



Synchros Slicing Knife 10"

sku: s765/26

The Gude Synchros slicing knife with its slim blade of approx. 10 inch length is the perfect solution for all applications of a classic meat or ham knife. This slicing knife is ground very finely and thinly from the centre to the tip. This makes it flexible in this area and makes it perfect for cutting wafer-thin slices, even as a (fish) fillet knife. With the Synchros series, the long-established Germany-based company Gude is opening a new chapter in the history of knife manufacture. These innovative chef's knives impress first with their unusual appearance, and then with the "WOW" experience of their first use. They unite with the hand - and cutting is thus unusually easy and effortless. The convex, solid handle of the Gude Synchro is made of burnt smoked oak and lies comfortably and securely in the hand. The unusual shape of the blade results in a raised grip position. This shifts the force during cutting in a controlled way and provides a safe distance to the cutting board. The continuous tang at the bottom of the blade ensures that the knives are well balanced. The Synchros knives from Gude are, like all Gude knives, forged from one piece in the Solingen (Germany) tradition - in the traditional drop forging process. Due to the smooth transition between handle and blade, there are no disturbing edges on the Synchros.

Handcrafted in Solingen, Germany

Blade length: 12 inch

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

Hand-forged, ice-hardened and sharpened by hand

With special serrated edge

Perfectly balanced by the double crop (counterweight to the blade)