

## CARE & USE

- Do not put knife in a dishwasher.
- Do not soak knife in water or any other liquid.
- Avoid prolonged exposure to direct sunlight.
- Oil the knife handle frequently.
- Wash and dry by hand after each use.

### Hand Washing

Victorinox Swiss Army recommends washing all knives by hand. **For best results, hand wash your knives with a soapy cloth and dry immediately.** Hand washing is gentler to the wood handles.

### Dishwasher

In general, quality cutlery should not be run through the dishwasher for several reasons: (1) The detergents used are very strong degreasers so wood handles will be stripped of their natural oils causing them to split or crack. (2) Dishwashing machines are designed to spray water at a relatively high pressure which can jostle the silverware and cause the knives to collide and dull the edge.

### Rosewood Handles

Soaking your knives in water can make the wood swell and possibly crack. It's best to gently wash the handle with a mild soap, rinse, and dry. If you notice that the wood seems to be drying out, you can apply a small quantity of olive oil with a paper towel. Let this soak in for 20 minutes and wipe off the excess. This should keep your handles looking good for many, many years.

### Sharpening

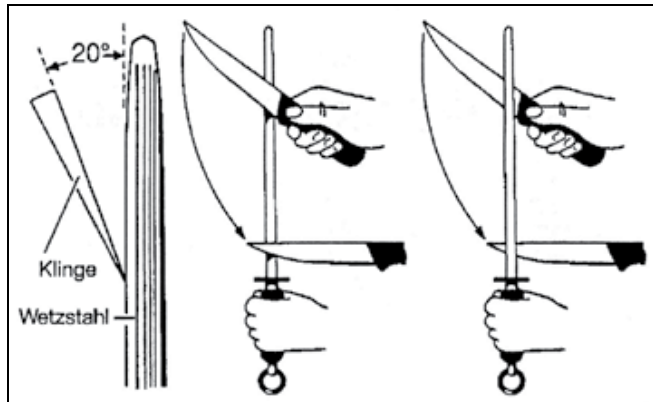
For optimum performance, knives should be sharpened after every couple of uses.

Blunt knife blades can be re-sharpened with a sharpening steel.

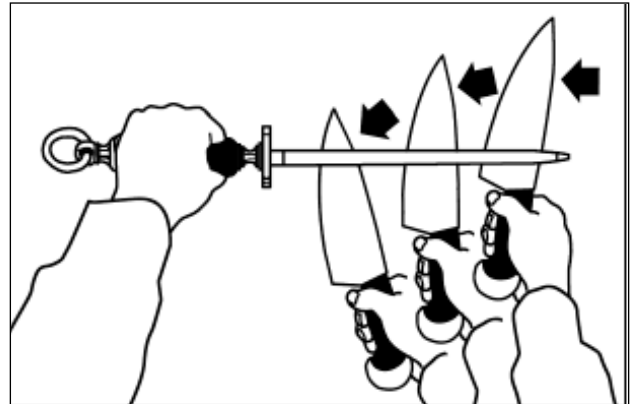
- a. Hold the steel in your left hand and the knife in your right hand with the cutting edge toward you.
- b. Lay the blade on top of the steel. Then raise the back of the knife 20°.
- c. Place the heel of the blade at the tip of the steel.
- d. Using light pressure, draw the edge across the steel in a sweeping curved motion.
- e. Repeat these steps 3-5 times, alternating the right and left side of the cutting edge.

See diagram below for further detail.

TIP: The sharpening steel should always be longer than the knife to be sharpened.



Vertical Grip



Horizontal Grip