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Roselli Carpenter UHC

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- Gear reviews and tests - Edged tools - Fixed blades -



Publication: Friday 30 August 2002

Description :

A Finnish puukko with an extraordinary steel.

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[Roselli](#) Carpenter UHC (Ultra High Carbon, between 1.5 and 2% carbon, a kind of production wootz, as the crystallisation patterns show).

Handling

Blade: 85 mm Total length: 195 mm

The handle falls well in the hand, it is not a full tang, but a partial one. No worries about this, it still seems very well built.

The blade outline is good for all-purpose work, with some flat, some belly, and a very sharp point. The grinding angles are shallower near the handle, which makes it good for precision cutting.

The sheath is well built, with a plastic liner insert protecting it from being cut by the blade.

The overall size, with the blade in the sheath, is perfect, small enough to fit in a jean's front pocket, or any jacket pocket.

Out of the box the bevels are not even, nor symmetrical, but it seems to be the case with all Roselli. Not a problem when using it, as the performances are exceptional:

The blade shows an outstanding sharpness and keeps it for a long time. I compare the performances to a D2 dozier blade or a M2 benchmade. It even seems to hold an edge better. Hardness is given at 65 HRC! Very hard. The crystallised steel (wootz) is probably what allows this hardness without being brittle as a file. It is not a knife for prying, as the maker remarks, as quite fragile to torsions.

Roselli carpenter UHC



Well, I decided to give it a full Nordic edge, with only one bevel, and very slightly convex towards the edge. It seems easy, as the edge was already ultra thin, but it took me some time because the steel is so hard. [1]

Before



Here is the result



The edge came out scarily sharp. The hair test does not describe anymore how sharp it is. I can shave my beard with it is more descriptive.

Holding it: I strongly advise this hand position, as there is no guard. This is a knife for pulling, not pushing



Same here, edge towards me. You can develop a lot of power handling the knife this way and pulling



I wanted to show the plastic lining inside the sheath. I am not sure it shows. Well, any way, this makes the sheath highly secure, secure enough that I just put the knife in my pockets, not bothering with the belt



Testing

I have owned this knife for more than a year now, and used it a lot. I played for a few weeks with it, using it as if I only had one knife, both in NIB state and with the new edge, carving bows and arrows for the kids, carving some figurines in harder wood, in the kitchen, on ham, cutting dried grass etc.... This knife rocks! It was good when NIB, it is now excellent, A very fine and resistant edge! I also like the sharp tip, very useful.

Heimo Roselli has produced with this UHC steel, one of the best cutlery steel I have encountered so far. Very hard edge, without making a too brittle blade, mine does have a very very thin edge now, ground to the end with the puukko bevel, and it never rolls, never chips, and rarely needs sharpening.

The ergonomics of the handle are excellent. People who prefer slightly bigger blades can still buy a Hunter model, 12.5 cm [\[2\]](#).

I forgot: This specific blade felt on a ceramic floor, tip first from my waist. The tip did not show any real damage (*2 minutes sharpening 1/10 of mm on the tip*). The Provencal ceramic tile had a chip. I really thought I had ruined the knife! This has happened to me a few times in my life, once among others with an ATS34 Benchmade folder on concrete, and the tip was ruined on a good millimetre. I since talked about this to another Roselli carpenter UHC

owner, and the tip of his knife broke in similar conditions.

This steel is more resistant than what I expected. Of course, I would not try to pry anything with it. I did not test prying, I do not have the heart to destroy a 100 Euro knife, just to see when it breaks [3]. But the involuntary tip test points me to more margins than expected. After all, wootz is known for its plasticity, while retaining a hard edge...

One little point against however, the handle may prove to be a bit short for some hands. In which case, I would choose the slightly bigger Roselli Hunter UHC without hesitation.

Sharpening

Of course, such a high steel hardness poses the problem of sharpening the blade, as it will eventually get blunt. I found out that I could do it using (by order of efficiency) ceramic stones, diamond stones or Japanese water stones, my preferred being the Japanese waterstone [4]. The solution in the field would be one of these diamond coated pocket sharpeners, like the ones from DMT.

Conclusion

A very good knife, one of the bests puukkos I have owned. One of the most amazing blades I own in terms of edge holding [5], without being too brittle. A very good quality-price ratio.

[1] I started with a medium Norton, finished the edge on a medium spyderco, then a fine spyderco. All very small stones and part of my holidays sharpening kit

[2] 5"

[3] And like H Roselli, I consider knives are for cutting, and pry-bars for prying

[4] I use a dual grit 1000/6000 stone, 1000 is for sharpening, 6000 is for honing. The Japanese waterstones are simply the most efficient way I know to sharpen any *steel* knife I own so far.

[5] The only players in the same category are ceramic blades, but they are very brittle, and take a poor edge, and are a pain to resharpen, as diamond sharpener are mandatory. Some D2 steel blades also compare close to UHC.