



## Synchron Chef's Knife 9"

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The Gude Synchron chef's knife with its 9 inch long, wide blade is ideally suited for all applications of a classic chef's knife or herb knife. As with all Gude Synchron knives, the blade is ground through to the beard. Thus this chef's knife also meets the requirements of a Santoku knife and is therefore also suitable for Asian cuisine. With the Synchron 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 Synchron 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 Synchron 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 Synchrons. Handcrafted in Solingen, Germany

Blade Length: 9 inch

Made of one piece of stainless chrome-vanadium knife steel

Hand-forged, ice-hardened, & hand sharpened

Perfectly balanced by the double-crop

Not suitable for the dishwasher