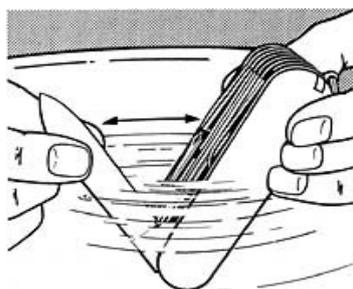




VICTORINOX

Care Tips for Victorinox Pocket Knives

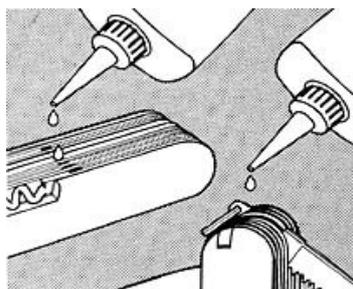
Our pocket knives are manufactured from high-quality steel. Its characteristics are matched to the requirements of the area of use. The necessary final hardness and corrosion resistance are achieved through tempering and annealing the steel along with the final polishing processes. Regular cleaning and oiling are important for your pocket knives to function properly.



General care instructions

First remove the battery for all models with integrated electronics. Then open and close the blades several times in warm water until they move easily again. After drying, place a small drop of oil between the blades and the tool casing or spring as well as other friction points. **Never** clean your knife in a dishwasher!

Electronics: The electronics in your tool are not waterproof. If liquids seep into the housing, remove the batteries and let the housing dry thoroughly. Because the contacts have a protective lacquer coating, the electronics will not be damaged. Except USB devices: They must always be removed before cleaning!



Knife Oil: When selecting a lubricant, various factors need to be taken into account, including legal provisions relating to the safety of foodstuffs. Some oils intended for pocket knives do not provide satisfactory lubrication or may even prevent the knife from working properly (causing it to stick, for example). Also, please heed the general food regulations.

Our recommendation

Multi Tool Oil
(Victorinox part no. 4.3302)



Benefits of our Multi Tool Oil are

- Neutral taste and smell
- Highly resistant to ageing
- Good wear and corrosion protection qualities
- Food-safe

Resharpener instructions

Straight cut: Resharpener using a whetstone at an angle of 15 - 20°. This will result in a cutting angle of 30 - 40°. If resharpener on a grinding wheel, always cool with plenty of water to avoid excessive temperatures and the resulting damage caused.

Serrated cut: Hone the blade with a sharpening stone by pulling it across the flat side of the serrated cut at an angle of 15 - 20°.

All of this is faster and easier with the Victorinox Knife Sharpener «7.8714». It is suited for sharpening **both straight and serrated cut blades**.

