

CHANG 昌 Series knives (pronounced "chong") are named after Chang-Fa Liu, who is a double reed educator, master toolmaker, metallurgist, and father of LC Double Reeds co-founder Xiaodi Liu. The Chinese translation for the word "chang" or "昌" is "prosperous" or "flourishing", both of which are traits that we hope these knives bring to your reed-making.

Chang-Fa Liu is an Oboist, Bassoonist, and well known double reed educator in China's Shandong province. Sensing a need for quality reed-making equipment, Mr. Liu educated himself in many facets of tool-making, and has designed and created his own reed equipment for decades. In this new and unique knife design, we at LC Double Reeds have drawn inspiration from and collaborated directly with Mr. Liu to create a perfectly balanced, structurally stable knife that is easy to sharpen and designed to stand the test of time, while giving maximum control to the user.



The CHANG 昌 Series Double Hollow Ground Knife is a high quality, easy to sharpen knife that has quickly gained preference by many of the top professionals in the industry. With an emphasis on balance, ergonomics, ease of sharpening, and ability to hold a keen edge, we have designed a product that we are sure you will enjoy for a long time.

Like every high quality product, however, there are certain maintenance routines and precautions that you should take when using this knife.

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LC Double Reeds
www.lcdoublereeds.com

Questions?
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high quality products for the discerning professional
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CHANG 昌 Series
DOUBLE HOLLOW GROUND
Knife



USER GUIDE

HANDLING

- Because of the thinness of the CHANG 昌 Series Double Hollow Ground Knife combined with the superior hardness of the metal we use, the scraping edge of a new knife is quite brittle and could chip easily if dropped or sharpened incorrectly. Once the knife has been sharpened a few times, the blade will be less brittle as the metal will be thicker at the scraping edge. For damaged knives, we do offer a re-grinding service, available at www.lcdoublereeds.com.

MAINTENANCE

- It is possible for the brass ferrule at the top of the blade's handle to come loose due to changes in climate when shipping, and the consequential expansion and contraction of the wooden handle. If you are experiencing this, simply apply a few drops of super glue to the gap between the ferrule and the wooden handle to secure the ferrule in place.

- Over a long time, it is possible for the wooden handle of your knife to lose its luster or even start to degrade due to interaction with skin oils. It is recommended to occasionally apply walnut oil or raw linseed oil to the wooden handle in order to condition, seal, and preserve the wood.

- If you plan on leaving your knife in storage for

an extended period of time, especially if you live in a humid climate, it is advisable to apply a thin coat of oil to the surface of the blade to prevent rusting or corrosion of the blade. It is also advisable to dry off the blade after each use to prevent the buildup of moisture, which could cause the development of rust.

GENERAL SHARPENING

For regular sharpening, we recommend using the following tools: a fine grit Japanese water stone (~1,000 grit) and a super-fine grit steel rod. It is of paramount importance that the steel rod is not too coarse; the smoother, the better.

1. Our knives come pre-sharpened and do not require a first sharpening before using. The only need to sharpen a brand new knife would be if the angle of the burr is not suitable for the angle at which you scrape your reeds.
2. When the time comes to refresh the edge on your knife, start with using only the steel rod. When using your steel rod, make sure to set the angle according to the burr you would like and make several passes applying light pressure. Be cautious not to change the angle while passing the knife along the steel rod. An occasional pass in the opposite direction can help to smooth the finishing edge of the knife.
3. Once your knife is used enough that the steel rod alone will not refresh your knife's edge, you can do

several passes on your fine grit Japanese water stone in both directions, making sure to raise the angle slightly higher (~5 degrees) on the side you wish to be facing you while scraping, in order to set your burr properly. Once this has been done, you can do a few passes on the steel rod to smooth the edge.

RE-GRINDING

Eventually the time will come in which the fine grit stone is too smooth in order to achieve the edge you want on your knife. At this time, several passes on a coarser stone (~320 grit) before moving back to the fine grit stone and steel rod should produce desirable results. For bringing the edge back to like-new condition at this stage, we recommend our sharpening and re-grinding service available on our website, www.lcdoublereeds.com.

RETURN POLICY & LIABILITY NOTICE

We will not accept returns for knives damaged due to user error in sharpening or mishandling. If there is a manufacturing defect that has slipped through our quality control standards, we will replace that item free of charge. By using our product, you agree that neither LC Double Reeds nor its employees, distributors, nor associates are responsible or liable for any harm, bodily or otherwise, caused by using our product. Full policy available at www.lcdoublereeds.com