

## Knives: Quality

### How to recognize a good knife?

At first glance it is difficult to distinguish a high-quality knife from an inferior one. The essential characteristics are revealed only in regular use. One thing is for certain, though:

ZWILLING J.A. HENCKELS stands for the highest possible knife quality.

These features are characteristic for quality knives:

#### 1. Precise workmanship

The parts of the knife have been jointlessly assembled. There is no seam on the transition between bolster and handle. This is particularly important for hygienic reasons. Neither the blade nor the handle show any irregularities or burrs where bacteria could settle.

#### 2. Surface finish

The blade has a finely ground surface that has first been ground and then refined to get its compressed surface. This is a sign of top quality surface finish.

#### 3. Safety

Handle and bolster have been designed to provide a secure grip from which the hand cannot slip. An ergonomically designed handle and the right weight permit safe, tireless use.

#### 4. Cutting edge retention

The cutting edge retention determines the period of use in which the blade retains its cutting properties. A good knife is sharp for a prolonged period of time.

#### 5. Corrosion resistance

The more finely the surface of the blade is ground or polished, the more resistant to rust it will be.

#### 6. Dishwasher compatibility

Quality knives with plastic or stainless steel handles can be cleaned in the dishwasher (preferably economy cycle at max. 55° C). But it is gentler for the knives to be cleaned by hand and thus recommended. Knives with wooden handles suffer in the dishwasher by soaking up too much water. They need to be cleaned under running water only.