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Knife Owner's Manual

Proper Use of Your Knife:

Your knife has been thoroughly designed and meticulously built to provide you with a lifetime of service and enjoyment. Carry your knife with you whenever possible. Use it safely. Use it often.

Good knife design is a balance of compromise. There exists no perfect blade size, edge shape, nor steel type that can perform equally well at all cutting tasks, with all materials, and in all environments. Your custom knife has been designed to provide excellent performance, but only within a range of service tasks. Know and respect your knife's purpose. Use it only for what it was designed to do.

Current Models and their Design Intent:

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|---------------------------------------|---|
| PocketPro-T Model K01 | An EveryDay Carry blade, with a medium edge. Designed for moderate utility duty. |
| PocketPro Model K02 | An EveryDay Carry blade, with a medium edge. Designed for moderate utility duty. |
| MicroPro Model K03 | A Minimalist Carry blade, with a medium edge. Designed for moderate utility duty with convenience/concealment in mind. |
| Nomad Model K05 | A compact, portable folding cleaver with a fine edge. Designed for camp food-prep and slicing, no splitting or chopping. |
| Peregrine-3.5 Model K06 | A compact, EDC cleaver with a semi-fine edge. Designed for light utility or camp chore duty, camp food-prep and slicing, light splitting, light chopping. |
| PeregrinePro Upcoming Model | A mid-size cleaver with a semi-fine edge. Designed for light camp chore duty, camp/kitchen food-prep and slicing, light splitting, light chopping. |

Edge Maintenance:

All models can be sharpened by hand but some steels will sharpen easier than others. The CPM *super-steels* will sharpen fastest when using ceramic stones. High carbon steels can be sharpened quickly using conventional stones. It is best practice to maintain the edge frequently with just a little work, rather than to let it wear down too much. Bevel reconditioning service is available for blades that have become damaged or overly dull. Proper sharpening angles for each model can be found below.

Secondary Bevel (Edge) angles for Current Models:

| | |
|---------------------------------|---------------------|
| PocketPro-T Model K01 | Sharpen at 20°/side |
| PocketPro Model K02 | Sharpen at 20°/side |
| MicroPro | Sharpen at 20°/side |

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| Model K03 | |
| Nomad Model K05 | Sharpen at 15°/side |
| Peregrine-3.5 Model K06 | Sharpen at 20°/side (Optional 17.5°/side) |
| PeregrinePro Upcoming Model | Sharpen at 20°/side (Optional 17.5°/side) |

General Care:

Blades made from high carbon steel need to be wiped clean and dry after each use. Periodically, a light wipe-down of oil will also help to maintain the original finish. Use mineral oil if the knife will be processing food. A knife should never be stored wet in its sheath. Even stainless steels can show some corrosion if left in this condition.

Keep the knife sheath clean. It is good practice to always wipe the knife clean before inserting it back into the sheath. Micro particles and grits within a dirty sheath can scratch the finish of the blade as it is inserted and removed. Kydex sheaths can easily be cleaned by rinsing in water and wiping the inside with a folded paper towel. Let dry before inserting the knife. A small amount of silicone spray applied inside the sheath will provide some lubrication while not attracting dirt.

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