

Knife Care Guide

Damascus steel knives are prized for their sharpness, durability, and beauty. Their **high carbon content** gives them a long-lasting edge, but it also makes them more vulnerable to rust if exposed to moisture. With proper care, your knife will serve you for years and even improve with age.

Cleaning & Drying

Step	Instructions
Wash	Use warm water with mild dish soap. Avoid dishwashers, as harsh detergents and heat can damage the blade.
Dry	Immediately dry with a clean towel — never air dry.
Oil	Apply a thin coat of mineral oil (food-safe, inexpensive, and long-lasting). Cooking oils may work short-term but can spoil over time.

Rust Prevention & Removal

Rust can appear quickly — sometimes within minutes — but it's easy to fix.

Situation	Solution
Light Rust	Rub blade with apple cider vinegar or lemon juice
After Treatment	Wash with warm soapy water, dry thoroughly, then oil the blade
Long-Term Protection	Over time, your knife will develop a patina that naturally resists moisture

Storage Guidelines

- ☒ Store knives in a **dry environment**
- ☒ Avoid long-term storage in **leather rolls or sheaths** (leather traps moisture)
- ☒ If storing in leather, apply a **heavy coat of oil** first
- ☒ Use a **wooden block, magnetic strip, or padded case** for safe storage

Usage Tips

- Do not cut frozen food, bones, or extremely hard materials — this can chip the blade.
- Always use a **wooden or plastic cutting board** (avoid glass, stone, or metal surfaces).
- Keep knives away from prolonged exposure to acidic foods; clean promptly after use.

Quick Reference Checklist

- ☒ Wash in warm soapy water → Dry immediately
- ☒ Apply mineral oil before storage
- ☒ Use vinegar or lemon juice to remove rust

- ✗ Do not store long-term in leather rolls
- ☒ Use proper cutting boards to protect the edge

💡 **Why Extra Care Matters**

High-carbon Damascus knives require more attention than standard stainless steel blades. But the reward is unmatched:

- Superior sharpness and edge retention
- Unique, beautiful Damascus patterns
- A patina that tells the story of your knife's journey

With consistent care, your knife will not only last. it will become a trusted companion in your kitchen or outdoors.