



Delta Tomato Knife 5"

sku: d464/13

The Gude Tomato Knife from the Delta series cuts smoothly through the firm tomato skin with its fine serrated edge; with its blade length of 5 inch, the knife is also ideal for cheese and fruit. The Gude Delta knife series is hand-forged entirely with a drop hammer, as usual at the traditional knife manufacturer in Solingen, Germany. The blade is made of stainless chrome-molybdenum-vanadium knife steel and hand-sharpened. The raw blank is further processed in more than 40 largely manual operations. The grip inlays consist of grenadilla, a savannah wood from which musical instruments (flute, oboe) are usually made. The handle inlays are raised and therefore look particularly noble. The solid execution and the generously used materials give the knives of the Gude Delta series an extraordinary balance and make cutting a special experience. The classic handle shapes, which has been in use for over 100 years, has been retained - enlarged for the smaller knives. Handcrafted in Solingen, Germany

Blade length: 6.5 or 8 inch

Blade material: chrome vanadium molybdenum stainless steel (X50CrMoV15), ice hardened

Handle material: Stainless steel, Grenadilla wood

Processing: hand-forged

Blade hardness: 57 HRC

unique design, incomparable balance

not suitable for the dishwasher

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