

WoodRiver[®] European Style Steak Knife Kit

Product: #166347

7/20/2020



Warning:

The blade comes pre-sharpened! Make sure you cover the cutting edge of the blade with several layers of painter's/masking tape to prevent injury to yourself.

Supplies Needed to Complete Kit:

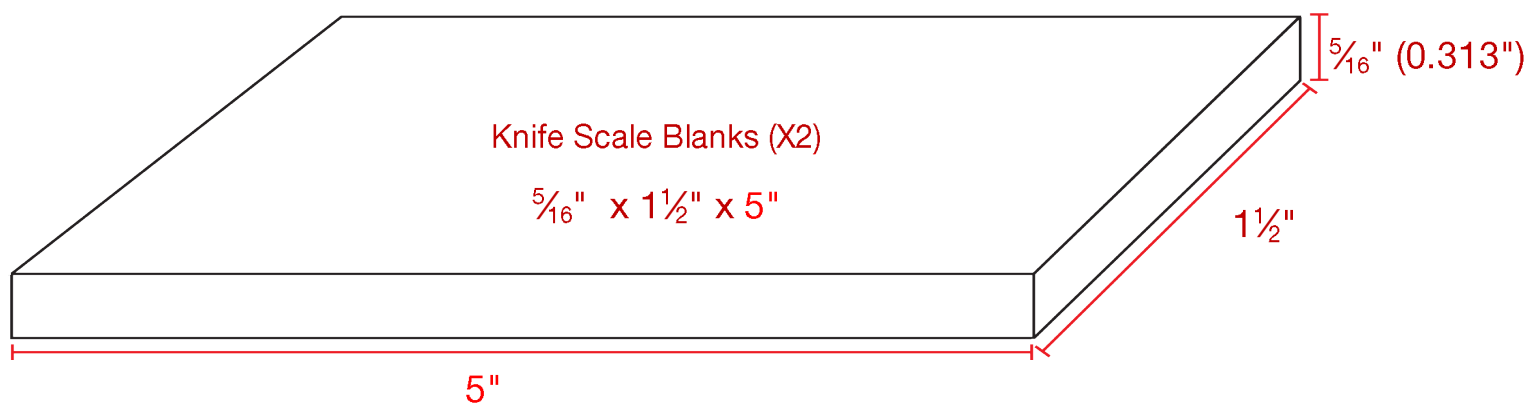
- 2.5mm Drill Bit
- $\frac{5}{16}$ " x $1\frac{1}{2}$ " x 5" Knife Scale Material (x2)
- Bandsaw/Scrollsaw/Coping Saw
- Drill Press
- F-Style Clamps
- Wood Files/Rasps
- Double-sided Woodworking Tape
- 5-Minute Epoxy
- Sandpaper
- Eye & Ear Protection
- Dust Mask

Layout & Cutting:

Examine your knife scales to determine Left & Right and Inside & Outside faces, label accordingly. Once labeled, join the interior surfaces together using a small piece of double-sided tape, ensure that the squared ends and sides of the scales are flush. Trace the outline of the knife handle/tang onto the knife scale. Using a coping saw, scroll saw, or bandsaw cut out the profile of the handle, leaving the lines previously traced, generally $\frac{1}{16}$ " outside the trace line. Once the scales have been cut out to shape, separate the two halves and remove the double-sided tape.

Drilling:

Using a small piece of double-sided tape, position one of the scales to the knife handle/tang and press into place. Ensure that the scale is positioned properly. With the scale side facing face down drill the (3) 2.5mm holes through the scale. Use of a sacrificial piece of wood is recommended to help prevent splitting & tear-out. Remove scale and repeat the same steps as outlined above for the other side.



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Shaping & Assembly:

- Using Denatured Alcohol or Acetone wipe & clean the interior side of the scales and handle/tang of the knife blank. This helps ensure a clean residue free surface allowing for proper adhesion.
- Dry-fit the scales to the knife handle/tang, insert the pins and verify the fit is satisfactory, a dry run of sorts. Once satisfied with the fit, mix and apply 5-minute epoxy to the knife handle/tang. To help prevent squeeze out onto the decorative spine apply the epoxy to only the lower portion of the handle/tang. **Tip: Install the provided pins through the holes of the knife handle/tang first before applying the epoxy leave approximately $\frac{5}{16}$ " protruding from each side of the handle/tang.** It will still be necessary to use clamps to apply light pressure during the curing process. Remove any excess epoxy at this time.
- Once cured, remove clamps and sculpt/shape the handle to the desired shape using files, rasps, and sandpaper. Once the desired shape has been achieved, sand to 320 grit.
- Apply a finish of your choice.