



Kappa Chef Knife 6.5"

sku: 0805/16

The Gude Kappa chef knife is the most important knife in the kitchen. It is the knife that you use most often and that can be used for a wide variety of tasks. Whether for cutting, chopping, filleting or carving: the chef's knife is your universal and most important companion. And with the chef's knife you can not only cut, but also mince herbs and onions expertly. All Gude knives of the Kappa series are made of a single piece of chrome-vanadium-molybdenum knife steel. This steel is hand-forged. Each individual knife is manufactured in over 30 manual steps. The knives are ice-hardened after forging, which gives the steel an extreme strength and thus a higher cutting durability. The one-piece all-metal construction offers also a unique weight balance. The Gude Kappa series includes numerous of knives. From a peeling knife with a blade length of 2.5 inch to a salmon knife with a blade length of 12.5 inch, this knife series offers the appropriate knife for every purpose. Although all knives of the Kappa series are dishwasher safe due to their solid metal, we recommend manual cleaning. The salts of the dishwasher detergents damage the blade in long term. Further the blade can get into contact with other dishes or cutlery. Handcrafted in Solingen, Germany

Blade length: 6.5, 8 or 10 inch

Made of one piece of stainless chrome-vanadium-molybdenum knife steel

Hand-forged, ice-hardened and sharpened by hand

Unique weight balance

Blade hardness: 57 HRC

suitable for the dishwasher