

RUANA[®]

Knife Works, Inc.



A Montana Tradition Since 1938

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Caring For Your Ruana Kitchen Knife

- ◆ Please handle with care ~ all knives are very sharp!
- ◆ After each use, wash the blade with a mild dish soap and wipe dry immediately. This is especially important when used on anything highly acidic (garlic, onions, oranges, limes, etc.).
- ◆ ***Never*** put your knife in the dishwasher or it will look like the knife in the photo below. The blades are made of carbon steel which will rust. If rust is present, your knife is not ruined and it can be cleaned up.



- ◆ A bluing or darkening of the blade will occur naturally. This is a property of carbon steel.
- ◆ If your knife has a wood handle and the finish dulls over time wipe it down with mineral oil to restore the original color.
- ◆ If you need your knife cleaned up we can do so for a nominal fee.
- ◆ At the first sign of dulling, your blade can be sharpened with a few strokes on a good steel.
- ◆ Please feel free to contact us with any questions or concerns you may have.
- ◆ Bon Appetit!