



AB forge

# KNIFE CARE & GUARANTEE

## PLEASE READ CAREFULLY

The knives that I make are all made of carbon steel. Carbon steels sharpen well and are durable, but they will react to how they are used and treated. I do not use stainless steels. Handle materials vary by customer choice. Wooden handles (and indeed any natural materials), will age and develop their own patina over time. I can and will use stabilised woods. This means that they have been pressure treated with acrylic materials are more durable than untreated woods, but this is reflected in the material costs.

By taking care and following the guidelines below, your knife will build up and maintain an attractive and protective patina, and will serve you well.

### The Guarantee:

In the case of a fault or failure in the manufacture or materials of your knife rendering it unfit for purpose, I offer a full refund of both the cost of the knife and postage, and will pay for return postage, **OR** I will replace the knife and cover the cost of postage.

**This guarantee does not cover any failure due to the abuse of the knife, natural weathering or corrosion of the steel or wood, and does not cover any patination, etching or other surface treatment of the steel or wood.**

In the case that the purchaser wants to return the knife for any other reason, I will refund the cost of the knife as long as it is returned within a reasonable time frame and in a reasonable state. **Any fees incurred (e.g. PayPal fees or similar, duty and/or customs fees), will be deducted and the cost of postage will not be refunded.**

**Where any returned blade has been laser etched with personal logo's, names or initials, a fee will be made for refurbishment, as resale will be compromised.**

My guarantee does not cover knives damaged by misuse or abuse, neither does it cover reasonable wear and tear, though I am very happy to refurbish or refresh knives I have made for a small fee.

### General Principles

- If you leave your knife wet, it will rust. Please keep it dry after use.
- If you leave it dirty, it will stain. Please wipe away food regularly during and after use.
- Please **never** put your knife in a dishwasher.

Please do not use your knife for any purpose other than cutting food.

- Please do not use it to chop through bones.
- Do not use it as a screwdriver/pry bar/machete, etc.
- If you drop it, it may chip or lose the tip.

Please keep the handle dry and clean after use. It is made of natural wood, and will benefit greatly from the occasional application of a suitable oil or wax, such as Ballistol.

Your knife can be kept keen by stropping on leather, cardboard or newsprint. More comprehensive re-sharpening can be done with a suitable water or oil stone.

Andrew Bellamy