

PRODUCT CARE

Kershaw knives are designed to work hard. Take care of your Kershaw with regular maintenance to make it last.

CLEANING & OILING

Always keep your knife clean. Wipe away debris and, if needed, wash with a mild detergent and dry thoroughly. Do not let your knives sit in water. Due to the high carbon content of the quality steel in our blades, the blade may corrode if not properly cared for. Wiping a light coating of oil on the blade and hinge before storage is also important for keeping your investment in proper working order. Most household oils, WD40, 3-in-1 oil, or gun oil will work just fine for maintaining your Kershaw knife. We recommend using **Kershaw Knife Oil**.

BLADE AND HANDLE COATINGS

The technologically advanced coatings on the blades and handles of some Kershaw knives are designed to add beauty to the products and to enhance specific performance features. Although Kershaw coatings are designed to stand up to continual knife use, in time, all coatings will show some wear. Scratches and other signs of wear should be expected and considered normal.



CARE FOR KERSHAW

CARE FOR KERSHAW SHEARS

Keep shears debris free. If needed, wash with mild detergent. Then wipe dry and add a light coating of oil to the blades and pivot point. The blades of your Taskmaster shears separate to make cleaning especially easy.



ADJUSTING SCREWS

Please use Torx bits (not an Allen wrench, which will strip the screws) to adjust screws on Kershaw knives. Most screws may be adjusted using either a T6 or T8 Torx bit, we recommend using the Kershaw **TX-Tool**. T6 fits pocketclip, handle, and safety-lock screws on current model knives. T8 fits the pivot screw. Some older models (prior to 2000) may require a T4. If screws on your knife are coming loose or you think the holes could be stripped, use thread locker (such as blue Loctite 243) and let set for 24 hours before using your knife.

SHARPENING

Your knife comes with FREE lifetime sharpening. Just send the knife in to our Tualatin, Oregon facility, we'll sharpen it and return it to you. You can also sharpen your knife with the **Kershaw Ultra-Tek Sharpener**.

Hold the blade against the Ultra-Tek at the original

sharpened angle of 18°–22°.

Beginning at the base of the blade and tip of the sharpener, pull the blade down and toward you across the top of the sharpener in a slight arc as shown in the illustration. Do the same thing across the bottom of the sharpener as shown. This sharpens the top of your blade.

Repeat this “over and under” motion approximately three to five times on each side to fully sharpen your knife.

If your Kershaw knife needs repair, please see information about the **Limited Lifetime Warranty**.