

# Keep It Clean— Your Knife, That Is

A dirty knife isn't just an eyesore; it can lead to performance issues, rust, and premature wear. Use compressed air or a soft brush to clear away lint, dust, and pocket debris. Keep your blade shining and grease-free with a microfiber cloth dabbed in rubbing alcohol. For knives that endure heavy use, consider occasionally removing the blade (if you're confident doing so) to clean the internal mechanisms.



### 2. Lubrication: The Secret Sauce of Smooth Action

Microtech automatic knives are known for their lightning-fast deployment, but even the best mechanisms need a little oil to stay silky. Don't overdo it—a tiny drop of oil is all you need, as more isn't always better. Opt for a light product like Rem Oil or Nano-Oil, and apply it sparingly to the pivot and, for OTF knives, the internal sliding mechanism. Be sure to wipe away any excess oil to prevent buildup.

# 3. Keep Your With and Your Knife Sharp

A dull knife is a dangerous knife. To maintain your knife's edge, use a ceramic rod or fine-grit sharpening stone. Steer clear of powered sharpeners unless you're experienced, as they can remove excessive metal too quickly—definitely not ideal for a quality knife. Finish by stropping your knife on leather to refine and polish the edge for optimal sharpness.



### 4. Storage: Give Your Blade a Safe Home

Even if your knife is your daily companion, proper storage is crucial. Keep your knife in a dry, temperature-controlled environment whenever possible. Store it in a protective pouch or dedicated knife case. If you don't plan on using the knife for a while, apply a light coat of oil before storage to prevent corrosion.

### Know When to Send It to the Experts

We are talking about precision tools.

While regular maintenance is essential, sometimes a professional tune-up is the best option. If your knife starts misfiring, gets sluggish, or develops blade play, don't panic—Microtech offers warranty and service options to keep your blade in peak condition.

