



Congratulations on owning a **Mallard bird and trout knife!** The mallard is a versatile little knife. A great tool for processing small game and fish, as well as detailed work on larger game; It can also be easily stowed in a pocket as an EDC. Its light weight and sturdy sheath make it easy

to justify bringing it along on picnics, hikes and camping trips so you've always got a quality knife at your disposal.

Quick Specs

Blade Material: CPM® MagnaCut stainless steel

Handle Material: G10 or Carbon fiber laminate

Blade hardness: 61-63 HRC

Cutting edge angle(inclusive): 30°

Maintenance

The most important aspect of maintaining your Mallard is keeping it sharp. A big part of that is avoiding unnecessary dulling, as happens when the edge of the knife contacts glass, rock, steel or other materials which are similar in hardness or harder than your knife. Whenever cutting on a surface, make sure it is a soft material like wood or plastic. Touch up your mallard on a diamond or ceramic sharpening steel when you notice it is not cutting as well as when it was new; this will extend the time between thorough sharpenings. Visit the sharpening page on our website for recommendations on tools and methods. Avoid pull-through carbide sharpeners.

Wash your knife by hand with warm soapy water. Rinse out the sheath from time to time and let dry before re-inserting the knife. If the sheath becomes gritty wash out with high pressure from a garden hose nozzle. You may also sanitize both the knife and sheath by soaking for 10 min in a mild bleach solution (25ml of regular bleach per liter of water)

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