



Knife Care Guide

Always hand wash your knives after use and dry thoroughly.

Occasionally treat the blade with a thin coating of the food safe wax supplied with your knives. If you do not use your knife for a month or so, please wipe the blade and re-apply a thin coating of wax.

Do not put your knife in a dishwasher.

Always sharpen your knife by hand. We recommend using a sharpening stone, a 1000 grit would be a good starting point. Depending on the type of stone you are using a good tip is to pre-soak the sharpening stone for a minimum of 15 minutes to half an hour. There are some great sharpening tutorials online if you have never done this before!

We take great pride in the quality of these knives and offer a guarantee that during their lifetime should your knives ever need re-sharpening, please return them and our bladesmith will happily do this free of charge.

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