



## Temagami



The semi-full tang provides the extra strength associated with bushcraft knives. The tang is exposed on the top and pommel end, but is covered by the wood of the handle on the finger side. This protects the fingers from direct contact with the steel in cold weather. The drop point style blade is made of triple laminated stainless steel that provides excellent edge holding toughness and ease for sharpening. The handle has a bit of a finger guard to help keep your hand off the edge when slippery. The handle shape on the updated version of the Temagami allows a better control of the knife when holding in more positions. The Temagami comes with a Scandinavian style pouch sheath retaining the knife securely without the need for snaps or straps.

## 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.

<u>The Handle.</u> Dry the handle with a soft cloth if wet and wax occasionally.

<u>The Sheath.</u> 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

<u>The Blade</u>. 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:	Temagami	Weight:	Year:	Art. No:
Design:	Les Stroud	155 g	2011	300
Blade:	Triple laminated stainless steel		Thickness:	3,0 mm
Handle:	Curly birch			
Sheath:	Genuine leather		Weight:	60 g



