



The Guild – Urban Craft & Folk-Art School

Fun begins just outside your comfort -zone.

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INTRODUCTION TO KNIFE MAKING - TEMPER INSTRUCTIONS

Now that you have hardened your knife, you need to temper your knife to make it useful. Tempering your knife restores some of the toughness of your knife steel, allowing it to be used without cracking. You will need your home oven, a separate oven thermometer and oven-rack.

1. Preheat your oven to 425 degrees. Make sure that the separate thermometer also reads 425 degrees.
2. Place your knife on the rack in the oven and leave it there for an hour. After an hour shut off the oven and allow the knife to cool. Once the knife is cool, take it out of the oven.
3. Preheat the oven again to 425 degrees and place the knife back in the oven for a second one-hour temper cycle. Allow the knife to cool a second time.
4. Once the knife is cool, use all the sand paper that you have been provided, starting from the coarsest grit to the finest to polish the knife.
5. Once the knife is completely polished, pre-fit all the pins and the handles together before mixing the two-part epoxy.
6. Once you verify that everything fits, premix your epoxy.
7. Coat the insides of the knife handle scales and the inserted pins thoroughly with epoxy. Place all the parts together and then clamp the handles to the knife blade.
8. You don't want to clamp it too tight and squeeze all the epoxy out of the "handle-sandwich" in the process
9. Allow the epoxy glue to dry for at least 24 hours before using the knife or further polishing/grinding the knife or the handle.

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