



## Delta Slicer 8"

sku: D765/21

*From a certain blade length, filleting knives are called slicing knives - a narrow and thin blade with which meat and fish can be parried and cut into the finest slices. The Gude Delta slicer has a 8 inch long, narrow and thin blade made of stainless and hand-ground chrome vanadium molybdenum knife steel. The tip is slightly rounded. This slicer is available with flat or serrated edge. 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: 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*