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ORDER CONFIRMATION

Not Rated Yet

Sales price 279,90 €

Salesprice with discount

Incl. VAT 21%: 48,58 €



Description

Fallkniven CMT – Zulu Paring Knife, Lam. CoS Steel

The **Zulu Paring Knife** is the smallest in Fallkniven's exclusive CMT series and is specifically designed for precision tasks. It is perfect for handling small kitchen ingredients such as onions, garlic, tomatoes, and for peeling and dividing fruits and vegetables. Compact, sharp, and ergonomically crafted, the Zulu is an essential addition to any kitchen.

About the CMT Series

The **Character, Morse, Telephony (CMT)** series represents one of the most exclusive chef's knife collections in the world. Each knife is crafted from laminated cobalt steel (Lam. CoS), known for its exceptional strength and edge retention. The convex edge delivers superior sharpness and durability, a result of decades of knife-making expertise.

A seamless, welded cross-guard ensures hygiene, while the elegant maroon Micarta handle is both durable and ergonomic. Entirely handcrafted, the Zulu knife is a testament to precision, quality, and elegance, delivered in a beautiful solid wood gift box.

Key Features



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- **Blade:** Laminated CoS steel for long-lasting sharpness and strength.
- **Edge:** Convex grind for superior cutting performance.
- **Handle:** Maroon Micarta, offering a secure and comfortable grip even when wet.
- **Cross-Guard:** Welded for a sleek and hygienic design.
- **Compact Design:** Ideal for peeling, chopping, and other fine kitchen tasks.
- **Gift Box:** Delivered in a premium solid wood gift box.

Specifications

- **Steel:** Laminated CoS
- **Hardness (HRC):** 60
- **Edge:** Convex
- **Tang:** Full tang
- **Handle Material:** Maroon Micarta
- **Weight:** 80 g (knife only)
- **Blade Length:** 75 mm
- **Blade Thickness:** 2 mm
- **Total Length:** 175 mm

Care Instructions

To ensure the longevity of your Zulu Paring Knife:

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

Sharpening Recommendations

Maintain the sharpness of your Zulu knife with:

- A **diamond sharpening steel** for quick and effective sharpening.
- A **ceramic sharpening steel** for fine-tuning the edge to razor sharpness.
- A combination of diamond and ceramic sharpeners for the best results.

Brand Country: Sweden