



# Archant Knives

CRAFTED FOR PRECISION, BUILT FOR LIFE

CARE & MAINTENANCE GUIDE

## Daily Care — Clean & Dry

- Hand wash only.
- Use warm water and mild dish soap.
- Rinse and dry immediately with a soft cloth.

Do not put your knives in the dishwasher. Dishwashers expose the blade and handle to high heat, detergent and moisture over time, all of which dull the blade and degrade the handle.

Tip:

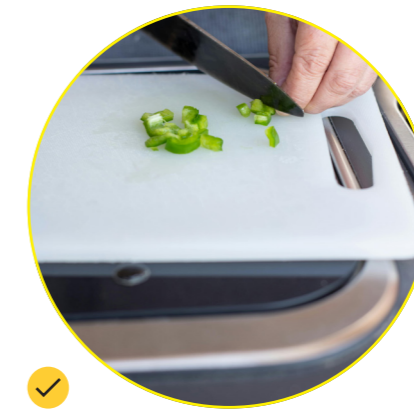
Cleaning right after use prevents food acids and moisture from lingering on the blade, preserving both sharpness and finish.

## Cutting Surface — Choose the Right Board

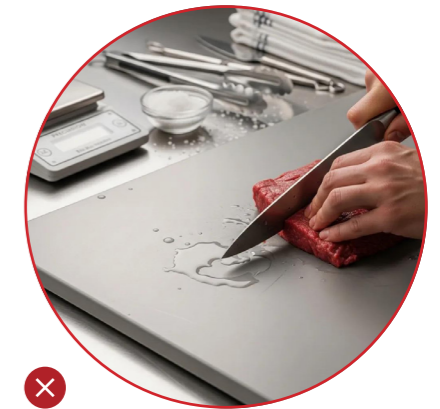
The right surface protects your edge and makes cutting smoother and more enjoyable.



Wood cutting boards  
(e.g., maple, beech)



Plastic boards  
(HDPE or polypropylene)



Glass, stone, or ceramic boards  
These hard surfaces cause rapid blade dulling.

## Why Proper Care Matters

Premium knives deserve premium care. With the right routine, your Archant knives will stay sharp, balanced, and beautiful through countless meals — whether you're a professional chef or a home cooking enthusiast.

## Sharpening: Keep the Edge True

Your Archant knives come with a Professional High-Carbon Steel Core designed to hold an edge longer — but every good blade benefits from regular sharpening.

### How to Sharpen



1 Use a whetstone (recommended) or a quality guided sharpening system.



2 Start at a consistent angle (typically 15–20° per side).



3 Sweep the blade from heel to tip with even pressure.

## Honing Between Sharpenings

Use a honing rod regularly to realign the edge.

A quick pass before or after every few uses keeps the edge aligned and performing at its best.



## Micarta Handles: Simple, Durable Care

Micarta is chosen for its moisture resistance, dimensional stability, and long-lasting feel — but a few simple habits keep it looking great:



✓ Always dry the handle thoroughly after washing.



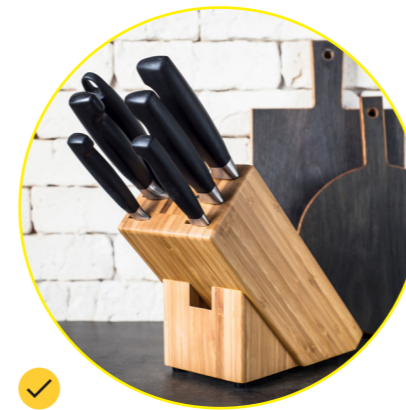
✗ Avoid prolonged soaking or leaving the handle wet for long periods.



✗ No oiling or conditioning is necessary. Micarta develops a warm, comfortable hand feel over time with everyday use. Unlike wood, it won't crack, warp, or absorb odors, it just performs.

## Storage: Protect the Blade

Proper storage protects both your knives and your fingers.



✓ Knife block



✓ Magnetic knife strip



✓ Blade guards or sheaths

Avoid loose storage in drawers where the edge can nick against other metal.

## Everyday Do's & Dont's

### Do



Wipe clean immediately after use



Store safely and dry



Hone regularly



Use a proper cutting board

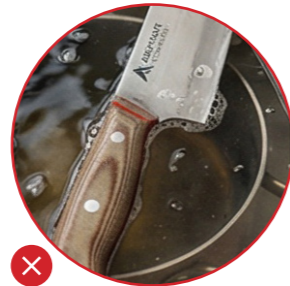
### Dont



Put knives in the dishwasher



Use on glass or stone surfaces



Leave knives soaking in water



Try sharpening with cheap pull-through sharpeners

## Troubleshooting & Tips

### If your knife feels dull:

It's time for a sharpen or hone, not a dishwasher cleaning.

### If the handle feels sticky or rough:

This is normal with Micarta over time. A quick dry cloth wipe restores comfort.

### If you see stains on the blade:

These can often be buffed gently with a soft cloth and mild cleaner, but avoid abrasive pads.

### Lifetime Performance Starts with Care

Archant knives are engineered for strength, balance, and long-lasting sharpness. With the right routine, they'll reward you every day, from prep to plating.



Crafted for Precision.  
Built for Life.



Inspiring  
great design



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