechanism, at the joint between the blade and the spring.

To maintain the optimum quality of the edge of your blade, we recommend a sharpening on natural stone. Moisten the stone for about ten minutes, then, keeping a sharpening angle of 20°, maintain a constant pressure by sliding the blade along the stone.

sharpening



after sales service



All our Forge de Laguiole knives are guaranteed against manufacturing defects under normal use. For any maintenance or repair, you can contact us at the following address: m.kirchner@gutea.cz and adding a picture of your knife. Our team will inform you about the steps necessary for the proper treatment of your knife