



Twin Fin II 4.5-inch Steak Knife

sku: 30919-123

Introducing Twin Fin II: Our New High performance Dishwasher Safe Knives Featuring a precision honed and laser-controlled edge that is incredibly sharp from the first use and stays sharper longer, the entire length of the Twin Fin II blade can be used and sharpened, from bolster to tip. The blade is constructed of N-60 special formula stainless steel, which is highly corrosion resistant and offers improved hardness - approximately 60 on the Rockwell scale. The Friodur ice-hardened blade starts sharp, stays sharper longer, and will not stain or chip. This exceptional corrosion resistance means these high-performance knives are conveniently dishwasher safe. The innovative curved bolster is meant to be an extension of the hand. The curved bolster supports both classic Western circular or rocking cuts and Asian chopping style cuts. Boasting a comfortable and contemporary-style, perfectly balanced 18/8 stainless steel handle, Twin Fin II knives are designed for fatigue-free cutting. Each knife is handcrafted by skilled artisans in the Zwilling factory in Seki- the knife-making capital of Japan.

Silver Steak Knife

Material: Stainless N60 Steel

Size: 3"W x 12"D/L x 1"H

Care: Dishwasher Safe

Made In Japan

In stock items will be shipped via ground shipping within 5-10 business days of placing your order. Learn about our Shipping Policy. For more information regarding returns please see our Return Policy.

In stock: 0