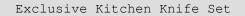


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Not Rated Yet

Sales price 1209,95 €

Salesprice with discount Incl. VAT 21%: 209,99 €







Description

Fallkniven CMT Exclusive Kitchen Knife Set

The Fallkniven CMT Exclusive Kitchen Knife Set is the ultimate collection for professional chefs and kitchen enthusiasts. This set includes all four knives from the renowned CMT series: Alpha, Delta, Sierra, and Zulu. Each knife is individually packed in an elegant gift box, making this collection both functional and visually stunning. With a classic design and unmatched craftsmanship, this set is a perfect addition to any kitchen.

About the CMT Series

The **CMT** (Character, Morse, Telephony) series represents one of the most exclusive chef's knife collections ever made. With over 30 years of knife steel technology experience, Fallkniven has created a masterpiece using laminated cobalt steel (Lam. CoS). These handcrafted knives combine highperformance steel with a beautiful maroon Micarta handle, ensuring exceptional durability, sharpness, and style. Designed to last a lifetime, each knife in this series delivers professional-grade results.

Included Knives



CMT Alpha - Chef's Knife

The largest knife in the CMT family, the Alpha is perfect for cutting meat and all-around use. Its broad blade offers excellent rigidity, and the highpositioned handle keeps your fingers safe from the cutting board. A true multi-purpose kitchen essential.

- Blade Length: 200 mm
- Weight: 265 g
- Total Length: 330 mm

CMT Delta - Chef's Knife

A versatile all-round kitchen knife, Delta features a straighter blade and is less pointy at the tip, making it ideal for chopping vegetables and slicing meat. Its ergonomic design ensures comfort and precision for delicate tasks.

- Blade Length: 155 mm
- Weight: 230 g
- Total Length: 280 mm

CMT Sierra - Utility Knife

The Sierra is a sleek utility knife designed for fine chopping, precision cutting, and general kitchen tasks. Its narrow blade and pointed tip make it a versatile tool for any kitchen.

- Blade Length: 115 mm
- Weight: 110 g
- Total Length: 225 mm

CMT Zulu - Paring Knife

The Zulu is the smallest knife in the CMT family, perfect for precision tasks such as peeling, chopping, and dividing fruits and vegetables. Its compact size and sharp edge make it a must-have for intricate kitchen work.

- Blade Length: 75 mm
- Weight: 80 g
- Total Length: 175 mm

Specifications

- Steel: Laminated CoS
- Hardness (HRC): 60
- Edge: Convex



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- Tang: Full tang
- Handle Material: Maroon Micarta

Care Instructions

To maintain the longevity and performance of these knives:

- Avoid using them on frozen meat or bones.
- Hand wash with mild detergent and dry immediately.
- Do not place in a dishwasher to preserve the blade and handle.

Sharpening Recommendations

Use a **diamond sharpening steel** for quick sharpening or a **ceramic steel** for fine-tuning the edge. A combination of both will deliver the best results, ensuring these knives remain sharp for decades. **Brand Country:** Sweden