



IMPORTANT: WARRANTY AND PRODUCT MAINTENANCE INFORMATION

Dear Fellow Outdoorsman,

WARRANTY: We have a simple warranty policy. Our knives are guaranteed for as long as you own them. The warranty covers the blade and handle from breakage under normal use. This warranty does not cover abuse, such as beating the knife with a hammer, rock, etc. or using the knife as a pry bar. **TO ACTIVATE YOUR WARRANTY, PLEASE COMPLETE AND RETURN THE ENCLOSED WARRANTY CARD.**

ALASKAN FIELD TEST: Charles Allen, owner and company President, is a Registered Alaskan outfitter and big-game guide, and bush pilot. He owns and operates The Alaskan Expedition Company, a full service outfitting operation located on the remote Tsiu River in Southeast Alaska. Here, he and his guides have the opportunity to use and field-test every knife model before it goes into production. You can be assured that ALL Knives of Alaska's knives are thoroughly proven.

STEEL CARE: We use a variety of steels. Selection depends on the knife's primary use. For example, we like American D2 tool steel for many knives, especially those that are more likely to be subjected to high impacts along the cutting edge. D2 is very popular with custom knife makers. Regardless of the steel type, if you use common sense and keep the knife clean, oiled, and razor sharp, it will always perform perfectly and look good for years to come. Listed below are the steels we use.

D2 Tool Steel: American made air hardened steel. Good corrosion resistance and a very tough steel that makes it an excellent all around choice for outdoorsmen's knives.

CPMS30V: American made, powder metallurgy made stainless steel with a fine grain structure and exceptional edge retention qualities.

440C: American made stainless steel that remains one of America's premium quality cutlery steels with exceptional corrosion resistance and good edge retention qualities.

154CM: American made stainless steel used by custom knife makers for years. A good combination of edge retention, toughness, and stainless qualities.

S7 Tool Steel: Used only on our Hunter's Hatchet, the S7 is a tool steel very resistant to edge chipping and is easy to re-sharpen.

BLADE STEEL CHEMICAL ANALYSIS

Steel	Carbon	Chromium	Manganese	Molybdenum	Nickel	Phosphorus	Silicon	Sulphur	Vanadium	Iron
D2	1.40-1.60	11.00-13.00	0.60	0.70-1.20	0.30		0.60		1.10	Bal
CPM S30V	1.45	14.00		2.00					4.00	Bal
440C	0.95-1.20	16.00-18.00	1.00	0.75		0.04	1.00	0.03		Bal
154CM	1.05	13.00-15.00	0.50	4.00			0.30			Bal
S-7	0.51	3.49	0.65	1.43		0.017	0.82	0.018		Bal

BLADE CARE: We recommend you keep all our knives clean using water and a mild soap, if necessary. Dry them immediately and then lightly oil the blade after field-dressing. Even though many steels are categorized "stainless," they will still rust when exposed to corrosive materials such as blood and salt water. If you are field-dressing an animal and do not have oil available, you should still wash and clean the blade if any water is available, then rub the blade with animal fat. This will protect the blade until you reach home or camp. If you keep knives in sheaths over long periods, be sure to oil the blades heavily while in storage, as leather can attract and hold moisture. For the very best protection, after the hunting season we recommend you store the knives out of the sheaths with a light coating of oil on the blade.

SHARPENING: To maintain the best knife edge, you should duplicate the same edge angle that we establish on the blade. Keeping the angle set to factory standards is THE KEY to keeping a perfect shaving sharp edge. If the blade is allowed to get extremely dull, it will not be possible to bring the edge back with a ceramic or fine grit stone – this only polishes the dull edge. In this case, you must initially use an aggressive cutting whetstone or diamond 180 to 320 grit, and then progress to the finer grits. Both skinner/cleavers and the Hunter’s Hatchet are subjected to tremendous edge pressures when chopping through solid bone. Like any other chopping tool, the edge may be nicked on occasion. This is especially true as their edges are honed to a razor sharp edge. If a nick or dent occurs, work the damage out with a course grit whetstone or a very fine file and then rework with a finer stone until the edge will once again shave.

OUR SHARPENING SYSTEMS: All our edges are placed on by hand. There can be slight differences between knives, even when they are the same style, simply because one craftsman may sharpen a little differently than another. Edge geometry varies, between a 22 to 25 degree angle for the Hunter’s Hatchet and cleavers, to a very fine 12 to 15 degrees for the Steelheader fillet knife. Most knives have an 18-degree angle. We have two sharpening devices. One is our flat, diamond grit double-sided steel that is included with many of our combination sets. One side is coated with an aggressive 320 grit and the other has a 600 grit coating for finer, finishing work. This diamond steel is for a quick field touch up. The other sharpener is more precise, compact and easily carried and will allow you to maintain the same 18-degree angle our craftsmen place on most knives here in our factory. This sharpener uses a set of ultra-hard carbide inserts that re-cuts the same factory set edge angle. After pulling the blade between the carbide inserts a few strokes, you will have developed what is referred to as a “wire edge.” This “wire” is weak and flexible and is easily visible with a magnifying glass. The wire MUST be removed or you will end up with what is referred to as a “False Edge.” This edge seems sharp, but because it is so thin, it is weak and flexible and will “roll” to one side when cutting almost immediately. We have designed our portable sharpener to include one of our double coated diamond steels; and after the wire edge is established, it can easily be removed by lightly stroking the blade’s edge across the flat fine diamond a few times at an angle approaching 22 to 25 degrees. This cuts the false wire edge away from the “real” edge, and then you have a truly sharp blade edge again. As a service, Knives of Alaska offers a complete re-conditioning/sharpening for only \$10.00 plus S&H.

SHEATH CARE: Our sheaths are made from either No. 1 Grade vegetable tanned, oiled American leather or a ballistic nylon type material. Leather sheaths require more maintenance than synthetic sheaths; however, there is simply no substitute for the beauty of high-quality leather. Sheaths are not included in our guarantee, as leather is an organic substance that can mildew, be cut, become dry, and crack. With proper care, leather can last for decades, and even though it may have a worn and used look, aging can actually enhance the character and beauty of the leather. Here are some hints on leather sheath care. If your sheath becomes wet, do not dry it over a hot surface. The leather can become hard and brittle and even crack. Allow the sheath to dry slowly in a warm, dry room or tent. You should also remove your knives from wet sheaths while drying.

Cleaning and Preserving: Dipping the sheaths in a mixture of 20% warm saddle oil to 80% beeswax will coat the inside and outside, and seal the pores of the leather. After dipping in the warm solution, wipe the sheath down, rubbing off the excess coating. This is an excellent method to help waterproof the leather. There are numerous products on the market that will clean and protect leather. They include Leola, Renaissance Wax, Mink Oil, saddle soap (for cleaning), Snow Seal, and others. Be careful in oiling the leather sheath without a wax in the solution. Oil will soften the leather to point that it can lose its molded shape.

HANDLES: We use a variety of handle materials. They include specialty woods, genuine stag, Santoprene™, G10, and Micarta. The stag has been treated with our special hardening liquid immersion to assist in resisting moisture; however, you can help maintain the beauty of stag by keeping it clean, and after it is dry, coating the stag with either baby oil or coconut oil to prevent cracking. Our wood handles benefit from coating with gunstock coatings such as Birchwood Casey, etc. Do not use gun oil on wooden handles. The other synthetic materials were all chosen based on their toughness and impervious nature to sunlight and chemicals. Just keep them clean and dry, primarily to protect the steel underneath.

Thank you for your business and enjoy the knives. Remember to take a youngster hunting and fishing – pass on the outdoor tradition!

Charles E. Allen
President, Knives of Alaska