ZWILLING J.A.HENCKELS

Knives: Material

Quality starts with the material

The quality of a knife is decisively influenced by the grade of steel used. The most important characteristics of the steel used to make the blade are corrosion resistance and hardness. They are achieved by the corresponding chemical composition and appropriate heat treatment.

The manufacturer's competence shows itself in his ability to select the appropriate steel for the intended purpose. ZWILLING J.A. HENCKELS has this authority thanks to its long tradition as a manufacturer of cutlery and, in the past, also as a steel producer.

Different types of steel are used in the cutlery industry of which stainless steel has become predominant during the last few decades.

Carbon steel (normal steel)
Carbon steel is the oldest type of steel. It has the disadvantage of being highly susceptible to corrosion.

Stainless steel
The term "stainless" can be applied to any knife made of stainless steel (e.g. chromium steel). Stainless means that the knife will not rust in a humid atmosphere and that it will resist the various acids in daily use.

The coarser the surface finish, the more likely it is to corrode. In other words, the more finely ground or polished the surface of the blade, the more resistant to corrosion it is.

Stainless steel - special formula
Until 1965 ZWILLING J.A. HENCKELS produced its own steel. The Company did intensive research how to optimise the qualities of steel to meet the specific requirements of the cutlery industry. Based on these findings and research results ZWILLING J.A. HENCKELS' special formula with the optimum ratio of carbon, chromium and other components was developed.