



4pc Steak Knife Set

sku: 1020263

Introducing an elegant new color for ZWILLING Pro. Now, ZWILLING Pro, the most user-friendly knife on the market, is available with elegant matte white handles. Introducing ZWILLING Pro Le Blanc. The Pro Le Blanc line is available in a variety of knife shapes, including the ever useful 4-inch paring knife and the “workhorse of the kitchen,” the 8-inch chef’s knife. Additionally, it can be purchased in two stocked knife blocks, one with self-sharpening slots. The Pro Le Blanc line also conveniently comes in our smaller, lighter design for the 7-inch chef’s and 7-inch santoku. Pro Le Blanc Slim knives feature a medium-sized handle, a blade profile that is 9% smaller, and a weight that is 24% lighter than our original Pro knives. They are perfect for smaller hands. And the lighter weight provides increased nimbleness, ergonomics, and comfort. ZWILLING Pro boasts a unique curved bolster that acts as an extension of the hand, supporting the professional pinch grip, with thumb and index finger on the blade, for safe cutting and less fatigue. The blade was designed with a broad curve in the front to facilitate the rocking motion of Western cutting, while the straight back is ideal for the Asian chopping motion. The full length of the blade can be used when cutting and can be sharpened from bolster to tip.

Manufactured in Germany

Ergonomic white polymer, triple-rivet handle

Full tang for superb stability

Special formula high carbon NO STAIN steel

Curved bolster to cut with improved precision, safety, and comfort

SIGMAFORGE® knife is forged from a single piece of solid steel