



Congratulations on owning an **Alder** 8" chef's knife! The Alder is our take on a classic German knife. It is suited to all work normally asked of a chef's knife. While the Alder is sturdy knife, avoid cutting into bones, frozen items, 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 composite

Blade hardness: 61-63 HRC

Total cutting edge angle: 30°

Maintenance

The most important aspect of maintaining your Alder is keeping it sharp. The best way to achieve this is to avoid unnecessary dulling as happens easily when cutting on surfaces harder than your knife or from contact with hard objects in storage. To prevent dulling, always cut on a wood or plastic cutting board and store your knife in a knife block. We recommend the use of a sharpening hone or 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. Avoid stains by washing your knife by hand in warm soapy water, then rinsing and wiping dry before storing.

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