



Congratulations on owning the **Kermode 9" Fillet knife**! This knife was designed to cleanly cut fillets from larger fish like salmon and halibut. It can also be used as a boning knife or for carving meat.

Quick Specs

Blade Material: CPM MagnaCut stainless steel

Handle Material: G10 laminate or carbon fiber composite

Blade hardness: 61-63 HRC

Cutting edge angle(inclusive): 30°

Maintenance and Care

For extended field use, we recommend a compact portable diamond stone for touch ups. At home, a diamond or ceramic honing steel works well to clean up the edge between sharpenings. Periodic thorough re-sharpening, either by hand or with a guided system, will eventually be called for to maintain peak cutting performance. 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. 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.

When skinning a fish, we recommend use of a cutting board that elevates the fish. This allows room for your knuckles without having to put excessive flattening force on the blade, which, if high enough, could snap the blade.

Sheath

To replace the knife in it's sheath, guide the cutting edge of the knife in along 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**