

Taking Care of Your Grohmann Knives

The number one thing to remember is each knife has been designed for a different purpose. Grohmann Knives are made with high quality materials to bring you a fine cutting tool. Our steels are ideal for edge retention and ease of sharpening. The high carbon content of our steel allows our stainless Kitchen & Outdoor knives to maintain a sharp edge without rusting. Because even stain-less steels can sometimes stain due to certain food acids, it is a good practice to wipe your knives after every use. Carbon steel outdoor knives must be kept cleaned & oiled at all times when not in use to avoid corrosion. Carbon rusts, this the the nature of carbon steel and knives returned due to the corrosion are not covered under warranty, but can be usually be repaired/reconditioned for a minimal fee.

A safe way to clean your knives is to lay the knife blade on a flat surface and wipe one side then the other. Soaking knives in the sink damages the natural wooden handles and could prove dangerous while they are hidden under suds.

Wooden knife blocks and cutting boards are recommended for extending your knife edge. Glass or other hard cutting boards and surfaces will dull knives faster. Serrated edges will generally stay sharper than straight edge knives.

Dishwashers, outside of damaging wooden handles, also dull blades faster than normal use because of the hitting action against other cutlery, etc. during wash cycles. We suggest a sharpening steel or ceramic sharpener to keep kitchen knives their best and use a wet stone to sharpen your Grohmann outdoor & pocket knives.

Kitchen knives should be kept in a plastic sleeve or knife block and outdoor knives in their leather sheaths for proper care.

Tung oil or boiled Linseed oil applied to dried rosewood handles helps their appearance.

Care should be taken to fully open sheaths before removing the knife. This prevents cutting of the sheath. Sheaths that are cut or damaged are not covered by warranty, only sheaths with manufacturer's defects, ie stitching or riveting. Also, the leather may be oiled occasionally to keep it pliable with Neet's oil or a good quality leather conditioner oil.

The maple/walnut knife blocks have a non-toxic tung oil finish, usually Chinawood oil. They should not be immersed in water but cleaned periodically with tung oil.

REMEMBER to be good to your GROHMANN KNIVES and you will have a fine product that will serve you long and well!

Grohmann Knives does provide sharpening and repair services at the factory in Pictou, Nova Scotia. Contact Grohmann at any time for pricing information.

Provided by Grohmann Knives