

KNIFE MAKING INSTRUCTIONS - CRATES PREMIUM KNIFE SUPPLY

Make at your own risk, be sure to wear appropriate safety equipment!

Take it slow; don't rush yourself with making your knife. It is going to take some time. Read ALL instructions before you start. Pay attention to the helpful hints, they will help to avoid a headache.

Suggested additional materials: Duct tape and some type of finish for the handle

- 1. First, protect the finish of your blade. Using duct tape, cover the blade where the handle material will end, and the blade starts. If there is no bolster, pick a spot just under where the blade gets sharp, and then back towards the spine.
- 2. If you will be using the optional pins for the handle: pre-drill your handle material with the correct size drill bit. (Hint: normally they are ½ inch, 5/32 inch or 3/16 inch, drill into some scrap and insert the pins to make sure it is a snug fit.)
- 3. Mark the nicest sides of the handle material. This will face the outside.
- 4. Mix ½ of tube A and B together. Spread ½ of that amount onto one side of the handle material, and the other half to the other side. Sandwich the blade with the two glued handle material sides. Make sure the top edge is aligned with where you want the handle to stop. (if using pins, insert pins)

- 5. Place the c-clamps on the handle material and crank down so that it is tight on the knife and the epoxy oozes out from under the handle material. This is a 5 minute epoxy. Allow to dry AND cure for at least 45 minutes.
- 6. Once cured, remove clamps. Using the four-sided rasp, start with the most aggressive side to start removing unwanted handle material (using a vise can make this step much easier, but not required). The idea is that you will remove all material to the contour of the blade.
- 7. Use the provided sandpaper, starting with the most aggressive, 150. Move on using the 220, 320, and 800 grit sandpapers. If you still see scratches in the finish, go back to 150 to remove and work your way up to 800 again. The more time you spend on this step the better outcome you will have.
- 8. It is best practice to put a finish on the outside of the handle material. Some options are: polyurethane, tru oil, danish oil, knife oil, wax polishing compound on a buffing wheel.

If you have a damascus blade:

Blade will come oiled. This is to prevent rusting while sitting in the warehouse. Please feel free to clean it with WD-40 or Coconut oil.

*Regular maintenance/cleaning of all Damascus blades with mineral or coconut oil will prevent any rusts on the steel and will play a key role in your knife lasting a lifetime.

You can find YouTube videos of us making several different knives. Search for Payne Bros Custom Knives or Knives of Payne