



Congratulations on owning the **Kermode 6" Fillet knife!** This version of the Kermode was designed as a general purpose fillet knife for everything from small trout to medium sized salmon. It also performs well as a boning knife.

Quick Specs

Blade Material: CPM® S35VN™ stainless steel

Handle Material: G10 laminate or resin treated wood

Blade hardness: 59-61 HRC

Cutting edge angle(inclusive): 30°

Maintenance and Care

The most important aspect of maintaining your Kermode is keeping it sharp. The steel we use holds an edge exceptionally well, so this is generally easy. For extended field use, we recommend a small portable and simple sharpening tool, for touch ups. You should also have a quality sharpening tool at home for periodic, thorough sharpenings. A honing steel works well to clean up the edge between sharpenings. To reduce time spent sharpening, avoid unnecessary dulling of your knife. Fine fish bones can be cut through, but using the knife to cut through the backbone will likely result in hastened dulling and should be avoided. Visit the sharpening page on our website for recommendations on tools and methods. Avoid pull-through carbide sharpeners.

The steel in your knife is highly stain resistant, not stain proof and can discolour in very extreme environments, such as prolonged exposure to salt water. As soon as possible after use or exposure to corrosive environments, wash your knife in fresh, clean, soapy water. Rinse and wipe dry before storing. Rinsing out the sheath periodically (especially after salt water exposure) is also a good practice. Let the sheath dry thoroughly before reinserting the knife.

Sheath

To replace the knife in it's sheath, guide the spine of the knife in along its side of the sheath. This avoids the jamming that could happen if the cutting edge wedges into its side of the sheath. To remove the knife, brace your thumb against the top front of the sheath and push off from it while gripping the handle. This leads to a safe, controlled withdrawal.

For further information on a variety of interesting knife topics visit our website: www.northarmknives.com