



Kappa Flexible Fillet Knife 6 1/2"

sku: 0765/16F

The Kappa fillet knife of Gude Solingen has a thin and narrow blade with a length of 6.5 inch made of stainless and hand-ground chrome vanadium molybdenum knife steel. It can use it, for example, to parry meat and fish or free them from skin and tendons. And then cut into wafer-thin pieces. The flexible steel of the blade adapts even better to the tendon. Of course you can also use the filleting knife for many other cutting jobs. 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: 4 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