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ORDER CONFIRMATION

Not Rated Yet

Sales price 409,95 €

Salesprice with discount

Incl. VAT 21%: 71,15 €



Description

Fallkniven CMT – Alpha Chef's Knife, Lam. CoS Steel

The **Fallkniven CMT Alpha Chef's Knife** is the largest and most versatile member of the CMT series, designed for precision cutting and all-round culinary tasks. Its wide blade and elevated handle position ensure seamless cutting motions while protecting your fingers from the cutting board. This is a knife crafted for chefs who demand exceptional performance, durability, and design.

About the CMT Series

The CMT (Character, Morse, Telephony) series is one of the most exclusive chef's knife collections ever made. Drawing on over 30 years of experience in knife steel technology, these knives feature laminated cobalt steel (Lam. CoS), known for its extraordinary strength and edge retention. The convex edge, another hallmark of Fallkniven craftsmanship, provides unparalleled sharpness and durability.

Every knife in the series is handcrafted, featuring a seamlessly welded cross-guard and an ergonomic handle made of maroon Micarta. This blend of advanced steel, elegant materials, and precise design makes the CMT series a masterpiece for professionals and enthusiasts alike.

Key Features

- **Blade:** Laminated CoS steel for superior edge retention and strength.



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- **Edge:** Convex grind for exceptional sharpness and durability.
- **Handle:** Ergonomic maroon Micarta, offering durability and a comfortable grip.
- **Welded Cross-Guard:** Ensures hygiene and a sleek profile.
- **Handcrafted:** Each knife is made entirely by hand for unmatched quality.
- **Gift Packaging:** Delivered in an elegant gift box, making it a perfect present for culinary enthusiasts.

Specifications

- **Steel:** Laminated CoS
- **Hardness (HRC):** 60
- **Edge:** Convex
- **Tang:** Full tang
- **Handle Material:** Maroon Micarta
- **Weight:** 265 g (knife only)
- **Blade Length:** 200 mm
- **Blade Thickness:** 3 mm
- **Total Length:** 330 mm

Care Instructions

To ensure the longevity of your CMT Alpha Chef's Knife:

- Avoid using it on frozen meat or bones to prevent damage to the edge.
- Hand wash with mild detergent and dry immediately. Do not use a dishwasher.
- Store the knife safely to protect its blade and handle.

Sharpening Recommendations

For maintaining the edge:

- Use a **diamond sharpening steel** for fast and effective sharpening.
- For fine-tuning, a **ceramic sharpening steel** is ideal, removing less steel while achieving a razor-sharp edge.
- A combination of diamond and ceramic sharpeners offers the best results and longevity.

Brand Country: Sweden