

Chef's knife code: 844212

All knives are precision hot drop forged from a single blank of high carbon German stainless steel.

The specialised Chromium-Molybdenum-Vanadium surgical alloy steel X50CrMoV15 guarantees the following characteristics: - razor sharp - long-lasting cutting edge - easily restorable edge - high stain resistance. Some 50 major manufacturing steps are required to produce each knife.

Traditional skills and precision machinery continue the grinding and polishing operations until the final cutting edge is applied at the most appropriate blade angle.

The handle combines balance, safety, heft and control with an exclusive look.

Each knife is individually packed in a PET presentation blister.

-  Available in 2 sizes
-  Razor sharp and durable cutting edge
-  Balanced
-  Highest quality available
-  The choice of professionals



Code	Thickness	blade length	length (W)
844212	3.3	200	335