

Innovations

1. Perfecting the development of stainless steel for the cutlery industry

Stainless steel for the cutlery industry has been perfected by ZWILLING J.A. HENCKELS.

Resistance to corrosion and hardness are determined by the content of chromium and carbon in the raw material and its subsequent heat treatment. ZWILLING J.A. HENCKELS undertook intensive research to find the optimum alloy resulting in a "special formula" that is still being used today.

2. FRIODUR®

FRIODUR® is a trademark of ZWILLING J.A. HENCKELS. It is used for products that undergo a special ice-hardening process. A quality-defining finishing is applied to top-grade stainless steel.

3. Development of the SCT process

Through years of research ZWILLING J.A. HENCKELS has developed the Sintermetal Component Technology (SCT). The Company is the only global cutlery manufacturer that has mastered this patented innovative technology. By means of a modular system optimised components are assembled into a knife with qualities significantly exceeding conventional knives.