

DAMASCUS

KNIVES

Multi-layered steel knives made of modern industrial Damascus steel with 67 layers are a perfect combination of the ancient art of metal processing and "high-tech" in the metal manufacture.



DAMASCUS KNIVES

- blade material Damascus steel
- handle material G-10
- number of layers 67
- blade hardness 61 HRC

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The ergonomic G-10 handle design offers complete control of the cutting process

Steel anti-microbial bolster

European double-sided sharpening of the blade.
Angle of sharpening 16-18 degrees.
Extreme sharpness!

The steel blade continues through the handle offering a full tang knife providing the ultimate in balance and quality. 67 layers of Damascus steel deliver strength, sharpness and function.



SD-0230
SET OF THREE KNIVES
SD-0010, SD-0021, SD-0085



SD-0010
PARING KNIFE 90 MM / 3.5"



SD-0063
BONING KNIFE 165 MM / 6.5"



SD-0021
UTILITY KNIFE 125 MM / 5"



SD-0071
TOMATO KNIFE 120 MM / 4.7"



SD-0023
UTILITY KNIFE 150 MM / 6"



SD-0085
CHEF'S KNIFE 200 MM / 8"



SD-0031
STEAK KNIFE 120 MM / 4.7"



SD-0092
SANTOKU KNIFE 145 MM / 5.7"



SD-0045
SLICING KNIFE 230 MM / 9"



SD-0094
SANTOKU KNIFE 170 MM / 7"



SD-0055
BREAD KNIFE 230 MM / 9"