

Knives: Innovations

1. Razor Edge

Following intensive research ZWILLING J.A. HENCKELS has developed an innovating honing technique that guarantees an extremely high initial cutting performance. This technique is mainly used for the Asian-style knives (e.g. Santoku knife). After grinding the blade gets a fine-polish treatment to remove even the tiniest burrs.



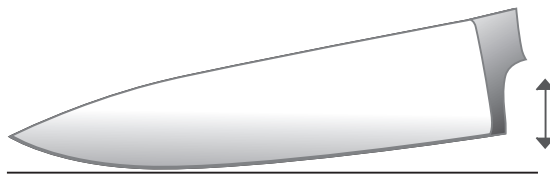
2. Innovative Scalloped Edge

ZWILLING J.A. HENCKELS has further improved the cutting performance of bread and utility knives. The employment of new technology together with a more “aggressive” scalloped edge has achieved a distinctly better cutting performance. The force needed for cutting has been considerably reduced because the scallop has been electrolytically deburred.



3. Rounded Chef's Knife Edge

Following the introduction of a more rounded edge for chef's knives (up to 230 mm/9" length of blade) ZWILLING J.A. HENCKELS has further improved the user benefit for this specific product group. The rounded edge makes these knives ideal for mincing.





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4. TWINSHARP® Select

This innovative knife sharpener with its two separate sharpening modules sharpens knives easily, safely and effectively. It is easy to use because, in contrast to the sharpening steel, the angle is pre-set. Thus it is nearly impossible to use this sharpener the wrong way.

Using its steel wheels, module 1 is able to gently remove small damages to the edge. Module 2 gently smooths the edge and restores the knife to its high sharpness.

Beyond that TWINSHARP Select works equally for left- and right-handers.

