

Steinbit



The Steinbit is a fillet knife with a thin flexible blade of non-laminated stainless steel (Sandvik 12C27).

The nicely curved wood handle feels good in the hand. It is supplied with a Nordic style sheath.

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:	Steinbit	Weight:	Year:	Art. No.:
Design:	Espen Thorup	90 g	1990	115
Blade:	Sandvik 12C27 stainless steel	Thickness:	1,6 mm	
Handle:	Curly birch			
Sheath:	Genuine leather	Weight:	44 g	

