

MAINTENANCE INSTRUCTIONS

Knives require routine maintenance in order to properly function. Since the internal parts of the knife are somewhat exposed to things like pocket lint, dirt, sand, and even liquid substances, it is easy for this to accumulate inside the knife.

All internal components of the knife are fit together perfectly to have a smooth and flawless action. When something like sand or tape residue is thrown in the mix, this will cause the deployment action to slow down or even malfunction. Over a period of time this can cause parts to break which would require you to send the knife in for that part to be replaced.

Proper and regular care of your knife will ensure it functions properly throughout its lifetime. In many cases, regular cleaning is all that is needed to keep your knife performing effectively. Consult the instructions below with regards to knife cleaning and maintenance. It may save you sending in your knife for repair.

01. Blow compressed or canned air into the opening of the knife to remove any lint or similar substance. If cutting boxes with tape, try to remove tape residue from the blade as soon as possible using a Q-tip and rubbing alcohol. We use 99% Isopropyl.

02. Spray Rem Oil (very light gun oil) into the opening of the knife. You can spray onto the blade and let it run down inside. Deploy and retract the knife a few times to make sure all internal parts are lubricated.

03. Again, lightly blow the knife out with the compressed or canned air to remove any excess oil. It is important to keep your knife lubricated, however, too much lubrication can cause build up and attract dust and dirt causing knife to become rough and malfunction.

04. These steps apply to folding knives as well. The only difference is to spray the Rem Oil at the base of the blade towards the pivot. Then repeatedly open and close the blade to lubricate the pivot thoroughly.

TO PREVENT RUST

With all steels, rust is a concern. Despite boasting improved edge retention, higher grade steel is more susceptible to rust. To prevent rust from showing up on your blade, be sure to keep it oiled and free of debris. Rust can also appear from the smallest things like carrying it in your pocket. If the weather is hot enough, even your sweat can be enough moisture to form rust. Also, any time you use your knife to slice food, make sure to wipe the blade off before retracting or closing.