



1. How should I look after my Opinel knife ?

Avoid leaving it in damp environments for too long.

Grease the metal parts regularly.

Dry the blade using a dry cloth after each use.

2. How do you sharpen an Opinel knife ?

Use an Opinel fine-grain natural stone on a dry, degreased blade.

As if you wanted to cut the stone, move the blade from the base towards the tip, at an angle of 18/20 degrees. A wide angle will thicken the cutting edge: it will be more resistant but less sharp. A small angle will thin the cutting edge: it will be less resistant but sharper.

A burr forms on the opposite side of the blade. Remove this by passing this side over the stone, without pressing. To finish off, pass both sides over the stone, twice.

3. Can I put my Opinel knife in the dishwasher ?

Folding knives are not designed to be washed in the dishwasher. You can wash them by hand, being careful never to leave them soaking in the water and to dry and grease them properly afterwards. Fixed-blade kitchen knives with stainless steel blades can be put in the dishwasher.

Make sure you use washing and rinsing products from the same brand.

Place your knife in the cutlery basket with the blade downwards.

Once the washing cycle has finished, dry your knife and put it away.

4. What is the difference between a carbon blade and a stainless steel blade ?

The carbon blade has an unparalleled cutting quality and sharpens very easily. However, it must be regularly greased and dried after each use to prevent the formation of rust.

The stainless steel blade does not rust. The stainless steel used for our blades is Swedish steel of excellent quality, guaranteeing an impeccable cutting quality.

5. The blade of my Opinel knife has rusty bits on it. What's happening ?

Opinel knife blades are made using steels with a high carbon content, which is what makes it possible to achieve the excellent hardness after heat treatment, guaranteeing the good strength of the cutting edge, resistance to wear and easy sharpening.

Carbon has a low resistance to corrosion caused by moisture, which means that certain precautionary measures are necessary when using and storing the knives: we recommend that you avoid damp environments and that you dry and grease the blade after use.

The hardness obtained after heat treatment is theoretically slightly greater in steels that do not contain chrome. The cutting strength is therefore better with a "carbon" steel and sharpening of carbon steel blades is much easier than sharpening of stainless steel blades.

The addition of chrome very markedly increases resistance to corrosion caused by moisture. Steels are then called "stainless" and they can be used with fewer restrictions. The stainless steel capable of undergoing the heat treatment that gives it its good hardness is called martensitic. It has a carbon content of at least 0.40%, giving it a good cutting edge but which explains why knife blades are not totally corrosion-proof. Only a carbon-free steel would be, but it would not have the hardness guaranteeing a good cutting quality and the excellent strength of the cutting edge.

6. Can you visit the Opinel knife factory?

The factory is not open to the public. The Opinel museum, located in the old knife works at Saint Jean de Maurienne in the Savoie region, traces the history of the Savoie knife and there is a video tour of today's factory, showing all the production stages. For further information, visit www.opinel-musee.com

7. What is the "Crowned Hand" stamp ?

In 1565 King Charles IX of France had ordered every master knife-maker to place an emblem on his products to guarantee their origin and quality. "In order to prevent counterfeits, the stamps had to be registered in a 'safe place', in the Police Lieutenant's registry for Paris, at the guild headquarters or the home of the oldest Master or Juror for knife-making centers. They had to be stamped on a slab of copper, lead or silver, as proof of registration and in order to keep an imprint in the event of dispute". Respecting this tradition, Joseph Opinel chose as his emblem "The Crowned Hand". This right hand, known as a hand raised in blessing, with three fingers straight and two fingers folded, figures on the coat of arms of the town of Saint-Jean-de-Maurienne. "A silver hand raised in blessing, on an azure background, clad in the same". Since the 6th century, the cathedral has housed a shrine, where the faithful may worship, containing three fingers from the hand of Saint John the Baptist, brought back from Alexandria in Egypt by a young girl from Maurienne, named Thecla. The crown placed above the hand recalls the fact that the Savoie region was once a Duchy.

8. Where does the Beech wood used for the knives' handles come from?

Supply: 95% of the wood used comes from France

Origin: Central and Western Europe but present on all three continents of the Northern hemisphere.

Tree: One of the most elegant large trees, with a smooth trunk and dense foliage. Beech wood is very good for carving.

Wood: White or very pale brown, fine, even grain, with straight lines.

Use: Widely used in furniture, brush-making, toys, parquet, etc.

9. What is the "coup du savoyard" ?

The Opinel knife blade unfolds easily thanks to its groove. However, those practiced in the art can tap the heel of the handle hard on the table once and the blade will come out of the slit slightly.



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