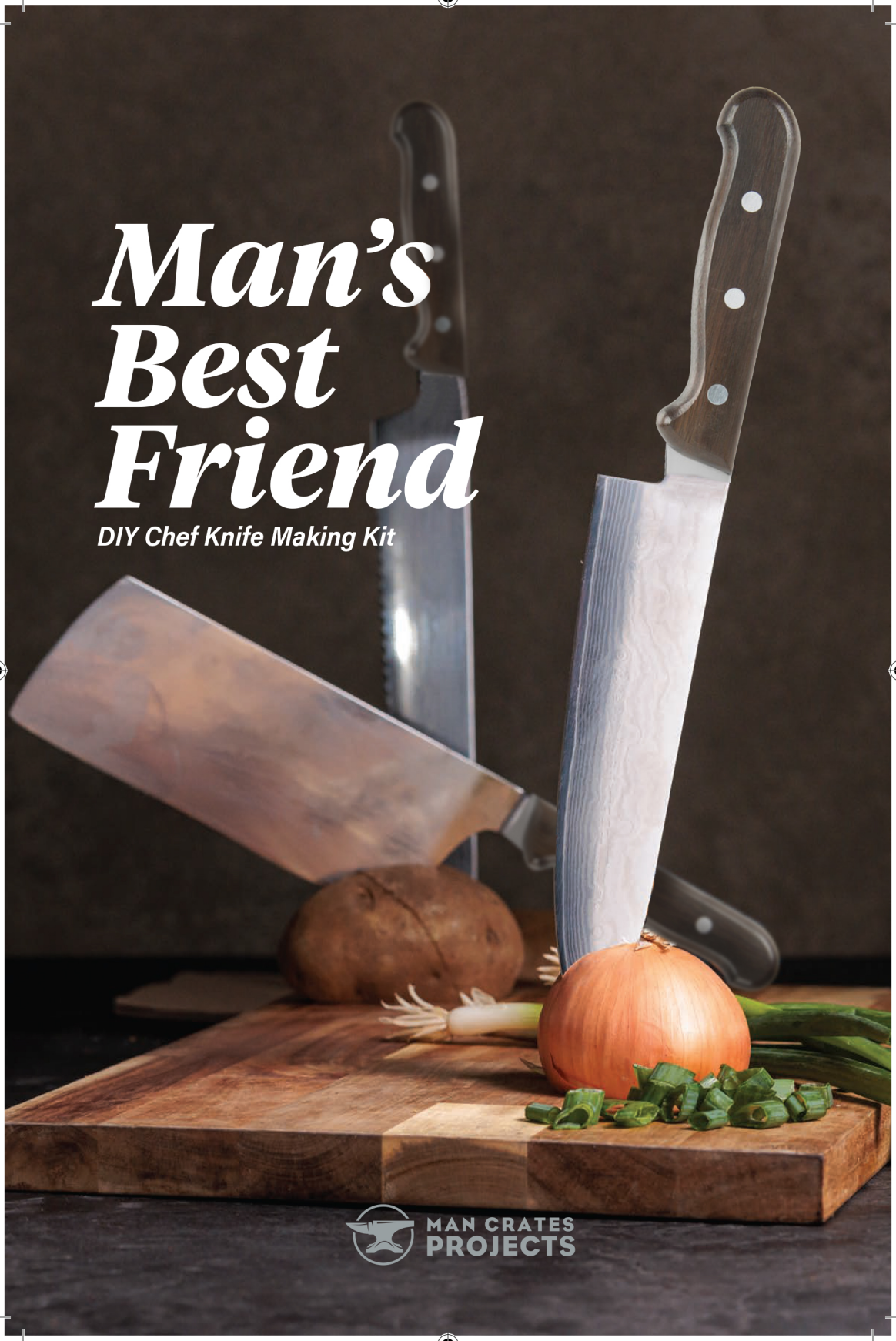
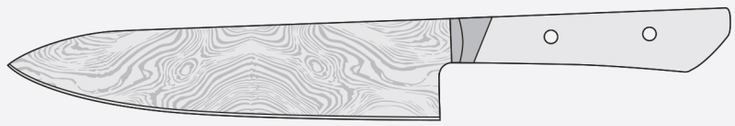

Man's
Best
Friend
DIY Chef Knife Making Kit
MAN CRATES
PROJECTS

COMPONENTS

Everything needed to build your very own knife

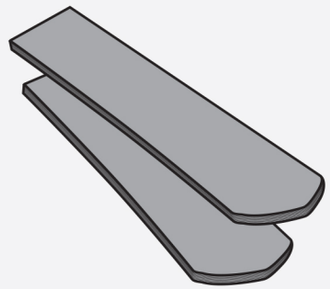


*Knife Blade**
x 1

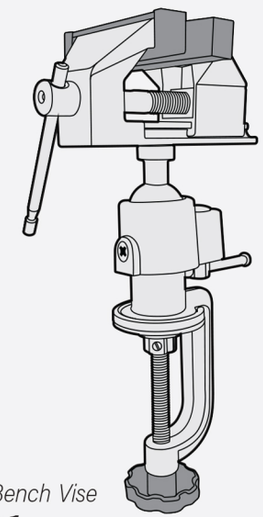
** Blade Style and handle scale material vary depending on your specific kit. All will follow the same process for building your knife.*

Drill Bit
x 2

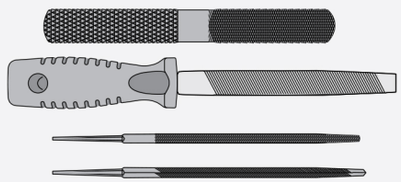
Screw Rivets
x 3



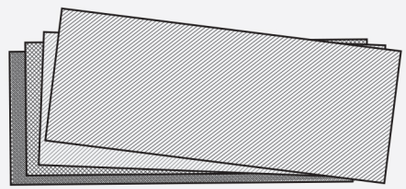
*Handle Scales**
x 2



Bench Vise
x 1



Rasp and File Set
x 1



Assorted Sand Paper Set
x 1

The Blade

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.

This project takes 6 hours on average to complete

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

GETTING STARTED

Laying things out and shaping the bolster

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.

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 ensure you don’t lose a finger along the way.

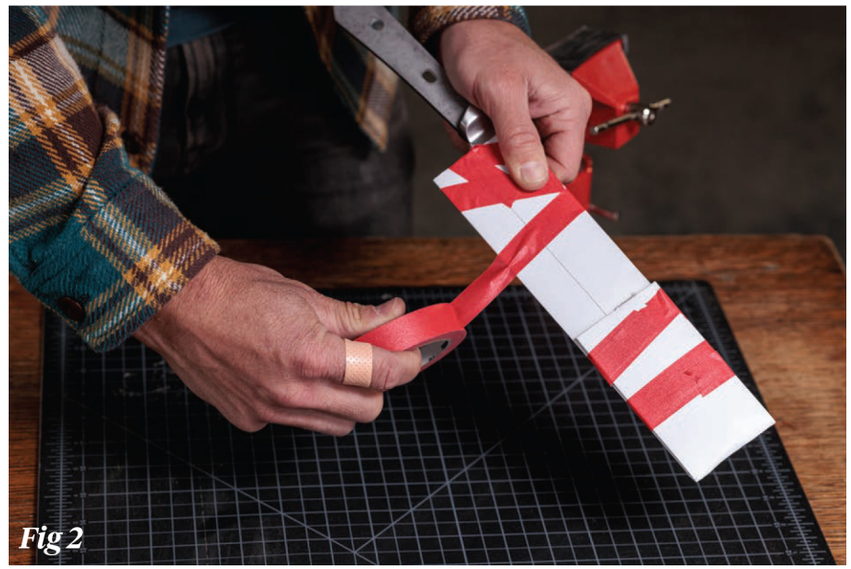


Fig 2

ASSEMBLY

Gluing the pieces together

1. Once you've verified all pieces fit together properly, make sure the handle scale sits flush to the bolster.

Fig 3

2. Use the holes in the tang as a guide to drill through the attached handle scale (Fig 3).

3. Drill through the second handle scale.

4. Place the 3 pins on the scale handles to secure them with the knife (Fig 4).

Pro Tips:

Use epoxy for better bonding.

Fig 4

SHAPING

Fitting the handle to your hand

Fig 5

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 5).

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 nickle 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 8). Use the file to work out all deep scratches created by the rasp.

Fig 6

Fig 7


Fig 8

4. For sanding, begin with the roughest paper (100 grit), and don't move on until all deep scratches are removed.

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 9).

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.

Fig 9A

Fig 9B

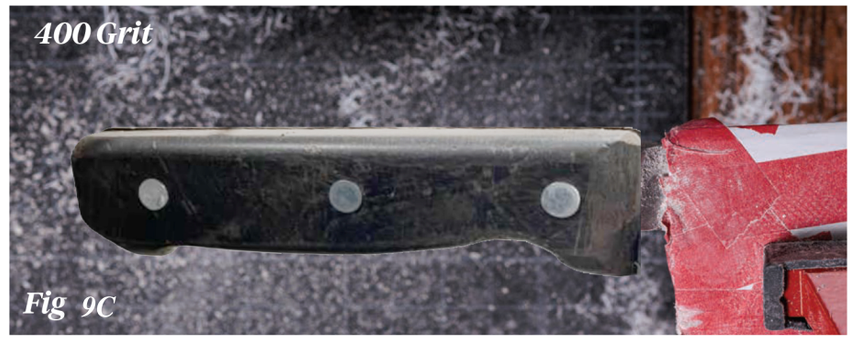


Fig 9C

Fig 9D

FINISHING

Applying a finish to protect your handle

A polyeurethane finish will fill any scratches and give the handle a cleaner, clearer look.

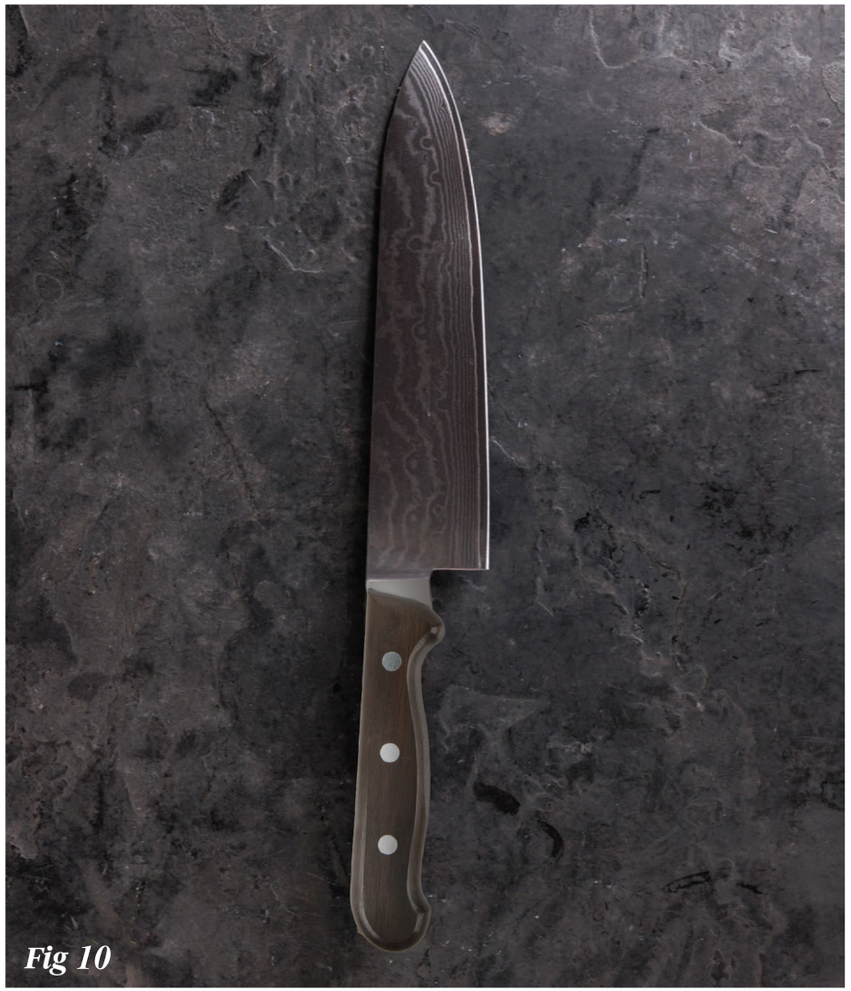


Fig 10