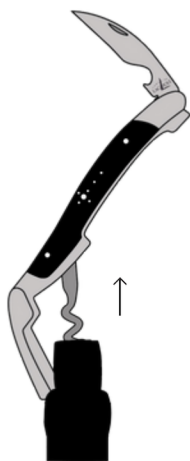


# sommelier knife

## maintenance guide

### Use

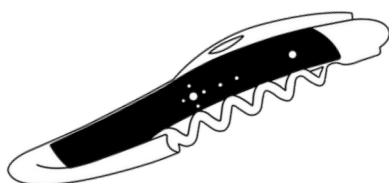


When using the wine waiter's knife, the screw must be placed vertically in the center of the cork. Avoid pushing the screw completely in order not to pierce the cork. The corkscrew must be kept straight, in the continuity of the neck of the bottle. Otherwise, you risk twisting or weakening the piece. To do this, use the lever.

A Laguiole sommelier knife should not be washed, it must be wiped. The natural materials of the handle, such as precious woods or horn, are sensitive to humidity.

We recommend that you wipe the various metal parts of your sommelier knife with a soft, slightly damp cloth, and then wipe after immediately with a dry cloth.

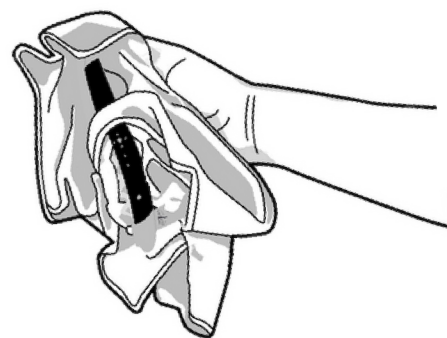
### Maintenance



A wooden handle 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 natural material handle, 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.

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](mailto: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

### Cleaning



### After sales service

