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## PUMA - KNIFE - CARE and RESHARPENING INSTRUCTIONS

### a) GENERAL:

It is the steel that makes a good knife. There are two types of PUMA-KNIFE-STEEL:

1. NON stainless high-grade carbon steel, with a chromiumplated surface for protection.
2. STAINLESS STEEL, a special alloy of high grade carbon and molybdenum.

Both types are special steel alloys which have been selected according to the purpose of each knife.

Whether stainless or high carbon steel it makes no difference to the quality of the knife.

3. All blades are Rockwell tested.

The springs of the German hunting folders are made of non stainless special spring steel, because of the flexibility by great temperature differences, in order to keep up the high quality of the product.

Knives often open very tightly. A drop of oil on the hinges and opening and closing the blades a couple of times mostly solve the problem.

### b) CARE of PUMA-KNIVES:

1. After use clean knife thoroughly. Keep away from heating elements to avoid staghorn or wood handles to crack or deform.
2. Apply a thin coat of gun oil specially on springs and moving parts.
3. Never open two parts half way. The spring may get too much tension and break. (Fig. 1)



Fig. 1

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4. Resharpen blades with PUMA-Sharpener steel article-No. 90 3574 or 91 3575 or PUMA-Arkansas-Oilstone article-No. 90 3576 and sharpening oil article-No. 90 3579.
  5. Don't use your knife for chopping, piercing, as can-opener or screwdriver, because the blade will definitely get damaged. Always remember a PUMA-KNIFE is a valuable tool.

**c) RESHARPENING:**

Don't ever put a PUMA-knife on a high speed sharpening wheel. You will burn the steel and destroy the cutting edge. (Fig. 2)

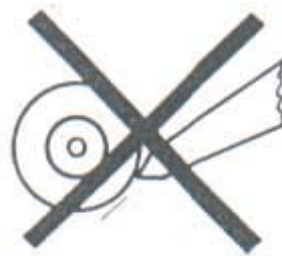


Fig. 2

Thin blades (Fig. 3)



Fig. 3

can be resharpened with PUMA-Arkansas-Oilstone No. 90 3576 and PUMA-Sharpener-Oil No. 90 3579. Put some sharpening oil on your stone. Lay your blade flat on the stone with the cutting edge facing away from you. Then tilt back of the blade up to approx 30 angle. (Fig. 4) Push the knife away from you.

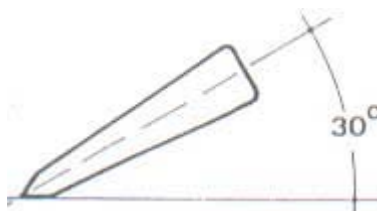


Fig. 4

Just like you are trying to cut a thin slice of the surface of the stone. Repeat this stroke two or three times. Turn your knife over to the other side of the blade with the cutting edge facing you. Tilt the blade

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to approx. 30 angle. (Fig. 4) Pull the knife towards you just like you are trying to cut a thin slice of the surface of the stone. Repeat this stroke two or three times. Take the same number of strokes on each side of the blade. (Fig. 5 + 6)

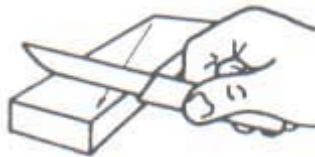


Fig. 5



Fig. 6

BLADES which have been resharpened often and which are dull and round (Fig. 7)



Fig. 7

should be resharpened on PUMA- Sharpening-Stone No. 90 3578 as follows:

1. Wet stone thoroughly with water and keep surface wet during resharpening process.
2. Start on the coarse, light side of the stone. Put the knife in the right hand and hold blade flat, start rubbing a few strokes right and left against the edge. Turn knife over and rub in the other direction. Always press blade against stone just like you are trying to carve a thin slice of it. If the blade is thin enough a fine burr will be seen on the edge.

By rubbing the blade on the sharpening stone damages on the edge will also be removed.

3. This burr has to be removed on the fine, dark side of the stone. Tilt knife approx. 30 to the surface (Fig. 4) and proceed as on the Arkansas Stone above.

#### **d) REPAIRS:**

Spare parts, except leather sheaths, will not be sold. As a customer service repairs and resharpening of blades will be charged at cost only.

Take care of all the above points and your knife will always stay sharp and in top condition.