

Sigmund



The Sigmund anniversary knife is a little bit more than the ordinary and it has quite a story to tell.

Designed by two generations of Helle men. Knife-blade designed by Sigmund Helle in the beginning of the 1930's and its handle by his son Torodd in 2012. Representing 80 years of tradition.

The Sigmund knife is a classic all-purpose knife. Its beautiful handle made out of stacked pieces of wood mixed with leather spacers gives the knife personality and the triple laminated stainless steel blade will offer extraordinary sharpness. The Sigmund knives comes with a genuine leather sheath out of the ordinary.

Maintenance

Helle knives are designed to retain their sharpness as a lifelong outdoors companion. But it is still important to take care of your knife and its sheath.

The Handle. Dry the handle with a soft cloth if wet and wax occasionally.

The Sheath. The leather needs to be impregnated occasionally with colourless impregnation agent (grease or wax) to keep supple. Dry the sheath carefully in room temperature if it becomes wet

The Blade. Wipe the blade with a soft cloth if wet and treat with grease occasionally.

Sharpening

Use a diamond tool or a wet stone for sharpening. Place the knife bevel flat to the sharpening tool and work the entire blade. Work one side until you can feel a slight burr on the opposite side. Switch side and repeat the procedure until you feel the burr on the first side. You have now established an edge.

Remove the burr by stroking both sides of the blade gently over the sharpening tool as if cutting very thin slices. Keep the bevel flat towards the sharpener and move from side to side until the burr is gone.

If the blade is very dull or damaged, use a fine-grained grindstone and plenty of water to sharpen until you have a raw edge. Use a generous portion of cooling liquid and never sharpen on a dry stone. A hot-ground edge loses its heat treatment and ruins the blade.

Please view the full instructions on www.helle.no

Name:	Sigmund	Weight:	Year:	Art. No:
Design:	Helle-design	94 g	2012	77
Blade:	Triple laminated stainless steel	Thickness:	3,0 mm	
Handle:	Beech, leather and darkened oak			
Sheath:	Genuine leather	Weight:	48 g	

