Old Hickory 753

Old Hickory 753 3 1/4" Carbon Steel Paring Knife User Manual

Model: 753

Introduction Safety
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1. Introduction

This manual provides instructions for the safe and effective use of your Old Hickory 753 3 1/4" Carbon Steel Paring Knife. This knife features a high-carbon steel blade and a genuine hickory wood handle, crafted for durability and performance in kitchen tasks.



Image 1.1: Old Hickory 753 3 1/4 inch Carbon Steel Paring Knife. This image displays the knife's overall design, highlighting its carbon steel blade and hickory wood handle.

2. Safety Instructions

- **Keep Blades Sharp:** A sharp knife is safer than a dull one, as it requires less force to cut, reducing the risk of slipping.
- **Handle with Care:** Always hold the knife by the handle. Do not touch the blade edge.
- **Cut Away from Body:** Always direct the blade away from your body and fingers.
- **Stable Cutting Surface:** Use a stable cutting board on a non-slip surface.
- **Proper Storage:** Store knives in a knife block, magnetic strip, or sheath to protect the blade and prevent accidental injury.
- **Hand Washing Only:** This knife is **not** dishwasher safe. Wash by hand immediately after use.
- **Keep Dry:** Carbon steel can rust. Dry the blade thoroughly immediately after washing.
- **Children:** Keep out of reach of children.

3. Setup and First Use

1. **Unpackaging:** Carefully remove the knife from its packaging, being mindful of the sharp blade.
2. **Initial Cleaning:** Before first use, wash the knife by hand with warm, soapy water. Rinse thoroughly and dry immediately with a soft cloth.
3. **Inspect Blade:** Check the blade for any manufacturing oils or residues. Ensure it is clean and dry before use.

4. Operating Instructions

The Old Hickory 753 Paring Knife is designed for precise, small-scale cutting tasks in the kitchen. Its 3 1/4-inch blade is ideal for peeling, trimming, and slicing small fruits and vegetables.

4.1 Recommended Uses

- Peeling fruits and vegetables (e.g., apples, potatoes, garlic).
- Trimming and segmenting small ingredients.
- Mincing herbs or garlic.
- Creating garnishes.

4.2 Proper Grip

Hold the knife firmly by the handle, ensuring a secure and comfortable grip. Your thumb and forefinger should pinch the blade at the bolster for maximum control and precision.

5. Maintenance

5.1 Cleaning

- **Hand Wash Only:** Wash the knife immediately after each use with warm water and mild dish soap.
- **Avoid Dishwashers:** Dishwashers can damage the carbon steel blade and the hickory wood handle, leading to rust and warping.
- **Immediate Drying:** Thoroughly dry the blade and handle with a soft, clean towel immediately after washing. Do not allow it to air dry.

5.2 Sharpening

Regular sharpening is essential to maintain the knife's performance and safety. Use a sharpening stone, ceramic rod, or pull-through sharpener designed for kitchen knives. Follow the sharpener's instructions for best results. A hollow grind blade edge typically benefits from maintaining its original angle.

5.3 Storage

Store the knife in a dry environment. Options include a knife block, magnetic strip, or blade guard/sheath to protect the edge and prevent accidental contact.

5.4 Patina Development

Carbon steel blades naturally develop a dark patina over time with use. This is a normal and desirable characteristic that helps protect the blade from rust. Do not attempt to remove this patina unless rust is present.

6. Troubleshooting

Problem	Possible Cause	Solution
Blade is dull.	Normal wear and tear from use.	Sharpen the blade using a suitable knife sharpener.

Problem	Possible Cause	Solution
Rust spots appear on blade.	Blade was not dried immediately after washing or exposed to moisture for too long. Carbon steel is prone to rust.	Remove light rust with a mild abrasive (e.g., baking soda paste, fine steel wool). Ensure thorough drying after every use. Apply a thin layer of food-grade mineral oil for long-term storage.
Handle feels loose or cracked.	Exposure to excessive moisture or extreme temperature changes.	Avoid dishwashers and prolonged soaking. If damage is severe, contact customer support for repair or replacement options.

7. Specifications

Brand: Old Hickory

Model: 753

Blade Material: High-Carbon Steel

Blade Length: 3 1/4 inches (Note: The provided data for blade length '0.18 Picometer' appears to be an error; the correct length is 3 1/4 inches as per product title.)

Handle Material: Hickory Wood

Blade Edge: Hollow

Construction Type: Forged

Item Weight: 1.6 ounces

Overall Length: 10 inches

Dishwasher Safe: No (Hand wash only)

UPC: 732233476238

ASIN: B01ASY5HNC

8. Warranty and Support

For information regarding warranty coverage or to obtain support for your Old Hickory 753 Paring Knife, please contact the manufacturer directly. Retain your proof of purchase for any warranty claims. Manufacturer Contact Information: Please refer to the packaging or the official Old Hickory website for the most current contact details.

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