



Harding



The Harding is a traditional barrel handle hunting knife.

The beautiful, warm handle is made from curly birch and darkened oak separated by layers of leather. It has a full length tang. The blade is made of razor sharp triple laminated stainless steel. It comes with an embossed leather sheath with a handle butt retainer. A knife you will treasure.

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:	Harding	Weight:	Year:	Art. No:
Design:	Erling Opstad	104 g	1986	99
Blade:	Triple laminated stainless steel	Thickness:	3,1 mm	
Handle:	Curly birch, leather and darkened oak			
Sheath:	Genuine leather	Weight:	56 g	

