



Congratulations on owning a **Trillium paring knife!** The Trillium is perfect for all in-hand paring, slicing and coring tasks as well as delicate cutting board work (eg fruit or cheese). While it will handle all standard paring-knife cutting jobs, it is not meant for prying lids, cutting

into bone, frozen objects or other very hard or tough materials. Use a saw or a sturdy cleaver for such tasks.

Quick Specs

Blade Material: CPM® MagnaCut stainless steel

Handle Material: G10 laminate or carbon fiber

Blade hardness: 60-62 HRC

Cutting edge angle(inclusive): 30°

Maintenance

The most important aspect of maintaining your Trillium is keeping it sharp. The best way to achieve this is to avoid unnecessary dulling, as happens easily when cutting on plates, glass, granite countertops, or any surface harder than your knife, or from contact with hard objects in storage. Whenever cutting on a surface, make sure it is a soft material like wood or plastic. Storing your knife in a knife block is the best way to protect the edge when not in use. We recommend the use of a sharpening steel for frequent edge realignment and touch up, as well as an abrasive sharpening tool for periodic, thorough sharpenings. Visit the sharpening page on our website for recommendations on tools and methods. Avoid pull-through carbide sharpeners.

Another maintenance component has to do with rust and stain prevention. The high-end steel in your knife is in fact highly stain resistant, not stain proof. The steel will discolour in very extreme environments, such as prolonged exposure to salt water or washing in a dishwasher. It is best to wash your Trillium by hand in warm soapy water, then rinse and wipe dry before storing.

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