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ORDER CONFIRMATION

Not Rated Yet

Sales price 164,95 €

Salesprice with discount

Incl. VAT 21%: 28,63 €



1-4 Weeks



Description

Our Boker Saga chef's knife series - handcrafted by our manufactory in Solingen - raises the bar and brings the topic of "cutting in the kitchen" to a new level. Our decades of experience in the outdoor knife world coupled with the ingenuity and creativity of Danish knifemaker [Jesper Voxnæs](#) were incorporated into the concept and design of Saga in an effort to achieve a new level of performance in terms of ergonomics and cutting technology. The carefully orchestrated transfer of this joint know-how into the culinary field is proof that working with Boker Saga will be an entirely unique experience. The softly swung grips are fabricated from exclusive Grenadill wood. With its high hardness and density, Grenadill Wood is a fixture in the European wood instrument making field. The successful ergonomics already become apparent when the Boker Sage knife series is first handled: every curve, every bend in the line nestles itself into place on the hand, conveying absolute control and an exceptional cutting experience. The swallow-tail-shaped flare of the pommel on the larger models enhances grip security. Boker Saga owes its high strength to the full-tang design, which extends over the full length of the knife (in the same manner as on many hunting knives) from the blade tip to the pommel. The optimized cutting performance is not only guaranteed by the full flat grind of the blade with stonewash finish, but also by selecting [440C](#) as the blade steel, which far surpasses the edge-holding and corrosion-resistance of conventional chef's knife steels. This surface finish is achieved in a specialized grinding process and is characterized by



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outstanding gliding properties through the cutting material, thus enhancing the already superior cutting performance. In addition, the micro-structure of the stonewash finish is extremely scratch-resistant, since these are typically visually absorbed by the texture. A special note is achieved by the large hollow rivets, the unmistakable mark of Jesper Voxnäs.

The [Santoku](#) is a Knife that is also becoming more and more popular in Europe. It is originally a Japanese blade form for a [Utility Knife](#). Translated, his name means "The Three Virtues", it is equally suitable for meat, fish and vegetables. Thanks to the wide blade, the Santoku is particularly easy to handle.

Total Length:	28,7
Blade Length:	16,1
Blade Thickness:	2,5
Weight:	186,0 g
Blade Material:	440C
Handle Material:	Grenadill Wood
Color:	Brown

Made in Germany.