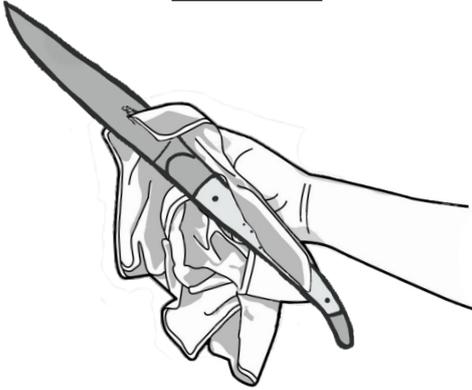


CLEANING



It is important to take precautions when cleaning your table knives, as natural material handles are sensitive to water.

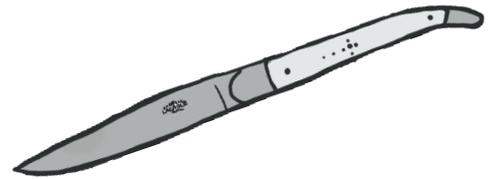
To clean the blade, use a non-abrasive sponge with a dishwashing liquid then dry it carefully with a soft cloth. Never soak your knives. Only knives marked «water resistant» are dishwasher safe and should be wiped dry after the cycle.

For storage, we recommend a box or knife case so that the knives do not touch each other and so that scratch marks.

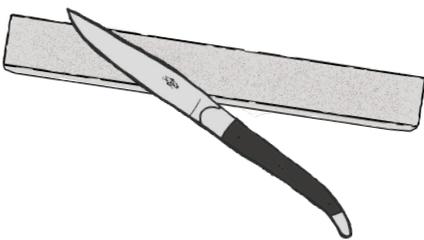
To maintain the longevity of the blade, you can apply a little bit of oil (cooking oil) on the blade, to create a protective film.

A wooden knife can get a slight patina over time, to protect it and keep its beautiful appearance, you can apply a little linseed oil to nourish the wood.

MAINTENANCE



SHARPENING



To maintain the optimum quality of the edge of your blade, we recommend a sharpening on natural stone. Moisten the stone for about ten minutes, then, keeping a sharpening angle of 20°, maintain a constant pressure by sliding the blade along the stone.

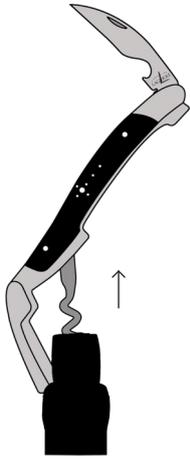
All our Forge de Laguiole knives are guaranteed against manufacturing defects under normal use. For any maintenance or repair, you can contact us at the following address: contact@forge-de-laguiole.com and adding a picture of your knife. Our team will inform you about the steps necessary for the proper treatment of your knife

AFTER SALES SERVICE



SOMMELIER KNIFE MAINTENANCE GUIDE

USE



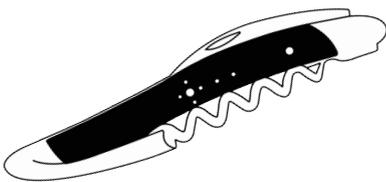
When using the wine waiter's knife, the screw must be placed vertically in the center of the cork. Avoid pushing the screw completely in order not to pierce the cork.

The corkscrew must be kept straight, in the continuity of the neck of the bottle. Otherwise, you risk twisting or weakening the piece. To do this, use the lever.

A Laguiole sommelier knife should not be washed, it must be wiped. The natural materials of the handle, such as precious woods or horn, are sensitive to humidity.

We recommend that you wipe the various metal parts of your sommelier knife with a soft, slightly damp cloth, and then wipe after immediately with a dry cloth.

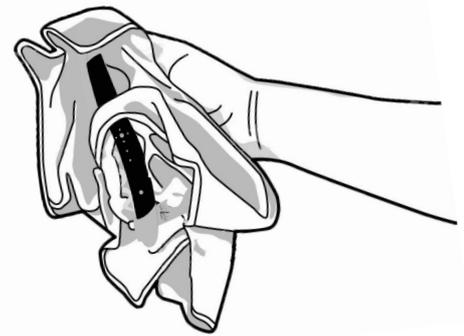
MAINTENANCE



A wooden handle can get a patina with time, to protect it and keep a nice look you can apply a little linseed oil to nourish the wood. For natural material handle, it is advisable to keep them in a dry place. Please maintain the mechanism of the knife by adding from time to time a drop of oil, in the mechanism, at the joint between the blade and the spring.

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CLEANING



AFTER SALES SERVICE



FOLDING KNIFE MAINTENANCE GUIDE

USE



It is necessary to always accompany the blade when closing a folding knife to avoid dulling the edge with a brutal closing. Our knives must be used for cutting, any other use is not recommended and will not allow a guarantee if the knife is damaged.

A Forge de Laguiole folding knife cannot be washed, it must be wiped.

The natural materials of the handle, such as horn or wood, are sensitive to humidity.

To clean your blade, it is recommended to wipe it with a slightly damp soft cloth, then wipe it with a dry cloth.

CLEANING



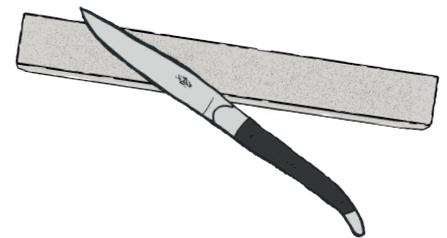
MAINTENANCE



A wooden knife can get a patina with time, to protect it and keep a nice look you can apply a little linseed oil to nourish the wood. For horn knives, it is advisable to keep them in a dry place. Please maintain the mechanism of the knife by adding from time to time a drop of oil, in the mechanism, at the joint between the blade and the spring.

To maintain the optimum quality of the edge of your blade, we recommend a sharpening on natural stone. Moisten the stone for about ten minutes, then, keeping a sharpening angle of 20°, maintain a constant pressure by sliding the blade along the stone.

SHARPENING

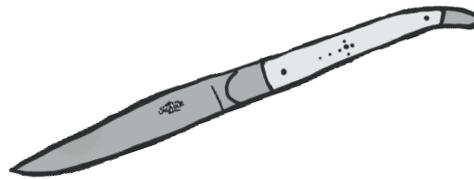


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KNIFES



Always stay focused when using knives. Hold the knife by the handle, never by the blade. Carry the knife with the edge pointing down and away from your body. Test the sharpness only on the object to be cut, never with your hand. Always use well sharpened knives and appropriate cutting surfaces. Use protective equipment and secure the cutting material if necessary. Place knives only in designated locations and never leave them lying around carelessly. Do not grab a falling knife. Store knives in sheaths or knife holders. Never run with an unprotected knife. Entrust sharpening only to experienced individuals. The blade's edge can cause deep cuts, severe injuries, or even wounds requiring medical attention. Using a knife for unintended tasks (e.g., as a lever or hammer) can lead to accidents or damage the tool. To minimize risks associated with knife use, we recommend following these safety instructions: Never use a knife for tasks it was not designed for. Hold the knife with a firm and stable grip. Avoid abrupt or imprecise movements. Never point the blade toward yourself or another person, even when handling the knife. Store the knife in a secure place, out of reach of children and untrained individuals. Regularly clean the knife, ensuring the blade is thoroughly dried after each use. As a manufacturer, we strive to ensure the safety of our products during normal use. This includes strict quality control adhering to a rigorous specification sheet, to which every FORGE DE LAGUIOLE product is subjected. We also have a quality service that oversees the safety of our products throughout all manufacturing stages, carried out in our Forge de Laguiole workshop.

