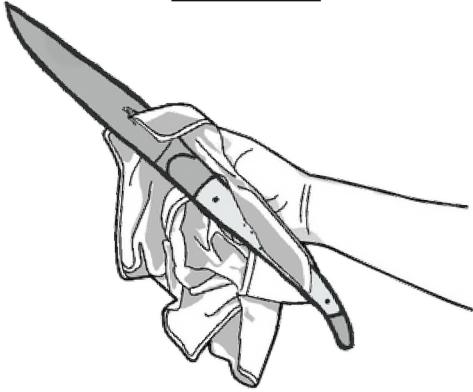


table knives maintenance guide

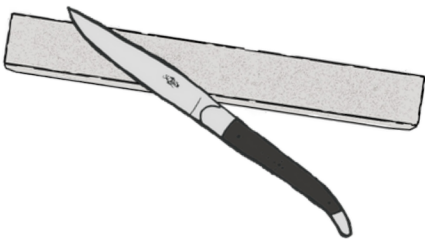
Cleaning



It is important to take precautions when cleaning your table knives, as natural material handles are sensitive to water. To clean the blade, use a non-abrasive sponge with a dishwashing liquid then dry it carefully with a soft cloth. Never soak your knives. Only knives marked «water resistant» are dishwasher safe and should be wiped dry after the cycle.

For storage, we recommend a box or knife case so that the knives do not touch each other and so that scratch marks. To maintain the longevity of the blade, you can apply a little bit of oil (cooking oil) on the blade, to create a protective film. A wooden knife can get a slight patina over time, to protect it and keep its beautiful appearance, you can apply a little linseed oil to nourish the wood.

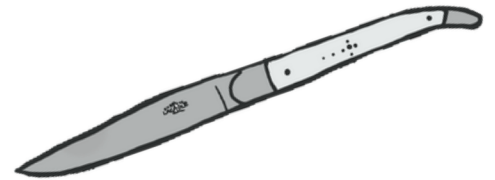
Sharpening



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.

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

Maintenance



a fter sales service

