

GERMAN KNIVES

High Carbon 1.4116 German Steel (X50CrMov15)

The ZLINE German steel knife features high quality German X50 steel hardened to 56HRC for superior cutting performance and maximum edge retention. This knife is carefully hand-polished to create a beautiful satin finish that is built to last.

The Ultra Premium G10 Handle

Made with a military-grade G10 material, a durable structure, and a tapered bolster, this handle offers supreme control with every use. This mirror polished handle is highly resistant to heat, cold, and moisture, offering life-long enjoyment. It is triple-riveted to ensure a strong grip and absolute stability. The engraved end cap provides the perfect touch of unique elegance.

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Specifications

Blade Steel: German X50CrMov15

Steel Thickness: 2.0—2.5mm

Handle Material: Ultra Premium G-10

Blade Angle: Razor sharp edge 15 degrees per side (Double Bevel)

Rockwell Rating: HRC56+

Knife Care Instruction

To ensure the longevity of your ZLINE German steel knife, please follow the care instructions below after every use.

Do

1. Hand wash with warm soapy water.
—Do not use abrasive sponges.
2. Dry your knife immediately after washing.
3. Safely store knives.

Don't

1. Put your knife in the dishwasher.
—ZLINE knives are dishwasher safe. However, we highly recommend washing all of your knives by hand as it's gentler on the steel.
2. Soak knife in water.
3. Store unprotected in drawer.
4. Cut bones or frozen foods.

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