Care Tips for Your Swiss Army Knife

The various tools are manufactured from high-quality steel. Its characteristics are matched to the requirements of the area of use. The necessary final hardness and corrosion resistance are achieved through tempering and annealing the steel along with the final polishing processes.

Sharpening

*Straight cut:* Re-sharpen using a whetstone at an angle of 15 - 20°. This will result in a cutting angle of 30 - 40°. If sharpening on a grinding wheel, always cool with plenty of water to avoid excessive temperatures and the resulting damages.

*Serrated cut:* Hone the blade with a sharpening stone by pulling it across the flat side of the serrated cut at an angle of 15 - 20°.

All of this is faster and easier with the Victorinox Knife Sharpener «7.8714». It is suited for sharpening both normal and serrated cut blades.

Cleaning *(see separate instructions for the USB stick)*

Open and close the blades several times in warm water until they move easily again. Remove the battery for all models with integrated electronics. After drying, place a small drop of oil between the blades and the tool casing or spring as well as other friction surfaces. Never clean your knife in a dishwasher!

Electronics

The electronics in your tool are not waterproof. If liquids seep into the housing, remove the batteries and let the housing dry thoroughly. Because the contacts have a protective lacquer coating, the electronics will not be damaged.

Various properties are essential when selecting knife oil. For example, there are oils which are primarily used to care for a knife but which have insufficient lubrication properties. These can even be harmful to the functionality of a pocketknife (stickiness, etc.). Also, please heed the general food regulations.

Our recommendation

Multi Tool Oil
(Victorinox part no. 4.3301)

Features of the multi-purpose oil are
- Neutral odor and taste
- Highly resistant to aging
- Excellent protection against abrasion and corrosion
- Suitable for use with foods