



Kappa Hard Cheese Knife 4"

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Cheese is a wonderful finish to a nice meal. And the cutting of solid cheeses such as Parmesan or Pecorino can be celebrated wonderfully with a suitable cheese knife. The Alpha hard cheese knife has a 10 cm long blade made of stainless and hand-ground chrome vanadium molybdenum knife steel. The blade is rigid and the shape resembles a chef's knife. This allows you to exert enough pressure on the knife, even with very hard cheese. 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

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Blade length: 6.5 inch

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

Hand-forged, ice-hardened

Unique weight balance