

Man's Best Friend

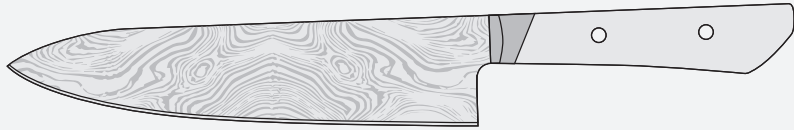
DIY Chef Knife Making Kit



**MAN CRATES
PROJECTS**

COMPONENTS

Everything needed to build your very own knife



Knife Blade*
x 1

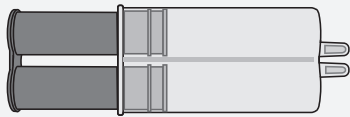
* Blade Style and handle scale material vary depending on your specific kit. All will follow the same process for building your knife.



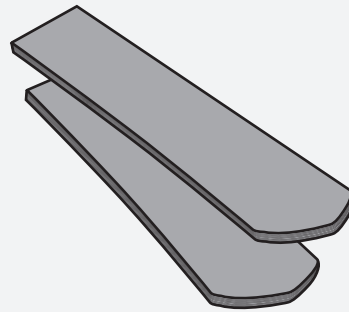
Drill Bit
x 1



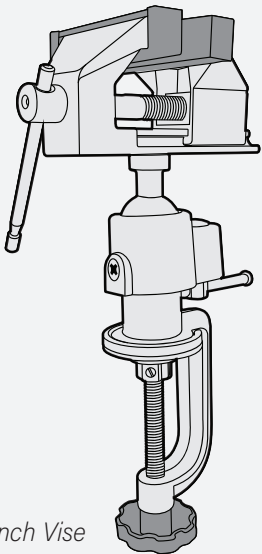
Mosaic Pins
x 1



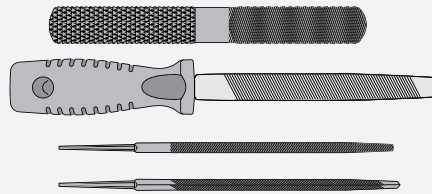
2 Part Epoxy
x 1



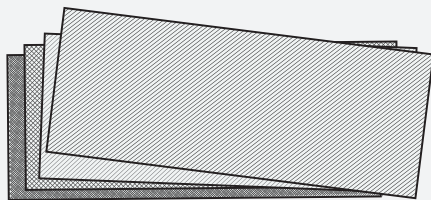
Handle Scales*
x 2



Bench Vise
x 1



Rasp and File Set
x 1



Assorted Sand Paper Set
x 1

The Blade

Your Damascus Steel Blade Blank was crafted with incredibly durable VG-10 steel. We're talking 67 layers of steel that have been hardened to HRC 60 on the Rockwell Hardness Scale. This knife is sturdy and extremely sharp, so its wielder will need to be just as sharp to ensure continued possession of all digits while chopping.

The Handle

This is the most intimate part of your knife; it's what you'll be feeling every day. Your kits come with one of the following two options:

Micarta Handle Scales

The two-tone linen Micarta are made from layers of hardened resin linen and are incredibly durable. The struggle of shaping and sanding will reveal a beautifully unique wood grain pattern that resists corrosion, acids, oils, heat, cold, moisture, compression, and apathy.

Stabilized Cholla Wood Scales

These wood handles are all one-of-a-kind. They're made from dried cactus wood stabilized in beautiful resin. When finished, they provide a stunning organic lattice of wood and color. These handles are easy to work with and provide jaw-dropping results.

The nickel mosaic pins provide the perfect complementary accent to your scales and steel.



**This project takes 6 hours
on average to complete**

You will also need: A drill and some kind of polyurethane finish if you want a more glossy finish.

8" Chef's Knife

With a curved blade for slicing and rocking, this is the workhorse of the kitchen and can do practically every task. This blade will be the most used knife in your kitchen.



8" Chinese Cleaver

You may think about butchering large pieces of meat, but this cleaver is actually best for cutting and dicing vegetables. Use its weight for smashing garlic, its flat blade for slicing and julienning, and its large surface for scraping and transferring between cutting board and pot.



10" Bread Knife

This knife is huge, and that's great for long even cuts on big loaves of bread. The serrated blade sails through even the sturdiest rye loaf or ciabatta.



GETTING STARTED

Laying things out and shaping the bolster



Fig 1

Pro Tip:

Safety first! Before working on the knife, wrap the blade (Fig 2). This will keep your blade clean from scratches and epoxy and ensure you don't lose a finger along the way.



Fig 2

ASSEMBLY

Gluing the pieces together



Fig 3



Fig 4

- 1 Once you've verified all pieces fit together properly, mix epoxy (Fig 3) and apply to the flat side of only one handle scale. Then, attach it to the metal tang. Use the vise to clamp, but avoid forcing out too much epoxy (Fig 4). Follow manufacturer's recommendations for cure time.
- 2 Make sure the handle scale sits flush to the bolster. If you do end up with gaps, you can fill them with epoxy later.



Fig 5

- 3 After it cures, use the holes in the tang as a guide to drill through the attached handle scale (Fig 5).
- 4 Repeat epoxy attachment process with the other handle scale (Fig 6). Once cured, drill through the second handle scale.
- 5 Finally, apply epoxy to the mosaic pins and slide them through your holes. If necessary, lightly tap them into place (Fig 7).



Fig 6



Fig 7

SHAPING

Fitting the handle to your hand



Fig 8

- 1** Clamp the blade into the vise so you can start shaping the handle. The vice head pivots so you can get a good angle, no matter how you're working.
Using the file and rasp, grind the pins until they're flush with the handle material, then begin shaping the handle (Fig 8).
- 2** Beginning with the biggest, sharpest teeth of the rasp, remove material on the profile side of the handle until it is within 1/16" of the blade tang. Once the profile is done and the handle completely follows the shape of the metal tang, start shaping the faces of the handle to blend into the bolster and fit your grip.

- 3** The file can be used on both handle material and nickel bolster, but avoid using the rasp on the bolsters because deep scratches will be hard to sand out. Switch to the file when you're close to your desired thickness (Fig 11, 12). Use the file to work out all deep scratches created by the rasp.



Fig 9



Fig 10



Fig 11



Fig 12

Pro Tip:

If you find gaps or holes, either from mistakes or natural occurrence in the material, you can mix more epoxy as filler. Let cure, then finish as normal.

- 4** For sanding, begin with the roughest paper (100 grit), and don't move on until all deep scratches are removed (Fig 13).
- 5** Slowly progress through the finer grits, paying extra attention to the bolsters. The ultra-fine grits are there to polish the metal bolsters, pins, and knife tang to a scratch-free finish (Fig 14).



Fig 13

Pro Tips:

When sanding curves, stretch the sandpaper between your hands and pull back and forth over the handle. This belt-like technique will make for even curves.

Wrap your sandpaper around a scrap piece of wood to give it some rigidity.

When sanding the undercurve where the bolster meets the wood, wrap your sandpaper around a rigid curve like the round file.

100 Grit



Fig 14a

240 Grit



Fig 14b

400 Grit



Fig 14c

600 Grit



Fig 14d

FINISHING

Applying a finish to protect your handle

Both handle materials are stable and don't require a sealant or finish. Even the cactus wood inside the resin handles have been chemically stabilized to prevent moisture-absorption. However, a polyurethane finish will fill any scratches and give the handle a cleaner, clearer look.



Fig 15

Knife Care:

Hand wash knives with soap, and dry afterward with a towel. Avoid using the dishwasher or soaking knife in water. After cleaning, store in a butcher block, sheath, or drawer tray. We don't recommend a loose drawer, as it may bounce around or cut things.

Keep your blade sharp by honing it with a wet stone. If you have a full set of stones, sharpen it yourself. Otherwise, take it to a professional regularly, or as often as you would rotate your tires.



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