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## ORDER CONFIRMATION

Not Rated Yet

Sales price 574,00 €

Salesprice with discount

Incl. VAT 21%: 99,62 €



# 1-4 Weeks



## Description

The Boker [Damascus](#) Olive Kitchen Knife line combines traditionally Japanese handles made of [Olive Wood](#) with razor-sharp blades made of stainless Damascus with 37 layers of steel, characterized by a beautiful grain. The extremely high-impact core of the Damascus blade consists of the high-performance [VG-10](#) steel. The noticeable sharpness when cutting is breathtaking and makes cooking an experience. The Japanese design of the knife handle with the matted stainless steel clamps gives the line its special character.

Top chefs are not the only ones who swear by Japanese kitchen knives - they are also popular with many ambitious amateur chefs. The advantages of the knives with Japanese handles and traditional construction of the blade with push tang and stainless steel ferrule are patently obvious, because they can cut delicate foods without squashing or bruising. When cutting herbs, for example, the fine cut hardly releases their oils. So, the aromatics are not lost and you can even avoid tears when cutting onions. The sense of sharpness during cutting is breathtaking and makes cooking a true experience.

The secret of this unusual sharpness lies in the material and its processing. The blade consists of 37 layers of Damascus steel. The stainless premium blade steel VG-10 used for the center layer is made in Japan and offers hardness, resilience and a homogeneous crystalline



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structure. In direct cooking performance comparison with a product made by an established Solingen kitchen knife manufacturer in accordance with DIN EN ISO 8442-5, the kitchen knife line Boker Damascus Black is literally a cut above. The representative DIN test showed that the cutting performance of our knives was 68% better than that of the competitor's product. The knives also score points with their higher level of initial sharpness. Thus, constant sharpening is a thing of the past.

As an ideal introduction to the ambitious hobby cook, we have expanded our range with the 3-piece knife set. The set in high-quality gift packaging consists of the following products: Large Chef's Knife for cutting meat, fish, fruit and vegetables and for weighing, chopping herbs. Utility Knife for peeling fruit and vegetables and for cutting smaller pieces of fish and meat. Peeling Knife for all small kitchen jobs, perfect for grinding, cleaning and decorating fruit and vegetables.

Brand:	Böker Manufaktur Solingen
Type:	Kitchen Knives
Blade Material:	Damascus
Handle Material:	Olive Wood
Lock:	Fixed
Color:	Brown