



Recommended Maintenance

Care and Cleaning

Bubba Blade knives are made from high carbon stainless steel. In addition, some of the knives have a non-stick coating that is bonded with titanium. These materials are of the highest quality and strength. However, while stainless steel is made to resist corrosion, it can rust if not properly cleaned and maintained. To keep your knife in the best condition, we recommend using a mild soap to clean the knife then drying it completely with a soft cloth. For the coated blades make sure that the cloth is non-abrasive. Keep your Bubba Blade in the sheath to protect it when not in use and always store it in a dry place. Use a soft cloth to wipe the knife handle and blade down to help insure that it is dry and free of residue. We also recommend initially, and afterwards periodically, oiling your knife with a light water-displacing oil (such as WD-40) for additional protection against rust.

Sharpening the Blade

To keep your Bubba Blade knife in peak shape, we generally recommend using a butcher's honing steel or a stone. These work well to keep the blade smooth and the edge sharp. If you prefer to use a sharpener with settings, the angle should be set to 20-25 degrees.

For more information watch this video.

["How to Sharpen the Bubba Blade Knife"](#)

Or visit our website www.bubbablade.com and from the 'Home' page scroll down to find the video "The Pros Show Us How to Sharpen the Bubba Blade".