



DICTUM

KNIVES

2018 / 2019

MORE THAN TOOLS

CONTACT

Telephone

Ordering
+49 (0)9931 4058-902

Consulting
+49 (0)9931 4058-912

Sharpening advice
+49 (0)9931 4058-971

Our lines are open:
Monday till Friday from
8.00 am to 7.00 pm.

Post

DICTUM GmbH
Gottlieb-Daimler-Str. 3
94447 Plattling - Germany

Fax

Ordering
+49 (0)9931 4058-800

Retail Shops

DICTUM Shop - Plattling
Gottlieb-Daimler-Str. 3
94447 Plattling - Germany

DICTUM Shop - Munich
Haager Str. 9
11th floor
81671 Munich - Germany

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► For further information
see page 173.

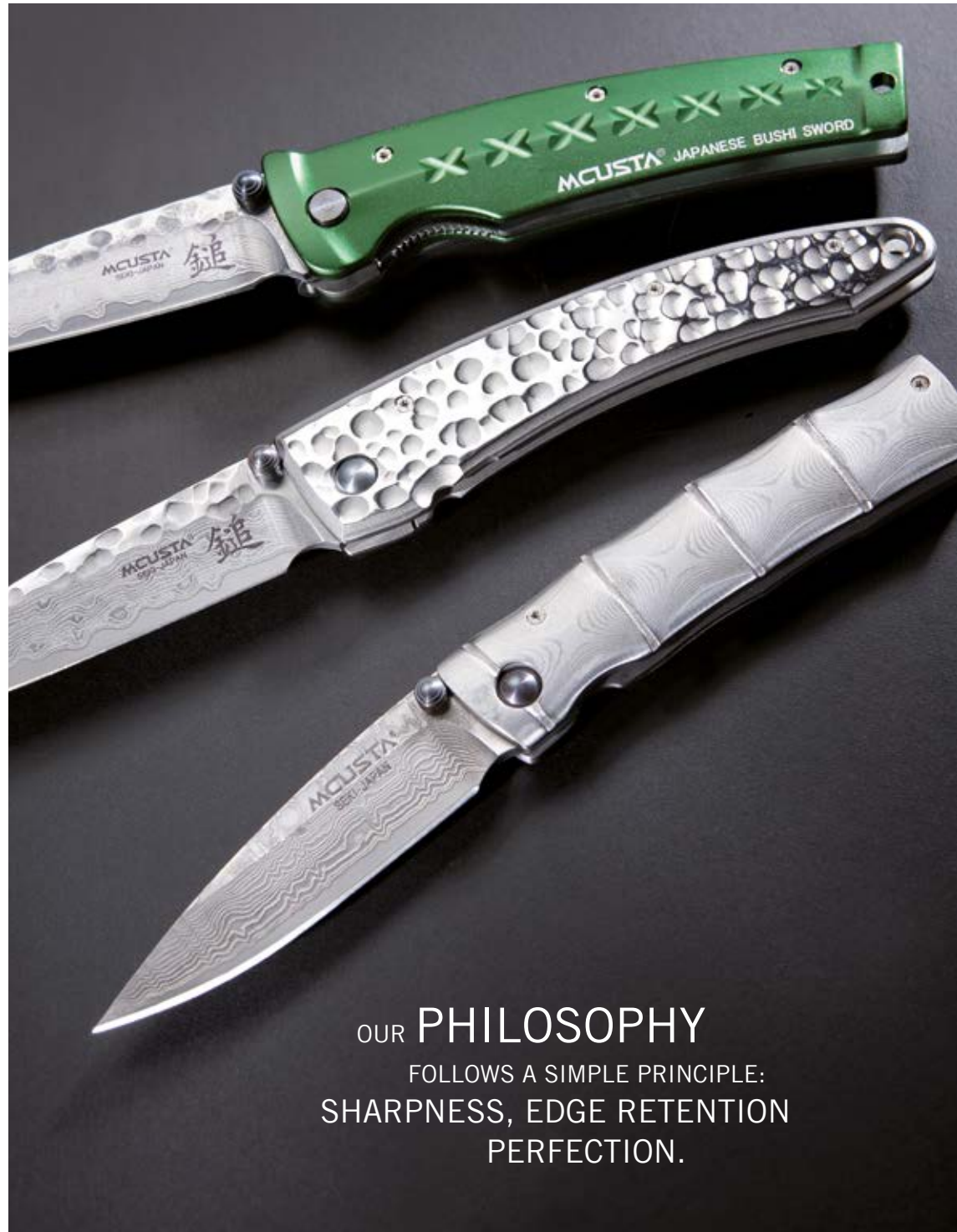
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OUR **PHILOSOPHY**
FOLLOWS A SIMPLE PRINCIPLE:
SHARPNESS, EDGE RETENTION
PERFECTION.





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KNIVES

MASTERPIECES OF FORGING

DICTUM employs its own steel and knife experts and maintains best contacts to leading Japanese cutting tool manufacturers for decades. With 3 years warranty we vouch for excellent quality. All Hocho offered by DICTUM are exclusively made in Japan and are distinguished by their sharpness, durability and best workmanship. **With us you get the originals!**

FOR US, VALUES ARE MORE THAN JUST WORDS

Our extensive service will show you that living our philosophy really is important to us. We are committed to your needs and we live our values for your benefit. Each and every day.



Includes premium sharpening service

You can have premium class products that bear this logo sharpened by our experts at any time free of charge and without limitation. And you pay only the shipping costs.



Includes sharpening pass

Products marked with this symbol come with a sharpening pass, which entitles you to two free sharpenings. Just send us your cutting tool with its sharpening pass and we will sharpen it free of charge and return it within a few days. All you pay is the shipping costs.

General sharpening service

For more information on our general sharpening service and other services we offer, see page 160.

Buy at no risk

All our products come with a 30-day right of return and at least 3 years warranty.

DICTUM Shops

All products can be tested in our shops. Our consultants are specifically trained professionals, who will help you to select the cutting tool you are looking for. Further they will give you useful tips and tricks for care and sharpening after purchase.

Vide

A product or application video is available on our website www.dictum.com/videos for products with this symbol.



TRADITION AND CRAFTS

Outstanding knives with traditional blade shapes have been made in the traditional manner in small Japanese workshops for centuries. While doing that, precision and experience have a decisive role to play. Forging is a transformation process that not only determines the outer shape, but also alters the internal structure of the steel. Proper forging improves the ductility and sharpening capability of the blade. That is how the blacksmith creates step by step unique pieces.



KITCHEN QUALITY STARTS WITH CUTTING!

Original Japanese knives

Japan has cultivated the aesthetics of food preparation like no other country, with the Hocho - the handforged knife - being the most important tool. Outstanding knives with traditional blade shapes have been made in the traditional manner in small Japanese workshops for centuries. Often with a high level of manual work or even completely handmade.

They are valued by experts because of their ergonomics and extreme sharpness and edge retention for perfect and precise work. The razor-sharp cut does not crush the cells, the juice is retained, and the natural flavour of the food comes into its own.

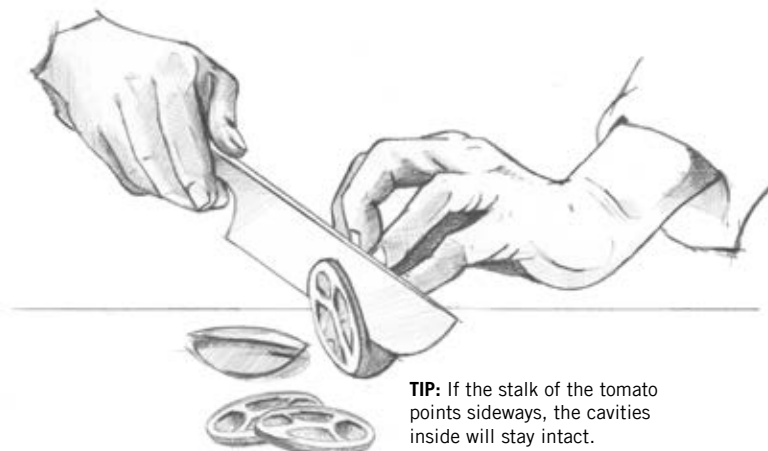
How do I recognise a Japanese knife?

The visible quality features of original Japanese knives include:

- The traditional form
- They often have a Japanese signature (not a Chinese one!)
- As Japanese blades are always made of at least two and usually even three layers of metal, a wavy border line must be visible at the cutting edge
- The so-called Suminagashi pattern - the damask-like structure of multilayered steel - is often imitated in cheap knives by etching; when buying a knife, compare two knives of the same type; the etched pattern is always the same, while the structure lines of multilayered steel are slightly different in each knife
- Hardness 58-66 HRC

Beware of fakes!

Widely used Japanese-looking knives from Asian low-wage countries are often only similar in shape to the original Hocho. With us you get the originals! All Hocho offered by DICTUM are exclusively made in Japan and are distinguished by their sharpness, cutting properties and best materials.



TIP: If the stalk of the tomato points sideways, the cavities inside will stay intact.

CHOOSING THE RIGHT SHAPE KNIFE

There are many different shapes of Japanese knives - each of them has certain characteristics and is designed for the preparation of certain raw materials. The intended use is crucial for choosing the right knife. If you would like to get yourself a basic set of Japanese knives, we recommend the following shape knives: A Santoku (all-purpose knife) plus a Petty (fruit and peeling knife) or a Gyuto (fish and meat knife) with a blade length of up to 150 mm.



Santoku

All-purpose knife for meat, fish and vegetable (Santoku = the three virtues). Wide blade for good guidance along the finger knuckles.



Bunka

Original shape of the all-purpose knife for meat, fish and vegetables. Also suitable for chopping herbs. Later, the all-purpose knife »Santoku« developed from the Usuba and Gyuto shape.



Usuba

Vegetable knife with straight blade for clean cutting on the chopping board; paper-thin slices are no problem, even with ripe tomatoes.



Petty

Small all-purpose knife for fruit, peeling and cutting small objects.



Gyuto

Versatile cooking knife for cutting up, filleting and preparing meat and fish. Slim blades for intricate tasks, pull or push cuts.



Ajikiri

For small fish and for cleaning vegetables and salads, as well as chopping herbs.



Sashimi/Yanagiba

For cutting and filleting fish or ham with a pull stroke. Slim blade in the shape of a willow leaf or Katana (sword). Usually with single bevel for precise filleting and wafer-thin cuts.



Sujihiki

Versatile cooking knife. The long, slender blade shape is suitable for slicing, filleting and preparing meat and fish. With double bevel.



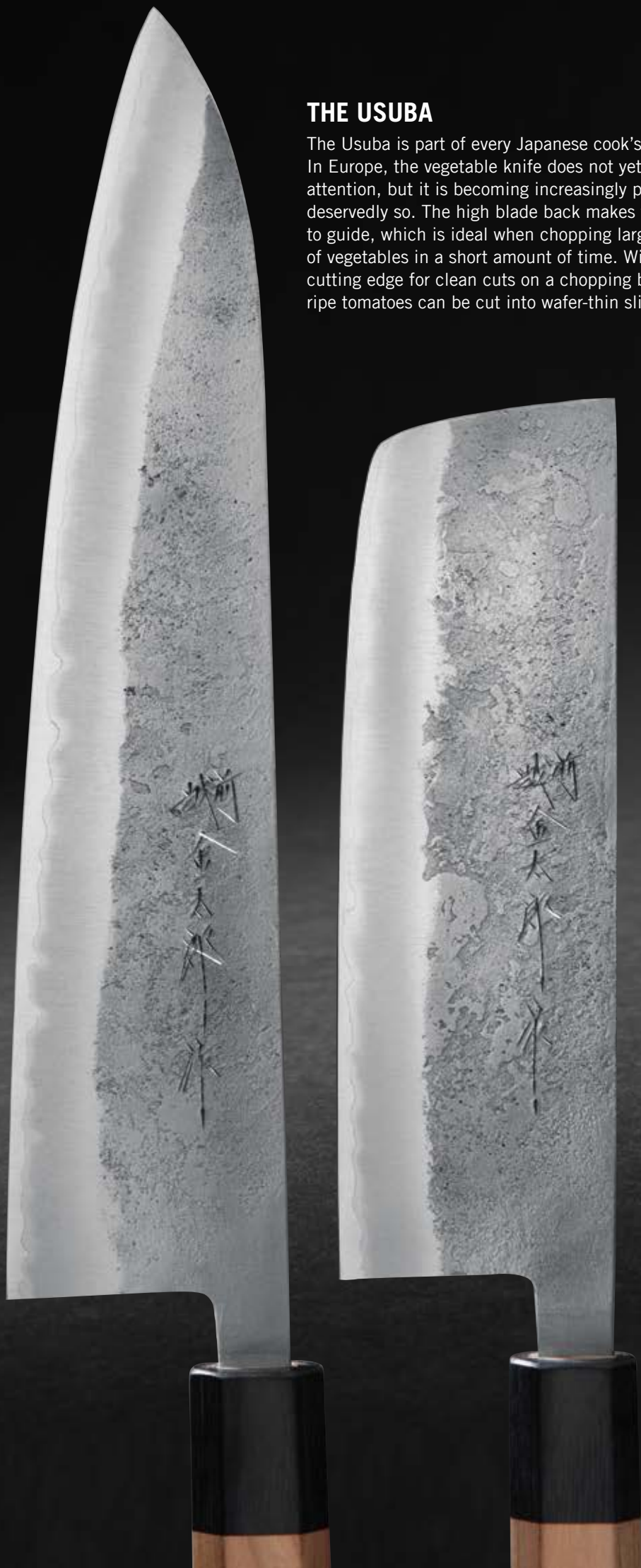
Takobiki

Fish knife with slightly curved blade tip in the form of a Japanese Katana (sword). It is suitable for processing fish fillet to sashimi and sushi as well as for dividing octopus.



Deba

For cutting fish and light mincing. Thick, wide blade. The back of the blade can be used to chop thin bones.



THE USUBA

The Usuba is part of every Japanese cook's basic toolkit. In Europe, the vegetable knife does not yet enjoy such attention, but it is becoming increasingly popular and deservedly so. The high blade back makes the blade easy to guide, which is ideal when chopping large quantities of vegetables in a short amount of time. With a straight cutting edge for clean cuts on a chopping board, even ripe tomatoes can be cut into wafer-thin slices.



HOCHO DELUXE

These perfectly shaped Hocho are created in the old-established forge of Yoshikazu Tanaka. He joins multiply folded, high-purity carbon steel with a cutting edge of Blue Paper Steel to make exceptional blades with a hardness of 61 HRC. The result persuades with a classical Suminagashi pattern on the wide side of the blade and a breathtaking sharp cutting edge. The octagonal shaped handle made of Macassar ebony, a very dense, non-fading and ageing-resistant precious wood is completed with a buffalo horn ferrule. The blade comprises 15 layers in total with a right-hand bevel, not rustproof.

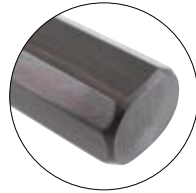
A HOCHO DELUXE



1 Deba

Blade length 185 mm
Blade thickness 7 mm
Overall length 340 mm
370 g

No. 719713 696.64 € **829.00 €**



Octagonal handle made of Macassar ebony.

2 Usuba, Vegetable Knife

Blade length 170 mm
Blade thickness 3.7 mm
Overall length 325 mm
225 g

No. 719714 444.54 € **529.00 €**

3 Sashimi, Fish Knife

Blade length 290 mm
Blade thickness 3.2 mm
Overall length 450 mm
235 g

No. 719715 629.41 € **749.00 €**

**Inclusive free sharpening pass.
For more information see page 4.**



Lifetime sharpening



TIP: To separate cabbage and similar sized vegetables a Usuba is the best choice.

熊五郎





SHIGEFUSA

Original and pure:

Master Shigefusa uses original materials to create knives in classical shapes following the strict code of traditional Japanese aesthetics. With meditative devotion, he creates the finest blades in his workshop using traditional swordsmithing methods. This includes forge welding of the individual layers in a charcoal furnace, forming of the blades with a scraper blade and then grinding and polishing by hand on a veritable arsenal of waterstones. Magnolia wood handles with buffalo horn ferrules. Cutting edge of carbon steel (V1), hardness 64 HRC, not rustproof.

重房



SHIGEFUSA HOCHO KITAEJI
61 layers, double-bevelled.



1 Santoku, All-purpose Knife

Blade length 165 mm
Blade thickness 2.2 mm
Overall length 310 mm
150 g
No. 719137 377.31 € **449.00 €**

2 Usuba, Vegetable Knife

Blade length 160 mm
Blade thickness 2 mm
Overall length 310 mm
185 g
No. 719666 377.31 € **449.00 €**

B SHIGEFUSA HOCHO KASUMI

Triple-layered blade, double-bevelled.
Surface has a forged structure,
gunmetal finish.



1 Santoku, All-purpose Knife

Blade length 165 mm
Blade thickness 2.2 mm
Overall length 310 mm
155 g
No. 719665 209.24 € **249.00 €**

Edged handle made of magnolia wood, for right-handed use.



Inclusive free sharpening pass.
For more information see page 4.



Two free sharpenings



Lifetime sharpening

2 Usuba, Vegetable Knife

Blade length 160 mm
Blade thickness 2 mm
Overall length 310 mm
180 g
No. 719206 209.24 € **249.00 €**



OKADA

A OKADA HOCHO 
 Masanobu Okada is a Japanese Dento-Kogeishi - a master of traditional crafts. Working out of the Takefu Knife Village, he represents the third generation of his family to fashion superb kitchen knives. The blade's individual Suminagashi pattern is produced by 20 layers of folded steel enclosing the core cutting layer made of White Paper Steel. This ultrapure carbon steel has extraordinarily fine grinding properties, allowing it to achieve outstanding sharpness. The sandalwood handle possesses a fascinating brown hue with dark lines, and is held in place beneath a black ferrule made of wood laminate. Right-handers will find the knife extremely comfortable to hold thanks to the finger groove positioned on the right side of the handle. The blade bears the signature of the smith and is double-bevelled. Hardness 60 HRC, not rustproof.


1 Yanagiba, 260 mm
 Suitable for portioning and filleting fish, and for preparing sushi.
 Blade length 260 mm
 Blade thickness 3.4 mm
 Overall length 405 mm
 200 g
No. 719879 200.84 € **239.00 €**

Takobiki
 Fish knife with a slightly curved blade in the form of a Japanese Katana (sword). The Takobiki is ideal for cutting fish fillets when making sashimi and sushi, but also to portion octopus.

2 Takobiki, 270 mm
 Blade length 270 mm
 Blade thickness 3.3 mm
 Overall length 410 mm
 170 g
No. 719880 200.84 € **239.00 €**

3 Takobiki, 300 mm
 Blade length 300 mm
 Blade thickness 3.3 mm
 Overall length 440 mm
 200 g
No. 719884 230.25 € **274.00 €**

Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings



Edged handle made of sandalwood, for right-handed use.






SHIGEKI »CLASSIC«

Each piece is unique: Master Shigeki practices steel folding and forge welding with great virtuosity to create blades with an enchanting aesthetic - each one unique in its structure. Hard Blue Paper Steel is used for the core cutting layer and low alloyed steels for the outer layers. Every knife is hand signed and packed in a beautiful case made of kiri wood. Magnolia wood handle with a buffalo horn ferrule and finger groove for right hand use except Deba (without finger groove). Hardness 62 HRC, not rustproof.



A SHIGEKI HOCHO »CLASSIC« 

1 Santoku, All-purpose Knife
 31 layers, double-bevelled.
 Blade length 165 mm
 Blade thickness 2.8 mm
 Overall length 310 mm
 130 g
No. 719290 125.21 € **149.00 €**

2 Gyuto, Fish and Meat Knife
 31 layers, double-bevelled.
 Blade length 105 mm
 Blade thickness 2.1 mm
 Overall length 240 mm
 55 g
No. 719790 92.35 € **109.90 €**

3 Gyuto, Fish and Meat Knife
 31 layers, double-bevelled.
 Blade length 135 mm
 Blade thickness 1.8 mm
 Overall length 270 mm
 60 g
No. 719791 100.76 € **119.90 €**

4 Gyuto, Fish and Meat Knife
 31 layers, double-bevelled.
 Blade length 150 mm
 Blade thickness 2 mm
 Overall length 275 mm
 75 g
No. 719792 109.16 € **129.90 €**

5 Gyuto, Fish and Meat Knife
 31 layers, double-bevelled.
 Blade length 185 mm
 Blade thickness 2.5 mm
 Overall length 320 mm
 125 g
No. 719386 125.21 € **149.00 €**

6 Gyuto, Fish and Meat Knife
 31 layers, double-bevelled.
 Blade length 210 mm
 Blade thickness 2.4 mm
 Overall length 355 mm
 150 g
No. 719793 159.58 € **189.90 €**

7 Sashimi, Fish Knife
 17 layers, single-bevelled
 (right-handed use).
 Blade length 230 mm
 Blade thickness 4 mm
 Overall length 375 mm
 160 g
No. 719183 193.19 € **229.90 €**

8 Deba
 17 layers, single-bevelled
 (right-handed use).
 Blade length 170 mm
 Blade thickness 6.5 mm
 Overall length 310 mm
 280 g
No. 719184 193.19 € **229.90 €**

9 Usuba, Vegetable Knife
 31 layers, double-bevelled.
 Blade length 165 mm
 Blade thickness 1.7 mm
 Overall length 310 mm
 130 g
No. 719794 125.21 € **149.00 €**


► For another Santoku of this series with decorative Urushi handle see page 52.



Edged handle made of magnolia wood, for right-handed use.



Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings

10




10 2-Piece Set Price advantage
 • Santoku, all-purpose knife (No. 719290)
 • Gyuto, Fish and meat knife (No. 719791)
No. 719798 201.60 € **239.90 €**

ANRYU

Takefu Knife Village

The Takefu Knife Village is a cooperative of blade-smithing specialists. It has upheld the tradition of metalworking for almost 700 years. A small group of extremely skilled master smiths forge limited series of superb knives in their smithies located in the tiny village in Fukui Province. They craft their products by hand to create one-of-a-kind Japanese kitchen knives made only of the best materials.



A ANRYU HOCHO 

The master smith Katsushige Anryu is the progeny of a knife-making family fashioning high-quality kitchen knives in the fourth generation. The smith was awarded the title of »Dento-Kogeishi« - »master of traditional crafts« - in honour of his work. The blade consists of 33 layers in total that create a distinct and delightfully appealing structure. The cutting layer is made of rustproof VG-10 steel, and the outer layers are also rust-proof to ensure easy care. The octagonal, brown sandalwood handle lies below a ferrule of black wood laminate. The blade bears the smith's signature and is double-bevelled. Hardness 60 HRC.

1 Santoku, All-purpose Knife
Blade length 170 mm
Blade thickness 1.9 mm
Overall length 310 mm
130 g
No. 719920 192.44 € **229.00 €**

2 Bunka, All-purpose Knife
Blade length 165 mm
Blade thickness 2 mm
Overall length 310 mm
135 g
No. 719921 192.44 € **229.00 €**

3 Bunka, All-purpose Knife
Blade length 125 mm
Blade thickness 1.9 mm
Overall length 255 mm
85 g
No. 719922 142.02 € **169.00 €**

4 Usuba, Vegetable Knife
Blade length 165 mm
Blade thickness 2.2 mm
Overall length 305 mm
185 g
No. 719923 200.84 € **239.00 €**

5 Gyuto, Fish and Meat Knife
Blade length 130 mm
Blade thickness 2 mm
Overall length 255 mm
75 g
No. 719924 137.82 € **164.00 €**

6 Gyuto, Fish and Meat Knife
Blade length 180 mm
Blade thickness 2 mm
Overall length 325 mm
140 g
No. 719925 209.24 € **249.00 €**

7 Boning Knife
Blade length 150 mm
Blade thickness 1.9 mm
Overall length 290 mm
110 g
No. 719926 175.63 € **209.00 €**

越前
勝重
作



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- 8 2-Piece Set** *Price advantage*
- Santoku, all-purpose knife (No. 719920)
 - Gyuto, fish and meat knife (No. 719924)
- No. 719927** 293.28 € **349.00 €**



Octagonal handle made of brown sandalwood.

Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings



蓋汝學匠責人



KURO OCHI

The archetype of the Japanese knife

Each of these triple-layered blades, made according to a traditional design, is personally signed by the master blacksmith. The cutting edge of hard Blue Paper Steel (61 HRC) is flanked by tough steel. The black-burned surface forms an effective contrast to the ferrule of extremely rare, grained buffalo horn and the handle of natural magnolia wood. Not rustproof, double-bevelled.

A KURO OCHI HOCHO

1 *Santoku, All-purpose Knife*

Blade length 165 mm
Blade thickness 3.5 mm
Overall length 310 mm
160 g

No. 719251 58.74 € **69.90 €**

2 *Usuba, Vegetable Knife*

Blade length 150 mm
Blade thickness 3.5 mm
Overall length 300 mm
140 g

No. 719252 53.70 € **63.90 €**

3 *Ajikiri, Trimming Knife*

Blade length 120 mm
Blade thickness 3 mm
Overall length 235 mm
60 g

No. 719250 52.69 € **62.70 €**

4 *Herbs Knife*

Blade length 90 mm
Blade thickness 2.7 mm
Overall length 205 mm
70 g

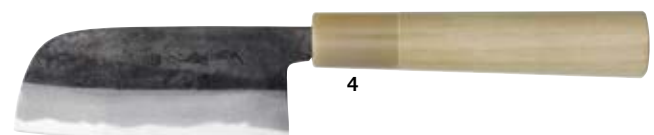
No. 719249 48.66 € **57.90 €**

5 *2-Piece Set Price advantage*

- Santoku, all-purpose knife (No. 719251)
- Usuba, vegetable knife (No. 719252)

No. 719339 100.00 € **119.00 €**

5



Inclusive free sharpening pass.
For more information see page 4.



Two free sharpenings



Edged handle made of magnolia wood, for right-handed use.



新
金太郎
作



KANEHIRO

Takefu Knife Village


The Takefu Knife Village is a cooperative of blade-smithing specialists. It has upheld the tradition of metalworking for almost 700 years. A small group of extremely skilled master smiths forge limited series of superb knives in their smithies located in the tiny village in Fukui Province. They craft their products by hand to create one-of-a-kind Japanese kitchen knives made only of the best materials.

A KANEHIRO HOCHO

Japanese kitchen knife by the master smith Hiroshi Kato, who has hand-crafted beautiful cutting tools for over 50 years. Delicate traces of hammering adorn the upper section of the triple-layered blade, imbuing the knife with rustic charm. The cutting layer is made of tough and hard Blue Paper Steel; this highly pure carbon

steel guarantees exceptional sharpness and durability. Rustproof steel is used for the outer layers to facilitate maintenance. The octagonal handle made of American cherry wood is enclosed within a black wood laminate ferrule. The blade is hand-signed using an engraving stylus. Double bevel, hardened to 62 HRC.

Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings

1 Santoku, All-purpose Knife

Blade length 165 mm
 Blade thickness 1.6 mm
 Overall length 310 mm
 130 g
No. 719930 142.02 € **169.00 €**



2 Usuba, Vegetable Knife

Blade length 165 mm
 Blade thickness 1.8 mm
 Overall length 305 mm
 150 g
No. 719931 142.02 € **169.00 €**



3 Gyuto, Fish and Meat Knife

Blade length 145 mm
 Blade thickness 2 mm
 Overall length 275 mm
 80 g
No. 719932 100.00 € **119.00 €**



4 Gyuto, Fish and Meat Knife

Blade length 180 mm
 Blade thickness 1.9 mm
 Overall length 320 mm
 130 g
No. 719933 142.02 € **169.00 €**



5 Gyuto, Fish and Meat Knife

Blade length 210 mm
 Blade thickness 2 mm
 Overall length 350 mm
 160 g
No. 719934 158.82 € **189.00 €**



6 Gyuto, Fish and Meat Knife

Blade length 240 mm
 Blade thickness 1.6 mm
 Overall length 390 mm
 170 g
No. 719935 184.03 € **219.00 €**



7 Sujihiki, Fish and Meat Knife

Blade length 265 mm
 Blade thickness 1.6 mm
 Overall length 420 mm
 160 g
No. 719936 192.44 € **229.00 €**



Octagonal handle made of American cherry wood.



TIP: To remove the skin of a fish side, cut the tail at the end and fillet with the blade flat along the meat. Gloves protect your hands from injury.

8 2-Piece Set Price advantage


• Santoku, all-purpose knife (No. 719930)
 • Gyuto, fish and meat knife (No. 719932)
No. 719937 217.65 € **259.00 €**



KAMO

The VG-10 steel core is covered by a total of 16 layers of steel, thus creating an interesting Suminagashi pattern. The round sandalwood handle has an interesting red-brown colour and a black wood laminate ferrule. The blacksmith Shiro Kamo was awarded the title »Master of traditional craft« already at the age of 45 years. The rustproof steel blade shows the blacksmith's signature. Hardness 61 HRC, double-bevelled.

Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings



A KAMO HOCHO 

1 Santoku, All-purpose Knife
Blade length 155 mm
Blade thickness 2 mm
Overall length 290 mm
120 g
No. 719670 133.61 € **159.00 €**

2 Gyuto, Fish and Meat Knife
Blade length 140 mm
Blade thickness 1.4 mm
Overall length 265 mm
75 g
No. 719671 74.79 € **89.00 €**

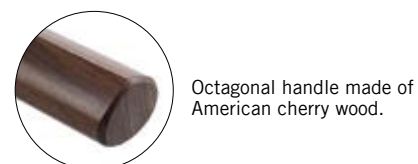
3 Gyuto, Fish and Meat Knife
Blade length 185 mm
Blade thickness 1.9 mm
Overall length 325 mm
135 g
No. 719672 150.42 € **179.00 €**

4 Slicer, Fish and Meat Knife
Blade length 215 mm
Blade thickness 1.5 mm
Overall length 355 mm
110 g
No. 719673 150.42 € **179.00 €**

5 Usuba, Vegetable Knife
Blade length 165 mm
Blade thickness 1.8 mm
Overall length 310 mm
170 g
No. 719674 142.02 € **169.00 €**



6 2-Piece Set *Price advantage*
• Gyuto, fish and meat knife (No. 719671)
• Santoku, all-purpose knife (No. 719670)
No. 719675 179.83 € **214.00 €**



裁新武生



TADAFUSA NASHIJI

The forged skin with hammered structure gives the blade an original and rustic appearance. A thermal treated* chestnut wood handle with black plastic ferrule fits the blade. The cutting edge of Blue Paper Steel is perfectly polished and sharpened, the outer layers are of rustproof steel which makes it easier to care for. Cutting edge not rustproof, hardness 63 HRC, double-bevelled.



A TADAFUSA HOCHO NASHIJI

1 Santoku, All-purpose Knife

Blade length 165 mm
Blade thickness 2 mm
Overall length 305 mm
135 g

No. 719940 66.39 € **79.00 €**

2 Usuba, Vegetable Knife

Blade length 150 mm
Blade thickness 2.2 mm
Overall length 295 mm
150 g

No. 719941 66.39 € **79.00 €**

3 Ajikiri, Trimming Knife

Blade length 105 mm
Blade thickness 3 mm
Overall length 225 mm
75 g

No. 719942 57.98 € **69.00 €**

4 Gyuto, Fish and Meat Knife

Blade length 135 mm
Blade thickness 2.7 mm
Overall length 250 mm
75 g

No. 719943 57.98 € **69.00 €**

5 Gyuto, Fish and Meat Knife

Blade length 210 mm
Blade thickness 2.2 mm
Overall length 360 mm
170 g

No. 719944 74.79 € **89.00 €**

6 Sujihiki, Fish and Meat Knife

Blade length 165 mm
Blade thickness 3 mm
Overall length 310 mm
125 g

No. 719945 66.39 € **79.00 €**

7 Sujihiki, Fish and Meat Knife

Blade length 240 mm
Blade thickness 2 mm
Overall length 390 mm
150 g

No. 719946 100.00 € **119.00 €**

* Thermic wood: Under the effect of heat (170-250 °C) and steam the wood structure is changed and improved for special uses (e.g. in the kitchen) in a targeted and natural way without adding any chemicals. During the special treatment process, the cell wall structure is modified in such a way that the ability to absorb water is reduced and the resistance against bacteria is increased. The thermal treatment also lends the wood a slightly darker tone.

忠虎作

8



8 2-Piece Set,
Santoku and Usuba *Price advantage*
• Santoku, all-purpose knife (No. 719940)
• Usuba, vegetable knife (No. 719941)
No. 719947 121.01 € **144.00 €**

9




9 2-Piece Set,
Santoku and Gyuto *Price advantage*
• Santoku, all-purpose knife (No. 719940)
• Gyuto, fish and meat knife (No. 719943)
No. 719948 112.61 € **134.00 €**



Octagonal handle made of chestnut wood.

Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings




TADAFUSA

Light Japanese kitchen knives from the traditional Tadafusa smithy. The high-contrast blade consists of a total of 35 layers of Suminagashi steel. High-purity White Paper Steel is used for the cutting layer, which can be ground extremely finely. The oval handle made of thermally treated* chestnut wood is finished with a black synthetic ferrule. Double bevel, not rustproof. Hardness 63 HRC.

角利
日本製



A TADAFUSA HOCHO 

1 Santoku, All-purpose Knife
Blade length 165 mm
Blade thickness 1.5 mm
Overall length 305 mm
120 g
No. 719980 83.19 € **99.00 €**

2 Usuba, Vegetable Knife
Blade length 165 mm
Blade thickness 1.4 mm
Overall length 305 mm
135 g
No. 719981 83.19 € **99.00 €**


3 Gyuto, Fish and Meat Knife
Blade length 135 mm
Blade thickness 1.4 mm
Overall length 255 mm
60 g
No. 719982 70.59 € **84.00 €**

4 Gyuto, Fish and Meat Knife
Blade length 180 mm
Blade thickness 1.5 mm
Overall length 325 mm
115 g
No. 719983 91.60 € **109.00 €**

** Thermic wood: Under the effect of heat (170-250 °C) and steam the wood structure is changed and improved for special uses (e.g. in the kitchen) in a targeted and natural way without adding any chemicals. During the special treatment process, the cell wall structure is modified in such a way that the ability to absorb water is reduced and the resistance against bacteria is increased. The thermal treatment also lends the wood a slightly darker tone.*



5 2-Piece Set *Price advantage*
• Santoku, All-purpose Knife (No. 719980)
• Gyuto, Fish and Meat Knife (No. 719982)
No. 719984 142.02 € **169.00 €**

Inclusive free sharpening pass.
For more information see page 4.
 Two free sharpenings



角利
日本製



角利
日本製



播州清鋼作



HAYASHI

Light and elegant

Aesthetically pleasing knife with a 12-layered blade from Suminagashi steel. The blade is ground very thin and allows you to cut very fine. The handles are made of water-resistant magnolia wood with ferrules of glue-laminated precious wood. Cutting edge of White Paper Steel with a hardness of 60 HRC. Not rustproof, double-bevelled.

A WITHOUT WOODEN SHEATH



1 Santoku, All-purpose Knife
Blade length 165 mm
Blade thickness 2.5 mm
Overall length 300 mm
140 g
No. 719207 78.99 € **94.00 €**

2 Gyuto, Fish and Meat Knife
Blade length 145 mm
Blade thickness 2.5 mm
Overall length 285 mm
90 g
No. 719225 70.59 € **84.00 €**

3 Usuba, Vegetable Knife
Blade length 165 mm
Blade thickness 2.5 mm
Overall length 305 mm
140 g
No. 719227 78.99 € **94.00 €**



4 3-Piece Set Price advantage
• Santoku, all-purpose knife (No. 719207)
• Gyuto, fish and meat knife (No. 719225)
• Usuba, vegetable knife (No. 719227)
No. 719433 205.04 € **244.00 €**



Edged handle made of magnolia wood, for right-handed use.

B WITH WOODEN SHEATH



1 Santoku, All-purpose Knife
Blade length 165 mm
Blade thickness 2.5 mm
Overall length 300 mm
140 g
No. 719112 95.80 € **114.00 €**

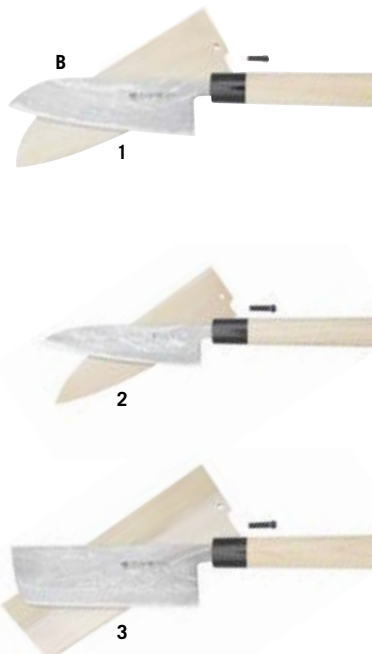
2 Gyuto, Fish and Meat Knife
Blade length 145 mm
Blade thickness 2.5 mm
Overall length 285 mm
90 g
No. 719226 83.19 € **99.00 €**

3 Usuba, Vegetable Knife
Blade length 165 mm
Blade thickness 2.5 mm
Overall length 305 mm
140 g
No. 719228 95.80 € **114.00 €**

Inclusive free sharpening pass.
For more information see page 4.



Two free sharpenings



4 3-Piece Set Price advantage

• Gyuto, fish and meat knife (No. 719226)
• Santoku, all-purpose knife (No. 719112)
• Usuba, vegetable knife (No. 719228)
No. 719432 247.06 € **294.00 €**

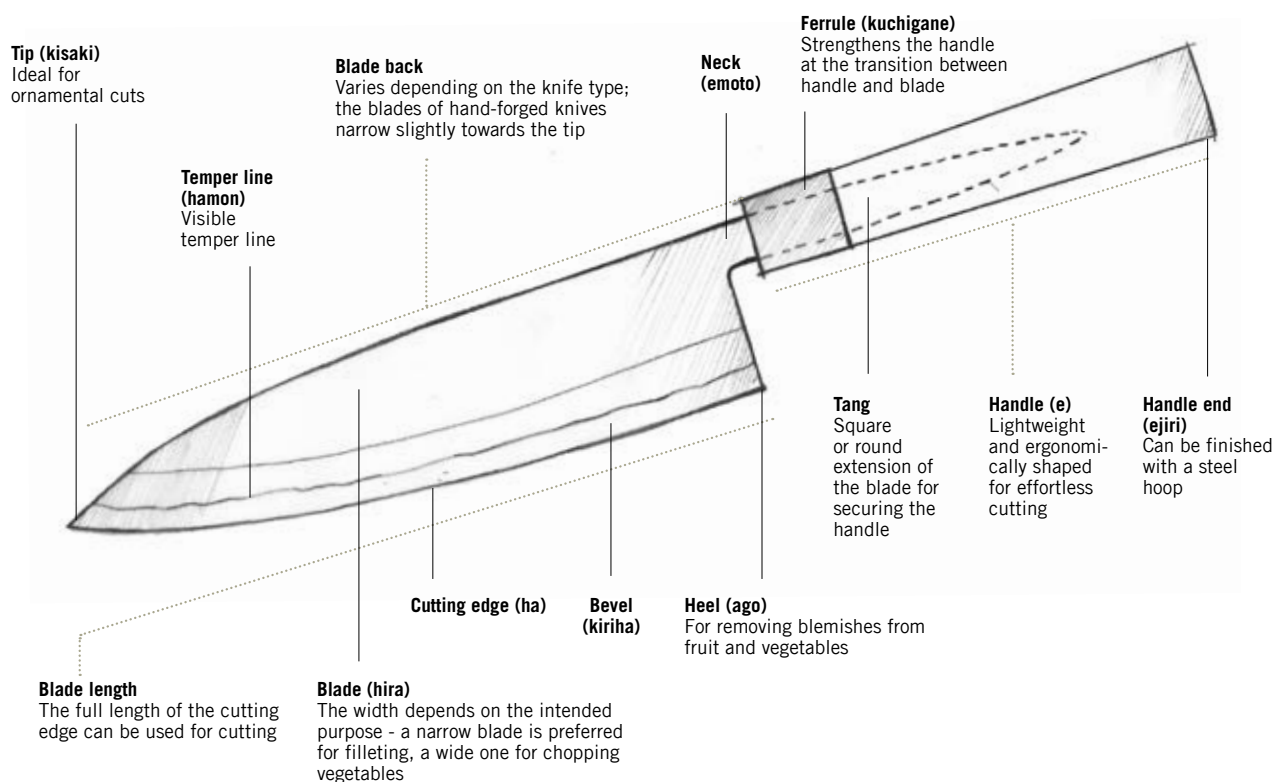


JAPANESE KNIFE CONSTRUCTION

A genuine Japanese knife is a highly effective tool that has been crafted by hand, step by step, in a forge. The shape has developed solely out of the intended purpose. Lightweight wooden handles, the well-balanced design and its extraordinary sharpness make using a Hocho an enjoyable experience.

Advantages of using Japanese knives

- **Minimal cutting effort**
The blades stay sharp for longer and carbon steel in particular is very easy to sharpen.
 - **The blades are wide**
The rear cutting edge stays sharp.
- ▶ **You can use the full length of the cutting edge,** which is an advantage both for chopping and filleting.



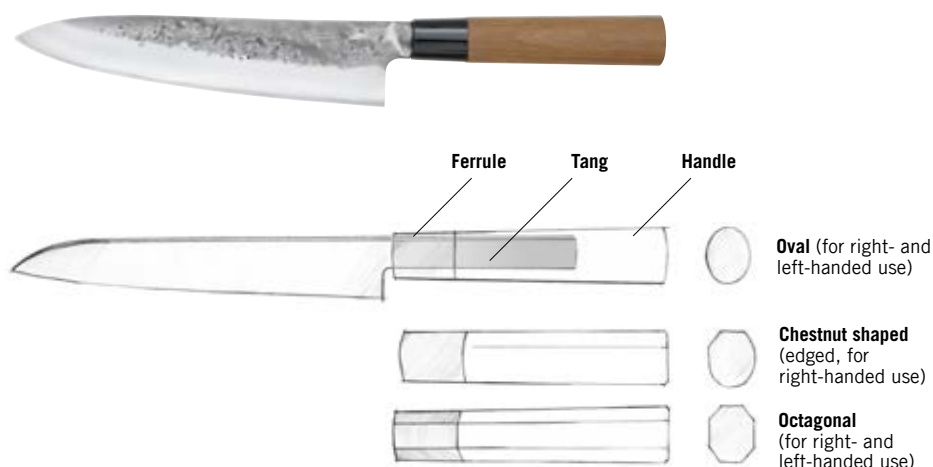
DESIGN AND HANDLE CONSTRUCTION

There are two different designs: the classic Japanese one with attached handle and the Western one with full-length tang and handle scales. Traditionally designed knives are somewhat lighter and more balanced than Western knives. It is, however, a matter of taste which design you prefer.

• Japanese Design

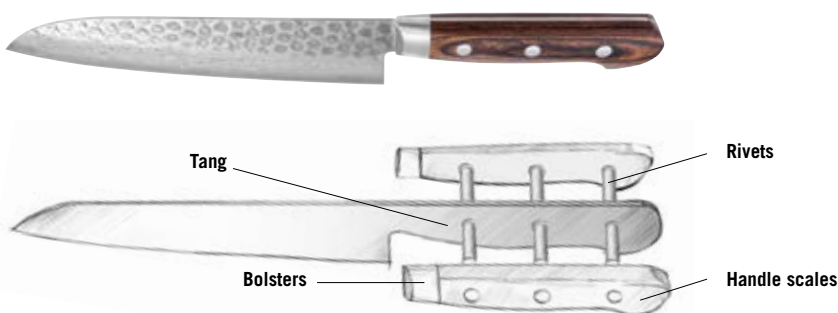
Classic design with attached wooden handles. These can expand when wet and may become loose (light tapping will tighten them again). These knives must be kept dry. As the name suggests, stick tang fixed knives have a tang (a thin, round or square extension of the blade) that has been inserted into the handle. One of the advantages of this construction is that it is only the handle material that lies in your hand, which makes stick tang fixed knives very pleasant to the touch - in contrast to full tang knives.

There are three different handle shapes:



• Western Design

European design with full-length tang and handle scales (integral or semi-integral design). Depending on the material, these knives are normally hard-wearing. However, their centre of gravity is slightly further back and they are usually heavier than those of classic design. Full tang knives have two handle scales that are mounted either side of the tang. The tang remains visible.



NAKAGOSHI

These traditional Japanese kitchen knives are handmade by Satoshi Nakagoshi and his son in his small workshop on the island Shikoku. The water-resistant magnolia wood handles fit securely in the hand. Cutting edge made of White Paper Steel, not rustproof. Hardness 61 HRC.



Edged handle made of magnolia wood, for right-handed use for all versions except Deba.



FOR RIGHT-HANDERS

A NAKAGOSHI HOCHO

1 Santoku, All-purpose Knife

Three layers, double-bevelled.
Blade length 170 mm
Blade thickness 2.1 mm
Overall length 315 mm
150 g

No. 719482 83.19 € **99.00 €**

2 Gyuto, Fish and Meat Knife

Three layers, double-bevelled.
Blade length 115 mm
Blade thickness 2.1 mm
Overall length 235 mm
60 g

No. 719483 66.39 € **79.00 €**

3 Gyuto, Fish and Meat Knife

Three layers, double-bevelled.
Blade length 145 mm
Blade thickness 2.1 mm
Overall length 280 mm
80 g

No. 719484 74.79 € **89.00 €**

4 Usuba, Vegetable Knife

Two layers, single-bevelled
(right-handed use).
Blade length 165 mm
Blade thickness 3 mm
Overall length 300 mm
150 g

No. 719471 83.19 € **99.00 €**

5 Sashimi, Fish Knife

Two layers, single-bevelled
(right-handed use).
Blade length 150 mm
Blade thickness 3 mm
Overall length 280 mm
80 g

No. 719472 72.27 € **86.00 €**

6 Sashimi, Fish Knife

Two layers, single-bevelled
(right-handed use).
Blade length 200 mm
Blade thickness 3.5 mm
Overall length 345 mm
125 g

No. 719473 78.99 € **94.00 €**

7 Sashimi, Fish Knife

Two layers, single-bevelled
(right-handed use).
Blade length 270 mm
Blade thickness 4 mm
Overall length 420 mm
210 g

No. 719474 91.60 € **109.00 €**

8 Deba

Two layers, single-bevelled
(right-handed use).
Blade length 180 mm
Blade thickness 8 mm
Overall length 330 mm
375 g

No. 719475 112.61 € **134.00 €**

9




9 3-Piece Set **Price advantage**

- Usuba, vegetable knife (No. 719471)
- Santoku, all-purpose knife (No. 719482)
- Sashimi, fish knife (No. 719473)
- Wooden case (No. 705886)

No. 719470 230.25 € **274.00 €**



FOR LEFT-HANDERS

B NAKAGOSHI HOCHO 
Single-bevelled (left-handed use).



Left-handed, edged handle made of magnolia wood for all versions except Deba.

1 *Usuba, Vegetable Knife*

Blade length 165 mm
Blade thickness 3 mm
Overall length 300 mm
150 g
No. 719476 108.40 € **129.00 €**

2 *Sashimi, Fish Knife*

Blade length 150 mm
Blade thickness 3 mm
Overall length 280 mm
80 g
No. 719477 100.00 € **119.00 €**

3 *Sashimi, Fish Knife*

Blade length 200 mm
Blade thickness 3.5 mm
Overall length 345 mm
125 g
No. 719478 105.88 € **126.00 €**

4 *Sashimi, Fish Knife*


Blade length 270 mm
Blade thickness 4 mm
Overall length 420 mm
210 g
No. 719479 133.61 € **159.00 €**

5 *Deba*

Blade length 180 mm
Blade thickness 8 mm
Overall length 330 mm
375 g
No. 719480 158.82 € **189.00 €**



Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings




丹巖飛

TANGANRYU

A perfect combination of modern design and traditional blade form. The damask structure of the lower part of the blade contrasts beautifully with the hammered surface structure of the upper part, which also prevents the cut material from sticking to the blade so easily. The non-riveted handle of water-resistant linen micarta has an attractive black/grey grain and is set in a polished stainless steel ferrule and hoop. The blade comprises a total of 63 layers of steel, with the cutting edge layer made of VG-10 steel. Double-bevelled, hardness 61 HRC, rustproof.



Square handle made of water-resistant linen micarta, polished stainless steel hoop with hammered surface structure.

A TANGANRYU HOCHO 

1 Santoku, All-purpose Knife
 Blade length 165 mm
 Blade thickness 2 mm
 Overall length 310 mm
 200 g
No. 719490 192.44 € **229.00 €**

2 Gyuto, Fish and Meat Knife
 Blade length 130 mm
 Blade thickness 2 mm
 Overall length 250 mm
 80 g
No. 719491 150.42 € **179.00 €**


3 Gyuto, Fish and Meat Knife
 Blade length 205 mm
 Blade thickness 2 mm
 Overall length 345 mm
 200 g
No. 719493 226.05 € **269.00 €**

4 Usuba, Vegetable Knife
 Blade length 160 mm
 Blade thickness 2 mm
 Overall length 310 mm
 200 g
No. 719494 192.44 € **229.00 €**



5 2-Piece Set *Price advantage*
 • Gyuto, fish and meat knife (No. 719491)
 • Santoku, all-purpose knife (No. 719490)
No. 719495 301.68 € **359.00 €**


Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings

KUROSAKI

Hand-forged knives made by the Japanese master smith Yu Kurosaki. Distinct traces of hammering adorn the upper part of the triple-layered blade, giving it excellent purchase as it moves through material while also producing an attractive look. The cutting core is made of rustproof SG-2 steel. This is one of the hardest steels used in kitchen knives worldwide and manufactured with powder metallurgy techniques. This hard steel is enclosed within two softer layers of rustproof steel to ensure stability. An octagonal sandalwood handle with a black laminated wood ferrule adds the finishing touches to the perfect knife. Signed, rustproof blade, double-bevelled, hardened to 63 HRC.



A KUROSAKI HOCHO 

1 Santoku, All-purpose Knife
 Blade length 170 mm
 Blade thickness 1.8 mm
 Overall length 310 mm
 130 g
No. 719890 184.03 € **219.00 €**

2 Bunka, All-purpose Knife
 Blade length 160 mm
 Blade thickness 1.8 mm
 Overall length 305 mm
 125 g
No. 719891 184.03 € **219.00 €**

3 Usuba, Vegetable Knife
 Blade length 165 mm
 Blade thickness 1.8 mm
 Overall length 310 mm
 160 g
No. 719892 184.03 € **219.00 €**

4 Gyuto, Fish and Meat Knife
 Blade length 120 mm
 Blade thickness 1.5 mm
 Overall length 250 mm
 65 g
No. 719893 133.61 € **159.00 €**

5 Gyuto, Fish and Meat Knife
 Blade length 145 mm
 Blade thickness 1.6 mm
 Overall length 275 mm
 80 g
No. 719894 150.42 € **179.00 €**

6 Gyuto, Fish and Meat Knife
 Blade length 210 mm
 Blade thickness 1.8 mm
 Overall length 360 mm
 160 g
No. 719895 217.65 € **259.00 €**



7 Gyuto, Fish and Meat Knife
 Blade length 240 mm
 Blade thickness 1.8 mm
 Overall length 400 mm
 180 g
No. 719896 242.86 € **289.00 €**




越前
黒崎
優

8



8 2-Piece Set *Price advantage*
 • Santoku, all-purpose knife (No. 719890)
 • Gyuto, fish and meat knife (No. 719893)
No. 719897 284.87 € **339.00 €**

Inclusive free sharpening pass.
 For more information see page 4.

 Two free sharpenings



風格龍

FUKAKU-RYU

Since these slightly structured blades with high-gloss finish are all handmade, every single one of them has a slightly different and very fascinating Damascus steel structure. The Hitachi ATS314 steel* core layer is sandwiched between a total of 62 folded stainless steel outer layers, creating a really fascinating blade pattern. The octagonal shape of the handle is made of vividly figured maplewood. The warm brown colour of the fine-polished wood forms an interlocking contrast to the black buffalo horn ferrule. Rustproof, hardness 60 HRC, double-bevelled.

* Steel analysis: C = 1 / Si = 0.3 / Mn = 0.4 / P < 0.03 / S = 0.004 / Co = 1.4 / Cr = 15 / Mo = 1 / V = 0.2 / Ni = 0.15 (in %)



A FUKAKU-RYU HOCHO

1 Santoku, All-purpose Knife

Blade length 175 mm
Blade thickness 1.9 mm
Overall length 315 mm
130 g

No. 719750 192.44 € **229.00 €**

2 Usuba, Vegetable Knife

Blade length 165 mm
Blade thickness 1.6 mm
Overall length 310 mm
145 g

No. 719751 192.44 € **229.00 €**



Octagonal handle made of maplewood.

ZUIKA

These Japanese Hocho from the historic Gihei house are forged from one of the world's hardest steel blades. The centre cutting layer is made of premium powder steel ZDP-189 from Hitachi, which provides extreme sharpness and durability due to the very high carbon content of 3 %. The knives' 20 % chromium content makes them rustproof and easy to clean. The extremely hard cutting steel is covered by two tougher stainless steel layers (SUS405), making the knife highly break-resistant. The octagonal handle made from Japanese Zelkove has a wonderful yellow-brown colour and is rounded off by a buffalo horn ferrule. The knives have a double-bevelled signature-labelled blade. Hardness 66 HRC.




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平
圭
平


B ZUIKA HOCHO

1 Santoku, All-purpose Knife
Blade length 160 mm
Blade thickness 2 mm
Overall length 300 mm
130 g
No. 719710 352.10 € **419.00 €**

2 Usuba, Vegetable Knife
Blade length 160 mm
Blade thickness 1.7 mm
Overall length 300 mm
150 g
No. 719712 352.10 € **419.00 €**

Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings

 Lifetime sharpening

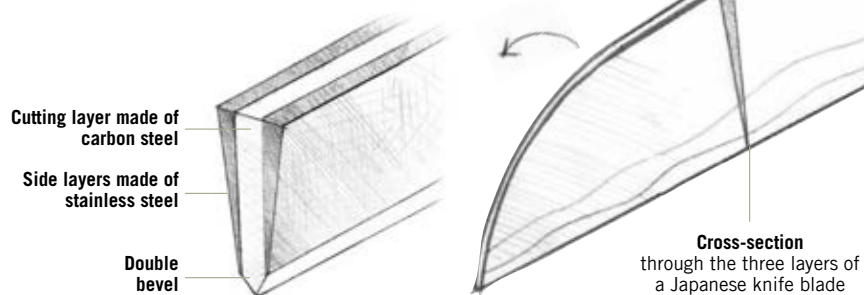
3 Gyuto, Fish and Meat Knife
Blade length 150 mm
Blade thickness 2 mm
Overall length 290 mm
105 g
No. 719711 343.70 € **409.00 €**



Octagonal handle made of Japanese Zelkove.

IT IS ALL A MATTER OF CHOOSING THE RIGHT STEEL!

Traditionally designed Japanese knives are forged in multiple layers of carbon steel with one or more layers of iron. The hard carbon steel is forge-welded with tough iron, a construction which is similar to the multi-layered swords of the Samurai. Only this elaborate procedure ensures an optimum synthesis of breaking strength and ultimate sharpness.



Although carbon steel is not rustproof, it achieves ultimate sharpness and edge life and is easy to sharpen.

Today, not only carbon steels but also alloyed steels and powder metallurgically produced steels (PM steels) are used for knife making. They are rustproof and thus easier to care for, but also harder to sharpen. The right choice of steel therefore depends on one's demands and on how much time one is willing to invest in knife care.



- **Classic carbon steel (one or more layers)** is not rustproof.

The unalloyed steel has a very high degree of purity, is especially hard and has a fine martensitic structure. It can therefore reach an extraordinary sharpness and holds this sharpness for a long time. The blade needs to be rinsed and dried after use. Oil it occasionally to prevent it from tarnishing.

- **Cutting layer made of carbon steel, embedded between several layers of stainless steel (three- or multilayered)** The blade is rustproof except for the exposed part of the cutting layer, which may oxidise. A good compromise between care required and sharpenability. Features of the cutting layer are similar to those described under »Classic carbon steel«.

- **Stainless steel (one or more layers)** is rustproof and does not need to be oiled. The high chromium content, however, reduces the sharpenability. Chromium tends to clog the sharpening stone and causes lots of burrs to form. These knives are also unfit for the dishwasher.

Knives with a double bevel are suitable for right- and left-handed use. One important point to consider is whether the handles are also designed for right- and left-handed use. An edged handle may be uncomfortable for left-handed use.

Knives with a single bevel are suitable for right- or left-handed use. They feature a hollow grind on the flat side of the blade which creates a kind of air cushion between the blade and the material being cut. The alternating hollows ensure minimal friction and allow for precise filleting and more accurate cuts.

THE DREAM OF EVERY SWORDSMITH

Tamahagane: Japanese masters made the queen of blades from this amorphous material. The Japanese sword steel is made melting the purest ore sand (Masa) and pine charcoal. This days-long process called »Tatara« is the first known manufacturing method, where steel is extracted directly from the raw material, without any intermediate steps. Tamahagane has the highest degree of purity of all known steels. We have a small amount of this precious material, which formed the basis of over 1000 years of high culture of forging swords.






佐治武士作

SAJI

Takeshi Saji is among the most famous master smiths in the Takefu Knife Village. Distinctly rich in contrast, his eye-catching blades consist of 31 layers in total. The cutting edge made of SG-2 steel manufactured using powder metallurgy lends them an exceptional sharpness and durability. The desert ironwood handle scales, designed specifically with European hands in mind, are fitted to the one-piece blade. Sourced in the deserts of Arizona, the Olneya tree grows at an exceptionally slow pace to produce desert ironwood, one of the world's hardest and densest timbers. The exquisitely beautiful grain shows a golden brown hue with dark streaks. Its high density makes the wood particularly resistant to moisture. One mosaic pin and two stainless steel pins add the finishing touches to the look of this delightful knife. Polished stainless steel flanges bearing the master's engraved signature form the transition point to the blade. Rustproof, double-bevelled, hardness 63 HRC. Supplied in a box made of kiri wood.



A SAJI HOCHO 

1 *Santoku, All-purpose Knife*

Blade length 180 mm
Blade thickness 1.8 mm
Overall length 310 mm
235 g

No. 719840 377.31 € 449.00 €

2 *Usuba, Vegetable Knife*

Blade length 170 mm
Blade thickness 1.7 mm
Overall length 295 mm
235 g

No. 719841 377.31 € 449.00 €

3 *Gyuto, Fish and Meat Knife*

Blade length 135 mm
Blade thickness 1.1 mm
Overall length 250 mm
125 g

No. 719842 284.87 € 339.00 €

4 *Gyuto, Fish and Meat Knife*

Blade length 180 mm
Blade thickness 1.4 mm
Overall length 310 mm
190 g

No. 719843 377.31 € 449.00 €

5 *Gyuto, Fish and Meat Knife*

Blade length 210 mm
Blade thickness 1.5 mm
Overall length 340 mm
210 g

No. 719844 419.33 € 499.00 €

6 *Gyuto, Fish and Meat Knife*

Blade length 240 mm
Blade thickness 1.8 mm
Overall length 380 mm
270 g

No. 719845 503.36 € 599.00 €

7 *Sujihiki, Fish and Meat Knife*

Blade length 270 mm
Blade thickness 1.8 mm
Overall length 410 mm
250 g

No. 719846 553.78 € 659.00 €

8




8 *2-Piece Set Price advantage*

- Santoku, all-purpose knife (No. 719840)
- Gyuto, fish and meat knife (No. 719842)
- Casket with sliding lid

No. 719847 587.39 € 699.00 €

Inclusive free sharpening pass.
For more information see page 4.

 Lifetime sharpening



1



2



3



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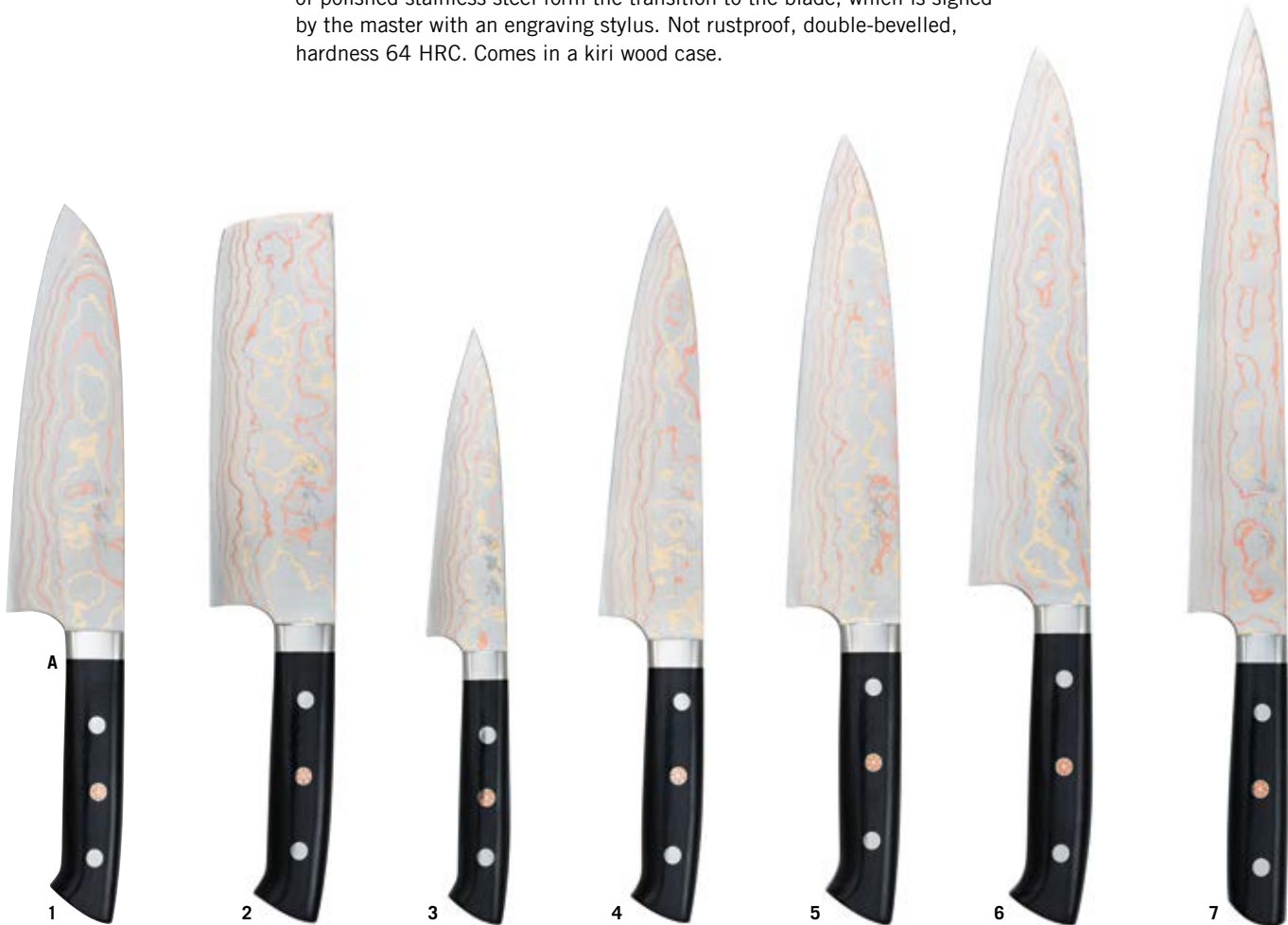
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7

SAJI RAINBOW

Takeshi Saji is one of the most famous master blacksmiths from Takefu Knife Village. This high-contrast blade made of 11 layers of Suminagashi steel possesses a cutting core made of Blue Paper Steel, which is known for its sharpness and ability to hold an edge. For the outer layers, the smith uses a combination of copper, brass, and stainless steel to create a fascinating blade pattern. The handle scales made from black linen micarta are mounted on the single-piece blade and dimensioned to be comfortable even for European hands. Micarta is created using a special high-pressure process that combines linen with epoxy resin. This material is practically indestructible and resistant to both acids and oils. The handle is both anti-slip and comfortable to hold - even in cold, wet conditions. A mosaic pin and two stainless steel pins round off its perfect appearance. Flanges of polished stainless steel form the transition to the blade, which is signed by the master with an engraving stylus. Not rustproof, double-bevelled, hardness 64 HRC. Comes in a kiri wood case.



A SAJI RAINBOW HOCHO



1 Santoku, All-purpose Knife

Blade length 180 mm
Blade thickness 2 mm
Overall length 300 mm
230 g

No. 719960 335.29 € **399.00 €**

2 Usuba, Vegetable Knife

Blade length 170 mm
Blade thickness 2 mm
Overall length 300 mm
260 g

No. 719961 335.29 € **399.00 €**

3 Gyuto, Fish and Meat Knife

Blade length 135 mm
Blade thickness 2 mm
Overall length 250 mm
120 g

No. 719962 251.26 € **299.00 €**

4 Gyuto, Fish and Meat Knife

Blade length 180 mm
Blade thickness 2.2 mm
Overall length 300 mm
200 g

No. 719963 310.08 € **369.00 €**

5 Gyuto, Fish and Meat Knife

Blade length 210 mm
Blade thickness 2.2 mm
Overall length 335 mm
240 g

No. 719964 343.70 € **409.00 €**

6 Gyuto, Fish and Meat Knife

Blade length 240 mm
Blade thickness 2 mm
Overall length 375 mm
290 g

No. 719965 385.71 € **459.00 €**

7 Sujihiki, Fish and Meat Knife

Blade length 270 mm
Blade thickness 2.3 mm
Overall length 395 mm
250 g

No. 719966 503.36 € **599.00 €**

8




8 2-Piece Set *Price advantage*

- Santoku, All-purpose Knife (No. 719960)
- Gyuto, Fish and Meat Knife (No. 719962)
- Casket with sliding lid

No. 719967 528.57 € **629.00 €**



Inclusive free sharpening pass. For more information see page 4.

 Lifetime sharpening

佐
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吉野白梅作




SUIMON

The high-contrast blade of Japanese Damascus steel consists of 73 layers in total and has been highly polished with great care. The cutting edge layer is made from a high-alloy SKD11 steel* with a high carbon content for extraordinary sharpness and excellent edge life. The core layer is sandwiched between 36 layers of pure nickel and stainless steel (SUS 410) on both sides, which produces a high-contrast blade pattern as well as high fracture strength and corrosion resistance. The octagonal shape of the sandalwood handle with laminated wood ferrule completes the perfect look of this knife. Signed blade, hardness 63 HRC. Rust-resistant, double-bevelled.

* Steel analysis: C = 1.6 / Cr = 13 / Mo = 1 / V = 0.4 (in %)

**Inclusive free sharpening pass.
For more information see page 4.**

 Two free sharpenings



Octagonal handle made of brown sandalwood.

A SUIMON HOCHO SANDALWOOD

1 Santoku, All-purpose Knife

Blade length 165 mm
Blade thickness 2 mm
Overall length 305 mm
125 g

No. 719497 200.84 € **239.00 €**

2 Gyuto, Fish and Meat Knife

Blade length 135 mm
Blade thickness 2 mm
Overall length 260 mm
75 g

No. 719496 142.02 € **169.00 €**

3 Usuba, Vegetable Knife

Blade length 165 mm
Blade thickness 2 mm
Overall length 305 mm
150 g

No. 719498 200.84 € **239.00 €**

4 Gyuto, Fish and Meat Knife

Blade length 185 mm
Blade thickness 2 mm
Overall length 325 mm
170 g

No. 719499 200.84 € **239.00 €**

TADAFUSA »KOBO«



1 Santoku, All-purpose Knife
 Blade length 170 mm
 Blade thickness 1.8 mm
 Overall length 300 mm
 130 g
No. 719660 95.80 € **114.00 €**

2 Gyuto, Fish and Meat Knife
 Blade length 120 mm
 Blade thickness 1.6 mm
 Overall length 225 mm
 50 g
No. 719661 74.79 € **89.00 €**

*** Thermic wood: Under the effect of heat (170-250 °C) and steam the wood structure is changed and improved for special uses (e.g. in the kitchen) in a targeted and natural way without adding any chemicals. During the special treatment process, the cell wall structure is modified in such a way that the ability to absorb water is reduced and the resistance against bacteria is increased. The thermal treatment also lends the wood a slightly darker tone.*

A TADAFUSA HOCHO, KOBO 
 The ancient factory of Tadafusa has been manufacturing high-quality kitchen knives already in the third generation. These hand-forged, triple-layered blades have a core layer made of rust-resistant SLD steel, and due to its high carbon content it lends the knife an excellent sharpness and impressive edge life. The outer layers are rustproof and thus easy to maintain. The handle is made of heat-treated** chestnut and is comfortable to hold and work with. The stainless steel ferrule creates a smooth transition towards the blade. Hardness 60 HRC, rust-resistant, double-bevelled.


KUMAGORO



B KUMAGORO HOCHO, SANTOKU 
 Japanese all-purpose knife with high-contrast blade for the preparation of vegetables, meat and fish. The medial cutting layer is made of ZA-18*, a rustproof steel of the highest grade, which is characterised by its excellent edge life. A total of 72 folded outer layers of rustproof stainless steel surround the core cutting layer and create an ornate look. The generously-sized handle made of dark burned chestnut wood is set in a black plastic ferrule. The wooden surface is

brushed after the burning process, which creates a slightly structured appearance and gives the handle a rustic charm. Rustproof, double-bevelled, hardness 60 HRC.
 * Steel analysis: C = 1.2 / Si = 1 / Mn = 1 / Co = 1.8 / Cr = 18 / Mo = 1.5 / Ni = 0.6 (in %)
 Blade length 185 mm
 Blade thickness 1.3 mm
 Overall length 330 mm
 110 g
No. 719667 129.41 € **154.00 €**



C KAMAUSUBA HOCHO 
 The Kamausuba is the original vegetable knife design, and its rounded blade shape distinguishes it from the Usuba. This knife is forged by the master Hideo Kitaoka and enables vegetables to be sliced paper-thin. The master smith learned his trade from his father at a young age, and is now famous for his traditional Japanese knives. White Paper Steel is used for the core cutting layer. This high-purity

carbon steel can be ground extremely finely, allowing it to achieve an outstanding level of sharpness. The individual Suminagashi pattern is created from nine folded layers of steel. The eight-sided handle is made of magnolia wood and features a buffalo horn ferrule. With a traditional Machi - a groove between the blade and the tang. This traditional design originates from Japanese swords, where a hand guard was installed at this location. Blade

with the smith's initials, engraved by hand. Single bevel for right-handers. Not rustproof, hardness 61 HRC.
 Blade length 170 mm
 Blade thickness 3.2 mm
 Overall length 320 mm
 165 g
No. 719919 251.26 € **299.00 €**



KUROUCHI

Japanese kitchen knife with an original look. The traditional Japanese handle made of untreated magnolia is enclosed beneath a polymer ferrule; the right-handed, edged handle feels exceptionally comfortable in the hand. The black forging skin was left on the triple-layered blade, making the steel less sensitive to rust while also producing an appealing look. Soft steel, not rustproof, encloses the cutting layer made of hard Blue Paper Steel. The blade is bevelled on both sides, and carries a hand-engraved signature. Hardened to 63 HRC, not rustproof.



Edged handle made of magnolia wood, for right-handed use.


D KUROUCHI HOCHO

1 Santoku, All-purpose Knife
Blade length 165 mm
Blade thickness 1.7 mm
Overall length 310 mm
110 g
No. 719885 75.55 € **89.90 €**

2 Usuba, Vegetable Knife
Blade length 165 mm
Blade thickness 1.7 mm
Overall length 305 mm
125 g
No. 719886 75.55 € **89.90 €**

3 Gyuto, Fish and Meat Knife
Blade length 185 mm
Blade thickness 2 mm
Overall length 320 mm
125 g
No. 719887 75.55 € **89.90 €**

Inclusive free sharpening pass.
For more information see page 4.


 Two free sharpenings



SHIGEKI URUSHI

Combining an ancient tradition of Japanese lacquerware with a fine blade to create a unique masterpiece. In Japan, the art of lacquerware with Urushi* has been developed to ultimate perfection. Japanese artisans have redesigned the magnolia wood handle following this highly attractive technique. The aubergine-coloured handle shows highly attractive fine gold decorations on the left side. Every piece is hand signed and packed in a beautiful case made of kiri wood. Polished buffalo horn ferrule. Cutting edge of Blue Paper Steel. Hardness 62 HRC, double-bevelled, not rustproof.

** Urushi is extracted from the sap of the Japanese varnish tree and has been used for varnishing furniture, bowls, jars and handles for more than 6000 years. Urushi is resistant to water, heat, alcohol, acids, alkaline solutions and solvents and it is non-aging and food-safe. Urushi varnishing is considered the supreme discipline of Japanese art of lacquering.*

A SHIGEKI HOCHO »URUSHI HANDLE« 

Blade length 165 mm
Blade thickness 2.8 mm
Overall length 310 mm
130 g
No. 719332 192.44 € **229.00 €**

**Inclusive free sharpening pass.
For more information see page 4.**



Two free sharpenings

► For a complete series of Shigeki Hocho with magnolia handles see page 17.

GYUTO BM1

Japanese forging art with finest steel quality and perfect handle material: Each knife is unique. This knife is a combination of two high-quality materials - and not just visually. The varied natural texture of the birch bark handle made of bm1* and the vivid blade of 15-layered Damascus steel make the perfect combination. The bm1* handle not only has a pleasantly smooth, warm feel but also boasts unique technical qualities. An extremely durable natural material with high stability at a low weight, it is water-repellent, keeps its shape extremely well and is slip-proof even when wet. Its antibacterial effect, due to the natural ingredients of birch bark, is particularly important in the kitchen. The cutting edge of the 15-layered Damascus blade is made of White Paper Steel with a hardness of 61 HRC. Not rustproof, double-bevelled.

* Birch bark, bm1

Each product made of bm1 is unique. Made from numerous individual layers of birch bark, this is a vivid material whose colour, growth pattern and texture vary greatly. A patented manufacturing process tailored to the material characteristics of birch bark allows high stability at a low weight. Compared to other natural materials, bm1 keeps its shape extremely well, especially when exposed to moisture.

B GYUTO WITH BIRCH BARK HANDLE 

Blade length 180 mm
Blade thickness 1.5 mm
Overall length 315 mm
120 g

No. 719730 111.76 € 133.00 €



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藏前武生



SHIRO KAMO

A **SHIRO KAMO HOCHO** 
The smith Shiro Kamo crafts his blades in the Takefu Knife Village. This is a smithy cooperative that has upheld the tradition of sophisticated metalworking for almost 700 years. The individual Japanese kitchen knives are crafted by hand, using only the best materials. In recognition of his outstanding work, the smith was awarded the title of »Master of the Traditional Craft« at the age of 45. The triple-layered blade has a cutting layer made of Blue Paper Steel and a black forged skin. The octagonal handle made of walnut is closed with a black laminated wooden ferrule. The double-bevelled forged blade carries the smith's signature. Hardness 63 HRC, not rustproof.

1 Santoku, All-purpose Knife

Blade length 165 mm
Blade thickness 1.6 mm
Overall length 315 mm
135 g

No. 719882 87.39 € **104.00 €**

2 Bunka, All-purpose Knife

Blade length 165 mm
Blade thickness 1.8 mm
Overall length 315 mm
140 g

No. 719950 87.39 € **104.00 €**

3 Usuba, Vegetable Knife

Blade length 165 mm
Blade thickness 1.3 mm
Overall length 310 mm
145 g

No. 719951 87.39 € **104.00 €**

4 Petty, small All-purpose Knife

Blade length 90 mm
Blade thickness 1.6 mm
Overall length 215 mm
60 g

No. 719952 53.78 € **64.00 €**

5 Gyuto, Fish and Meat Knife

Blade length 135 mm
Blade thickness 1.5 mm
Overall length 260 mm
70 g

No. 719953 66.39 € **79.00 €**

6 Gyuto, Fish and Meat Knife

Blade length 180 mm
Blade thickness 1.5 mm
Overall length 330 mm
140 g


No. 719954 91.60 € **109.00 €**

7 Gyuto, Fish and Meat Knife

Blade length 215 mm
Blade thickness 1.7 mm
Overall length 365 mm
170 g

No. 719955 112.61 € **134.00 €**

**Inclusive free sharpening pass.
For more information see page 4.**

 Two free sharpenings

8 2-Piece Set Price advantage

- Santoku, all-purpose knife (No.719882)
- Petty, small all-purpose knife (No.719952)

No. 719956 125.21 € **149.00 €**



Octagonal handle made of walnut.

SHIRO KAMO



The smith Shiro Kamo crafts his blades in the Takefu Knife Village. This is a smithy cooperative that has upheld the tradition of sophisticated metalworking for almost 700 years. The individual Japanese kitchen knives are crafted by hand, using only the best materials. In recognition of his outstanding work, the smith was awarded the title of »Master of Traditional Crafts« at the age of 45. The octagonal handle made of walnut is closed with a laminated wooden ferrule. The double-bevelled forged blade carries the smith's signature.



A SHIRO KAMO 
HOCHO SANTOKU

1 *White Paper Steel*
In total, the blade consists of 21 layers with a cutting core made of White Paper Steel. Hardness 61 HRC, not rustproof.
Blade length 170 mm
Blade thickness 1.6 mm
Overall length 320 mm
130 g
No. 719881 108.40 € **129.00 €**

2 *PM Steel*
Blade with a cutting core made of SG-2 steel produced using powder metallurgy techniques - one of the hardest blade steels worldwide. 30 layers of Suminagashi steel enclose the core cutting layer to create a truly unique structure. Hardness 63 HRC, rustproof.
Blade length 170 mm
Blade thickness 2 mm
Overall length 320 mm
145 g
No. 719883 184.03 € **219.00 €**



Octagonal handle made of walnut wood.

龍 蔵




Edged handle made of magnolia wood, for right-handed use.



RYUZO

Traditional Japanese knives with original charm. The forged skin of the triple-layered blade has a distinct hand-hammered surface structure. The traditional Japanese handle is made of magnolia wood and features a finger groove for right-handed use, which makes the knife very comfortable to hold. A buffalo horn ferrule rounds off the handle and joins the triple-layered blade. The cutting layer is made of not rustproof White Paper Steel. It is perfectly polished, and its high carbon content makes the knife extremely sharp and durable. Blade with signature, double-bevelled. Not rustproof, hardness 63 HRC.

Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings

B RYUZO HOCHO

1 Santoku, All-purpose Knife
Blade length 165 mm
Blade thickness 1.8 mm
Overall length 310 mm
135 g
No. 719745 91.60 € **109.00 €**

2 Usuba, Vegetable Knife
Blade length 165 mm
Blade thickness 1.8 mm
Overall length 315 mm
160 g
No. 719746 91.60 € **109.00 €**

3 Gyuto, Fish and Meat Knife
Blade length 150 mm
Blade thickness 2 mm
Overall length 275 mm
70 g
No. 719748 83.19 € **99.00 €**

4 Gyuto, Fish and Meat Knife
Blade length 210 mm
Blade thickness 2.2 mm
Overall length 350 mm
150 g
No. 719747 121.01 € **144.00 €**



5 2-Piece Set *Price advantage*
• Santoku, all-purpose knife (No. 719745)
• Gyuto, fish and meat knife (No. 719748)
No. 719749 158.82 € **189.00 €**




道場

KUMAGORO

Classical kitchen knives with finely ground blades, with a non-rustproof Blue Paper Steel cutting edge flanked by two layers of rustproof steel. Together with the black laminated wood handle, this results in an individual Asian appearance. The successful combination of sharpness, lightness and ease of care has made these knives extremely popular in our range for many years. Blade not rustproof, hardness 61 HRC, double-bevelled.



1

A KUMAGORO HOCHO 

1 3-Piece Set *Price advantage*
• Gyuto, fish and meat knife (No. 719008)
• Gyuto, fish and meat knife (No. 719003)
• Usuba, vegetable knife (No.719016)
No. 719026 171.43 € **204.00 €**



2

3

4

2 Gyuto, Fish and Meat Knife

Blade length 180 mm
Blade thickness 2 mm
Overall length 305 mm
130 g

No. 719003 66.39 € **79.00 €**

3 Gyuto, Fish and Meat Knife

Blade length 135 mm
Blade thickness 2 mm
Overall length 250 mm
95 g

No. 719008 57.98 € **69.00 €**

4 Usuba, Vegetable Knife

Blade length 165 mm
Blade thickness 2 mm
Overall length 285 mm
145 g

No. 719016 62.18 € **74.00 €**

**Inclusive free sharpening pass.
For more information see page 4.**




Two free sharpenings

奥房作



ARATA

Archaic design at a beginner's price: Lovely shaped knives with hand-forged blades of archaic appearance. Cutting edge of Blue Paper Steel is flanked by two layers of rustproof steel. Hammered surface, handles of walnut wood. Cutting edge not rustproof, hardness 63 HRC, double-bevelled.

A  ARATA HOCHO

1 Santoku, All-purpose Knife

Blade length 170 mm
Blade thickness 1.9 mm
Overall length 310 mm
150 g
No. 719148 91.60 € **109.00 €**

2 Petty, Small All-purpose Knife

Blade length 90 mm
Blade thickness 1.9 mm
Overall length 200 mm
45 g
No. 719370 57.98 € **69.00 €**

3 Gyuto, Fish and Meat Knife

Blade length 120 mm
Blade thickness 2 mm
Overall length 230 mm
60 g
No. 719371 74.79 € **89.00 €**

4 Gyuto, Fish and Meat Knife

Blade length 180 mm
Blade thickness 1.8 mm
Overall length 320 mm
135 g
No. 719372 91.60 € **109.00 €**

5 Gyuto, Fish and Meat Knife

Blade length 210 mm
Blade thickness 2.2 mm
Overall length 350 mm
190 g
No. 719373 108.40 € **129.00 €**


6 Usuba, Vegetable Knife

Blade length 150 mm
Blade thickness 2.2 mm
Overall length 290 mm
180 g
No. 719147 91.60 € **109.00 €**

7 Sujihiki, Fish and Meat Knife

Blade length 240 mm
Blade thickness 2 mm
Overall length 380 mm
160 g
No. 719374 125.21 € **149.00 €**

Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings



8 2-Piece Set Price advantage
• Santoku, all-purpose knife (No. 719148)
• Gyuto, fish and meat knife (No. 719371)
No. 719378 146.22 € **174.00 €**



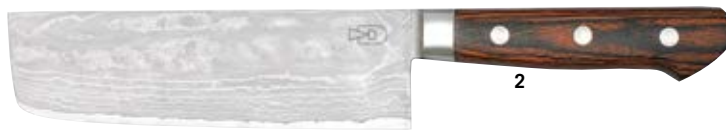
9 3-Piece Set Price advantage
• Usuba, vegetable knife (No. 719147)
• Santoku, all-purpose knife (No. 719148)
• Gyuto, fish and meat knife (No. 719371)
No. 719375 226.05 € **269.00 €**

DICTUM KLASSIK

Classical aesthetics, traditional technology: Perfect, traditional Damascus blades and optimally balanced handles of brown laminated precious wood. Traditional methods result in classical aesthetics for daily use. 32-layered Suminagashi steel blade with a cutting edge of VG-10 steel. Rustproof. Hardness 62 HRC, double-bevelled.



1



2



3



4



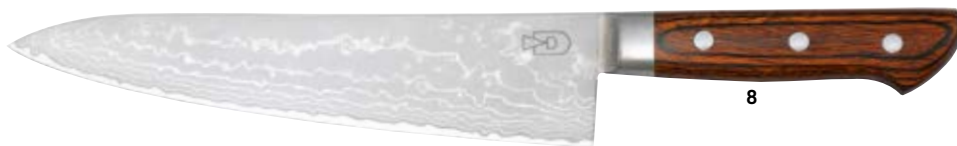
5



6



7



8



9

A DICTUM®  
KNIFE SERIES »KLASSIK«

1 Santoku, All-purpose Knife

Blade length 165 mm
Blade thickness 1.7 mm
Overall length 285 mm
170 g

No. 719296 133.61 € **159.00 €**

2 Usuba, Vegetable Knife

Blade length 165 mm
Blade thickness 1.7 mm
Overall length 285 mm
165 g

No. 719297 133.61 € **159.00 €**

3 Petty, Small All-purpose Knife

Blade length 80 mm
Blade thickness 1.5 mm
Overall length 185 mm
70 g

No. 719308 62.18 € **74.00 €**

4 Gyuto, Fish and Meat Knife

Blade length 120 mm
Blade thickness 1.5 mm
Overall length 220 mm
70 g

No. 719292 87.39 € **104.00 €**

5 Gyuto, Fish and Meat Knife

Blade length 150 mm
Blade thickness 1.5 mm
Overall length 260 mm
90 g

No. 719293 108.40 € **129.00 €**

6 Gyuto, Fish and Meat Knife

Blade length 180 mm
Blade thickness 1.7 mm
Overall length 295 mm
150 g

No. 719294 142.02 € **169.00 €**

7 Gyuto, Fish and Meat Knife

Blade length 210 mm
Blade thickness 2 mm
Overall length 335 mm
200 g

No. 719295 163.03 € **194.00 €**

8 Gyuto, Fish and Meat Knife

Blade length 240 mm
Blade thickness 2.2 mm
Overall length 365 mm
260 g

No. 719298 188.24 € **224.00 €**

9 Gyuto, Fish and Meat Knife

Blade length 270 mm
Blade thickness 2.2 mm
Overall length 395 mm
270 g

No. 719377 242.86 € **289.00 €**

白雲之林

10



10 5-Piece Set *Price advantage*

- Santoku, all-purpose knife (No. 719296)
- Usuba, vegetable knife (No. 719297)
- Gyuto, fish and meat knife (No. 719292)
- Gyuto, fish and meat knife (No. 719294)
- Gyuto, fish and meat knife (No. 719295)
- Precious knife case made of beechwood (No. 705850)

No. 705883 637.82 € **759.00 €**

11



11 2-Piece Set *Price advantage*

- Petty, small all-purpose knife (No. 719308)
- Santoku, all-purpose knife (No. 719296)


No. 719397 175.63 € **209.00 €**

DICTUM satisfaction guarantee

Products can be tested for 15 days. (For more information see page 4)



Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings





柳葉菜

MATSUNE

A total of 33 layers of steel create a fascinating Suminagashi pattern on the blade, each unique in its structure. The core cutting layer is made of VG-10, a premium quality rustproof steel with an excellent edge life. The ebony-coloured, glue-laminated handle scales made of precious wood are triple-riveted to the tang, the stainless steel ferrule creates a smooth transition towards the blade. Hardness 61 HRC, double-bevelled, rustproof.

A MATSUNE HOCHO

1 Santoku, All-purpose Knife

Blade length 165 mm
Blade thickness 1.8 mm
Overall length 285 mm
170 g
No. 719457 140.34 € **167.00 €**

2 Gyuto, Fish and Meat Knife

Blade length 120 mm
Blade thickness 1.5 mm
Overall length 220 mm
70 g
No. 719450 90.76 € **108.00 €**

3 Gyuto, Fish and Meat Knife

Blade length 150 mm
Blade thickness 1.6 mm
Overall length 260 mm
90 g
No. 719451 94.96 € **113.00 €**

4 Gyuto, Fish and Meat Knife

Blade length 180 mm
Blade thickness 1.8 mm
Overall length 300 mm
160 g
No. 719452 140.34 € **167.00 €**

5 Gyuto, Fish and Meat Knife

Blade length 210 mm
Blade thickness 2 mm
Overall length 330 mm
200 g
No. 719453 158.82 € **189.00 €**

6 Gyuto, Fish and Meat Knife

Blade length 240 mm
Blade thickness 2.2 mm
Overall length 370 mm
260 g
No. 719454 188.24 € **224.00 €**

7 Gyuto, Fish and Meat Knife

Blade length 270 mm
Blade thickness 2.2 mm
Overall length 395 mm
270 g
No. 719455 247.90 € **295.00 €**

8 Usuba, Vegetable Knife

Blade length 165 mm
Blade thickness 1.8 mm
Overall length 285 mm
190 g
No. 719458 140.34 € **167.00 €**

9 Sujihiki, Fish and Meat Knife

Blade length 240 mm
Blade thickness 2.2 mm
Overall length 360 mm
200 g
No. 719456 221.85 € **264.00 €**

10 2-Piece Set **Price advantage**


- Santoku, all-purpose knife (No. 719457)
- Gyuto, fish and meat knife (No. 719451)
- Casket with sliding lid

No. 719459 217.65 € **259.00 €**

10



Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings

登錄
丸佐吉作

KUSAKICHI

Traditional technique, easy to use:
These knives can be cared for in the same manner as Western knives.
The cutting edge of rustproof VG-10 steel is surrounded by 16 rustproof layers with a hammered surface. Handles of laminated birchwood.
Hardness 61 HRC, double-bevelled.



A KUSAKICHI HOCHO

1 Santoku, All-purpose Knife
Blade length 185 mm
Blade thickness 2 mm
Overall length 310 mm
180 g
No. 719246 100.00 € **119.00 €**

2 Petty, Small All-purpose Knife
Blade length 80 mm
Blade thickness 2 mm
Overall length 190 mm
70 g
No. 719435 41.18 € **49.00 €**

3 Gyuto, Fish and Meat Knife
Blade length 140 mm
Blade thickness 2 mm
Overall length 245 mm
90 g
No. 719245 66.39 € **79.00 €**

4 Usuba, Vegetable Knife
Blade length 165 mm
Blade thickness 2 mm
Overall length 290 mm
185 g
No. 719247 83.19 € **99.00 €**



5 2-Piece Set *Price advantage*

- Gyuto, fish and meat knife (No. 719245)
- Santoku, all-purpose knife (No. 719246)

No. 719255 150.42 € **179.00 €**

6 3-Piece Set *Price advantage*

- Gyuto, fish and meat knife (No. 719245)
- Usuba, vegetable knife (No. 719247)
- Santoku, all-purpose knife (No. 719246)

No. 719254 229.41 € **273.00 €**



名匠並常作

KANETSUNE

Low maintenance Japanese kitchen knife in a classic western design. The rustproof triple-layered blade has a cutting core made of VG-10, one of the highest quality rustproof steels characterised by its durable cutting edge. The black laminate wood handle scales are riveted to the tang at three points and run to beneath a stainless steel ferrule. Rustproof steel blade with signature, hardness 60 HRC, double-bevelled.



B KANETSUNE HOCHO

1 Santoku, All-purpose Knife
Blade length 160 mm
Blade thickness 1.6 mm
Overall length 285 mm
145 g
No. 719795

78.99 € **94.00 €**


2 Usuba, Vegetable Knife
Blade length 165 mm
Blade thickness 1.7 mm
Overall length 290 mm
165 g
No. 719796

78.99 € **94.00 €**

3 Gyuto, Fish and Meat Knife
Blade length 175 mm
Blade thickness 1.7 mm
Overall length 300 mm
150 g
No. 719797

78.99 € **94.00 €**

Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings



鐵
藏
貴
匠

SHIGEKI

Puristic classics

The kitchen knives with puristic and simple wood handles convince through a clear shape and a pleasantly low weight. High contrast and sharp: Due to the contrast between the Damascus blades and the red birchwood laminated handles these knives are a real eye catcher with good value for money. The 32 layers of Japanese Damascus steel and the cutting edge of VG-10 steel are rustproof. Blade with signature, hardness 61 HRC, double-bevelled.



A SHIGEKI HOCHO, SET

1 **3-Piece Set** *Price advantage*
Handles made of red laminated birchwood.

- Gyuto, fish and meat knife (No. 719059)
- Santoku, all-purpose knife (No. 719128)
- Usuba, vegetable knife (No. 719129)
- Wooden case (No. 705885)

No. 719233 230.25 € **274.00 €**




2 **3-Piece Set** *Price advantage*
Handles made of black laminated birchwood.

- Gyuto, fish and meat knife (No. 719771)
- Santoku, all-purpose knife (No. 719770)
- Usuba, vegetable knife (No. 719773)
- Wooden case (No. 705885)

No. 719774 230.25 € **274.00 €**



B SHIGEKI HOCHO 
 Handles made of red laminated birchwood.

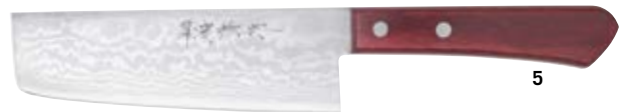
1 Santoku, All-purpose Knife
 Blade length 165 mm
 Blade thickness 1.8 mm
 Overall length 290 mm
 140 g
No. 719128 87.39 € **104.00 €**


2 Petty, Small All-purpose Knife
 Blade length 115 mm
 Blade thickness 1.5 mm
 Overall length 230 mm
 75 g
No. 719788 48.57 € **57.80 €**

3 Gyuto, Fish and Meat Knife
 Blade length 155 mm
 Blade thickness 1.8 mm
 Overall length 270 mm
 90 g
No. 719059 65.38 € **77.80 €**

4 Gyuto, Fish and Meat Knife
 Blade length 185 mm
 Blade thickness 1.8 mm
 Overall length 310 mm
 130 g
No. 719775 87.39 € **104.00 €**

5 Usuba, Vegetable Knife
 Blade length 165 mm
 Blade thickness 1.5 mm
 Overall length 290 mm
 150 g
No. 719129 87.39 € **104.00 €**



C SHIGEKI HOCHO KURO 
 Handles made of black laminated birchwood.

1 Santoku, All-purpose Knife
 Blade length 165 mm
 Blade thickness 1.8 mm
 Overall length 290 mm
 140 g
No. 719770 87.39 € **104.00 €**

2 Petty, Small All-purpose Knife
 Blade length 115 mm
 Blade thickness 1.5 mm
 Overall length 230 mm
 75 g
No. 719789 48.57 € **57.80 €**


3 Gyuto, Fish and Meat Knife
 Blade length 155 mm
 Blade thickness 1.8 mm
 Overall length 270 mm
 90 g
No. 719771 65.38 € **77.80 €**

4 Gyuto, Fish and Meat Knife
 Blade length 185 mm
 Blade thickness 1.8 mm
 Overall length 310 mm
 130 g
No. 719772 87.39 € **104.00 €**

5 Usuba, Vegetable Knife
 Blade length 165 mm
 Blade thickness 1.5 mm
 Overall length 290 mm
 150 g
No. 719773 87.39 € **104.00 €**



Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings



6 2-Piece Set Price advantage
 Handles made of red laminated birchwood.
 • Santoku, all-purpose knife (No. 719128)
 • Gyuto, fish and meat knife (No. 719059)
No. 719778 137.82 € **164.00 €**



7 2-Piece Set Price advantage
 Handles made of red laminated birchwood.
 • Usuba, vegetable knife (No. 719129)
 • Gyuto, fish and meat knife (No. 719059)
No. 719779 137.82 € **164.00 €**



8 2-Piece Set Price advantage
 Handles made of black laminated birchwood.
 • Santoku, all-purpose knife (No. 719770)
 • Gyuto, fish and meat knife (No. 719771)
No. 719776 137.82 € **164.00 €**



9 2-Piece Set Price advantage
 Handles made of black laminated birchwood.
 • Usuba, vegetable knife (No. 719773)
 • Gyuto, fish and meat knife (No. 719771)
No. 719777 137.82 € **164.00 €**




參牌一伍

SAKAI

Low-maintenance Japanese knife with a Western design. The cutting core made of VG-10 steel is surrounded by 16 layers of stainless Suminagashi steel. The hammered structure in the upper section of the blade is not only a visual highlight, but also makes it harder for objects being cut to adhere to the blade. The handle scales made of black pakkawood are triple-riveted to the tang with stainless steel pins and finished with a stainless steel ferrule. Rustproof, hardness 60 HRC, double bevel.



A SAKAI HOCHO 

1 Santoku, All-purpose Knife
 Blade length 185 mm
 Blade thickness 1.8 mm
 Overall length 305 mm
 170 g
No. 719970 104.20 € **124.00 €**

2 Usuba, Vegetable Knife
 Blade length 165 mm
 Blade thickness 1.8 mm
 Overall length 290 mm
 185 g
No. 719971 104.20 € **124.00 €**

3 Petty, Small All-purpose Knife
 Blade length 85 mm
 Blade thickness 1.7 mm
 Overall length 195 mm
 75 g
No. 719972 49.58 € **59.00 €**


4 Gyuto, Fish and Meat Knife
 Blade length 140 mm
 Blade thickness 1.8 mm
 Overall length 245 mm
 90 g
No. 719973 74.79 € **89.00 €**

5 Gyuto, Fish and Meat Knife
 Blade length 210 mm
 Blade thickness 1.8 mm
 Overall length 330 mm
 180 g
No. 719974 116.81 € **139.00 €**

6 Gyuto, Fish and Meat Knife
 Blade length 240 mm
 Blade thickness 2 mm
 Overall length 370 mm
 255 g
No. 719975 133.61 € **159.00 €**

7 Sujihiki, Fish and Meat Knife
 Blade length 240 mm
 Blade thickness 2 mm
 Overall length 370 mm
 195 g
No. 719976 125.21 € **149.00 €**

Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings



8 2-Piece Set *Price advantage*
 • Gyuto, fish and meat knife (No. 719973)
 • Santoku, all-purpose knife (No. 719970)
No. 719977 163.87 € **195.00 €**



9 3-Piece Set *Price advantage*
 • Gyuto, fish and meat knife (No. 719973)
 • Usuba, vegetable knife (No. 719970)
 • Santoku, all-purpose knife (No. 719971)
No. 719978 251.26 € **299.00 €**



MINA

An accomplished, easy-care combination of a rustproof Suminagashi blade with rugged handle scales made of brown wooden laminate. The central cutting layer made of rustproof VG-10 steel is enclosed within 16 layers of Suminagashi steel, which also creates an attractive look. Bevelled on both sides, rustproof, hardened to 60 HRC.



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9

A MINA HOCHO

1 Santoku, All-purpose Knife

Blade length 170 mm
Blade thickness 1.8 mm
Overall length 305 mm
200 g

No. 719870 142.02 € **169.00 €**

2 Bunka, All-purpose Knife

Blade length 175 mm
Blade thickness 1.8 mm
Overall length 305 mm
200 g

No. 719871 142.02 € **169.00 €**

3 Usuba, Vegetable Knife

Blade length 175 mm
Blade thickness 1.9 mm
Overall length 310 mm
220 g

No. 719872 142.02 € **169.00 €**

4 Petty, Small All-purpose Knife

Blade length 95 mm
Blade thickness 1.9 mm
Overall length 205 mm
100 g

No. 719873 74.79 € **89.00 €**

5 Gyuto, Fish and Meat Knife

Blade length 125 mm
Blade thickness 1.8 mm
Overall length 240 mm
115 g

No. 719874 91.60 € **109.00 €**

6 Gyuto, Fish and Meat Knife

Blade length 155 mm
Blade thickness 1.8 mm
Overall length 270 mm
130 g

No. 719875 95.80 € **114.00 €**

7 Gyuto, Fish and Meat Knife

Blade length 185 mm
Blade thickness 1.7 mm
Overall length 320 mm
210 g

No. 719876 142.02 € **169.00 €**

8 Gyuto, Fish and Meat Knife

Blade length 220 mm
Blade thickness 1.8 mm
Overall length 360 mm
250 g


No. 719877 167.23 € **199.00 €**

9 Yanagiba, Fish Knife

Blade length 270 mm
Blade thickness 2.7 mm
Overall length 420 mm
250 g

No. 719878 209.24 € **249.00 €**

**Inclusive free sharpening pass.
For more information see page 4.**

 Two free sharpenings

10



10 5-Piece Set *Price advantage*

- Bunka, all-purpose knife (No. 719871)
- Usuba, vegetable knife (No. 719872)
- Gyuto, fish and meat knife (No. 719874)
- Gyuto, fish and meat knife (No. 719875)
- Gyuto, fish and meat knife (No. 719877)
- Precious knife case made of beechwood (No. 705850)

No. 719866 570.59 € **679.00 €**

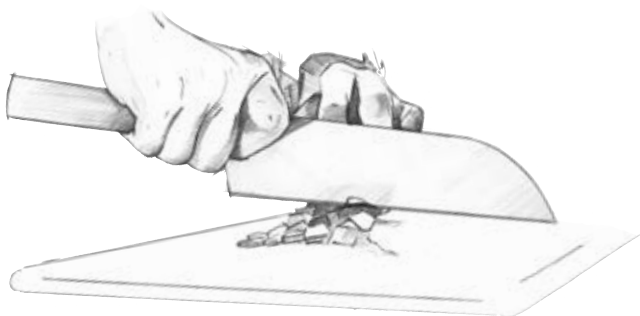
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11 2-Piece Set *Price advantage*

- Santoku, all-purpose knife (No. 719870)
- Petty, small all-purpose knife (No. 719873)

No. 719865 192.44 € **229.00 €**



TIP: To hold the Japanese knife safely in your hand, place the lower three fingers of your guide hand around the handle. The middle finger touches the ferrule. Thumb and index finger hold the blade on the right and left side.





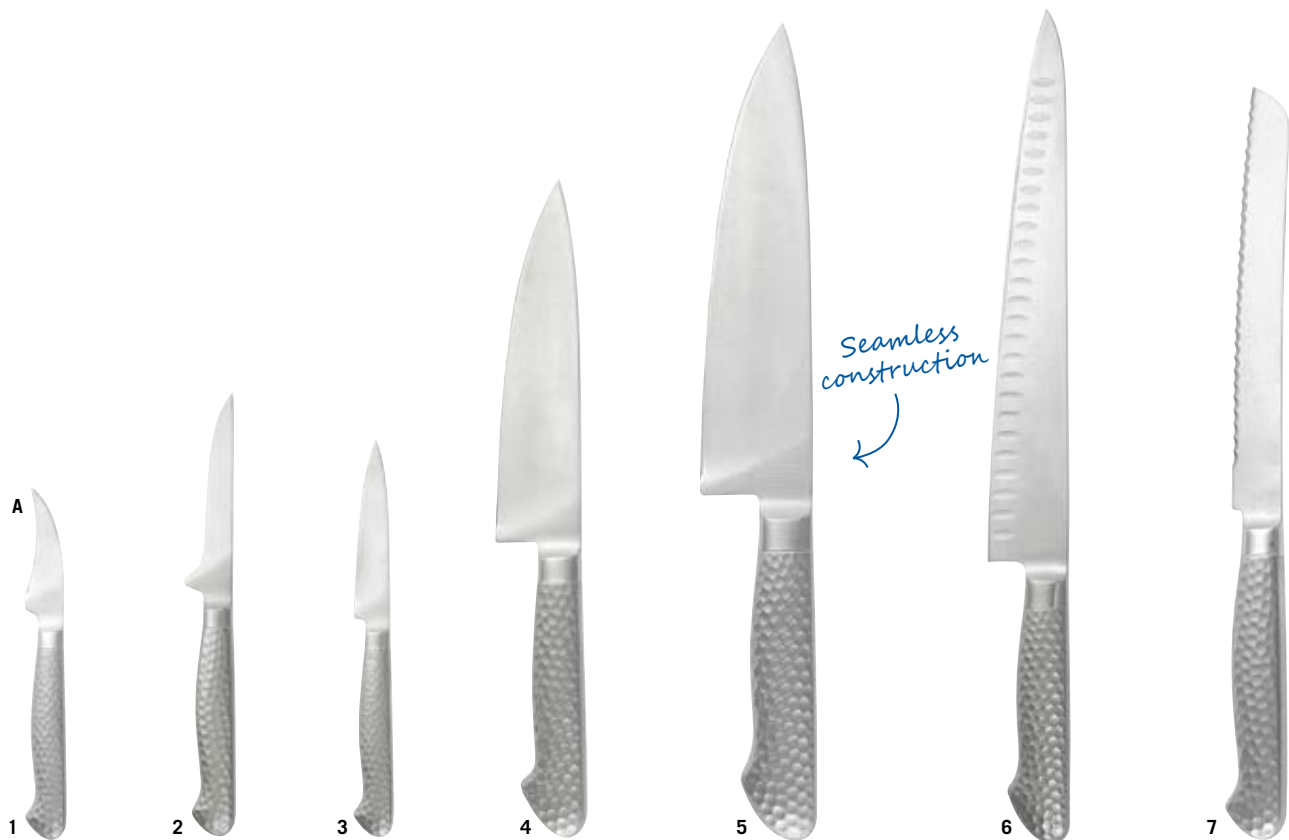
 **Brieto-Mil Pro**
MULTI-PURPOSE UNIVERSAL STEEL MADE IN JAPAN

BRIETO

When it comes to professional culinary knives, the Japanese Brieto knives are in a class of their own. Their seamless construction makes them **extremely hygienic** and **easy to care** for, also suitable for gastronomy. The ergonomically designed handles can be held **comfortably** and **securely** even when wet because of their brushed, hammered surface. Brieto knives are astonishingly light and therefore reduce wrist and hand fatigue when undertaking repetitive cutting. The knife's stainless steel handle instantly takes on **body temperature** and feels like the natural extension of your hand. The blade is made from stainless AUS-6M Mono Steel*. The cryogenic hardening process applied to these knives makes the steel exceptionally fine-grained, resulting in an extremely sharp and durable blade. Handle made of stainless steel 18/8**. Hardness 58 HRC, double-bevelled.

* Steel analysis: C = 0.6 / Cr = 14 / Mo = 0.2 / V = 0.2 (in %)

** Steel analysis: Cr = 18 / Ni = 8 (in %)



A BRIETO®

1 Peeling Knife 
This knife features a curved blade.
Blade length 70 mm
Blade thickness 2.1 mm
Overall length 180 mm
45 g
No. 719156 49.58 € **59.00 €**

2 Boning Knife 
Flexible blade with hand guard.
Blade length 100 mm
Blade thickness 1.8 mm
Overall length 225 mm
60 g
No. 719155 53.78 € **64.00 €**

3 All-purpose Knife 
Thin, semi-flexible blade.
Blade length 100 mm
Blade thickness 1.9 mm
Overall length 210 mm
50 g
No. 719154 53.78 € **64.00 €**


4 Cooking Knife, 160 mm 
Blade length 160 mm
Blade thickness 2 mm
Overall length 295 mm
135 g
No. 719152 65.55 € **78.00 €**

6 Filleting Knife 
Semi-flexible, narrow blade with non-stick corrugated sides, minimal cutting resistance, for fish, meat, and ham. The alternating hollows on the blade's sides ensure minimal friction and prevent the food from clinging.
Blade length 300 mm
Blade thickness 2 mm
Overall length 435 mm
205 g
No. 719159 175.63 € **209.00 €**

7 Salami and Baguette Knife
Ideal knife for thin slices, sits comfortably, slip-proof and lightweight in your hand. The flexible Japanese blade with serrated edge is also ideal for small pieces of ham.
Blade length 160 mm
Blade thickness 1.9 mm
Overall length 280 mm
70 g
No. 719158 62.18 € **74.00 €**

5 Cooking Knife, 200 mm 
Blade length 200 mm
Blade thickness 2.2 mm
Overall length 340 mm
195 g
No. 719153 74.79 € **89.00 €**

Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings



8 3-Piece Set *Price advantage* 

- Cooking Knife (No. 719153)
- All-purpose Knife (No. 719154)
- Peeling Knife (No. 719156)

No. 711067 150.42 € **179.00 €**

SAKU

These all-purpose blades are exactly right for becoming acquainted with traditional Japanese knives: The sharp cutting edge made of carbon steel is flanked by two layers of stainless steel, which makes it easier to care for. The oval-shaped chestnut wood handle is rounded off by a black ferrule. These knives are available with or without wooden sheath. Hardness 60 HRC, not rustproof, double-bevelled.



A SAKU HOCHO, WITH WOODEN SHEATH

1 Santoku, All-purpose Knife
Blade length 135 mm
Blade thickness 1.7 mm
Overall length 255 mm
70 g
No. 719723 31.85 € **37.90 €**

2 Gyuto, Fish and Meat Knife
Blade length 140 mm
Blade thickness 1.7 mm
Overall length 260 mm
65 g
No. 719724 31.85 € **37.90 €**

3 Usuba, Vegetable Knife
Blade length 130 mm
Blade thickness 1.8 mm
Overall length 250 mm
75 g
No. 719725 31.85 € **37.90 €**

SAKU HOCHO, WITHOUT WOODEN SHEATH

Santoku, All-purpose Knife
Blade length 135 mm
Blade thickness 1.7 mm
Overall length 255 mm
70 g
No. 719720 24.29 € **28.90 €**

Gyuto, Fish and Meat Knife
Blade length 140 mm
Blade thickness 1.7 mm
Overall length 260 mm
65 g
No. 719721 24.29 € **28.90 €**

Usuba, Vegetable Knife
Blade length 130 mm
Blade thickness 1.8 mm
Overall length 250 mm
75 g
No. 719722 24.29 € **28.90 €**



4 3-Piece Set, with Wooden Sheath
• Usuba, vegetable knife (No. 719725)
• Gyuto, fish and meat knife (No. 719724)
• Santoku, all-purpose knife (No. 719723)
• Dark brown leather roll pouch
No. 719726 104.20 € **124.00 €**

B JAPANESE KNIFE SET WITH COMBINATION SHARPENING STONE AND SHARPENING DVD

Price advantage
Celebrate the art of cutting with our versatile Japanese knives: A Gyuto for fish and meat, the Usuba for slicing wafer-thin vegetables and for peeling. In order to help you keep these valuable pieces razor-sharp, a combination sharpening stone is included, along with an instructional DVD. The set comes in a beautiful wood case, ideal for storage or as a gift.

Set includes:
• Gyuto, fish and meat knife (No. 719721)
• Usuba, vegetable knife (No. 719722)

- Combination Stone 1000/6000 (No. 711007)
 - Sharpening DVD (in German) (No. 713806)
 - Wooden Case (No. 820239)
- No. 719728** 83.19 € **99.00 €**



► For Starter Set - Japanese Knife, Combination Stone with Sharpening Primer (No. 711085) see www.dictum.com

C SAKU HOCHO SANTOKU WITH TOKICO® SHARPENER

Price advantage
• Santoku, all-purpose knife (No. 719720)
• Tokico Knife Sharpener (No. 705373)
Blade length 135 mm
Blade thickness 1.7 mm
Overall length 255 mm
70 g
No. 719727 38,57 € **45,90 €**



SMALL KNIFE

Light-duty knives with rustproof, triple-layered blades and sheaths made of water-proof enju wood. Double-bevelled. Hardness 58 HRC.

For beginners




D SMALL KNIFE WITH SHEATH

1 All-purpose Knife
 Blade length 105 mm
 Blade thickness 1.2 mm
 Overall length 220 mm
 40 g
No. 719217 13.87 € **16.50 €**

2 Fruit Knife
 Blade length 100 mm
 Blade thickness 1.2 mm
 Overall length 200 mm
 30 g
No. 719020 12.18 € **14.50 €**

3 Vegetable Knife
 Blade length 105 mm
 Blade thickness 1.2 mm
 Overall length 220 mm
 40 g
No. 719229 13.87 € **16.50 €**

Inclusive free sharpening pass. For more information see page 4.

 Two free sharpenings



4 3-Piece Set
 With this starter kit you are well prepared for any cutting work. Three compact knives in an attractive red leather roll-up case:
 • Vegetable knife (No. 719229)
 • Fruit knife (No. 719020)
 • All-purpose knife (No. 719217)
No. 719195 40.84 € **48.60 €**



美貴久

MIKIHISA

Double-layered blade with cutting layer made of Takefu White Paper Steel, black forged skin and hammered surface structure. Handle made of untreated magnolia wood with black ferrule. Right-hand bevel. Hardness 62 HRC, not rustproof.




A MIKIHISA HOCHO, SET



2-Piece Set *Price advantage*

- Ajikiri (No. 719783): The wide blade is ideal for preparing small fish, cleaning vegetables and salad, as well as chopping and rocking herbs.
- Petty (No. 719786): Ideal for all types of small cutting tasks in the kitchen.

No. 719787 38.57 € 45.90 €

B MIKIHISA HOCHO, AJIKIRI 
 The wide blade of the Ajikiri is ideal for preparing small fish, cleaning vegetables and salad, as well as chopping and rocking herbs. Double-layered blade with cutting layer made of Takefu White Paper Steel, black forged skin and hammered surface structure. Handle made of untreated magnolia wood with black ferrule. Right-hand bevel. Hardness 62 HRC, not rustproof.

1 Ajikiri, 75 mm
 Blade length 75 mm
 Blade thickness 2.6 mm
 Overall length 190 mm
 65 g
No. 719780 17.56 € **20.90 €**


2 Ajikiri, 90 mm
 Blade length 90 mm
 Blade thickness 2.6 mm
 Overall length 200 mm
 75 g
No. 719781 18.40 € **21.90 €**

3 Ajikiri, 105 mm
 Blade length 105 mm
 Blade thickness 2.6 mm
 Overall length 230 mm
 90 g
No. 719782 19.24 € **22.90 €**

4 Ajikiri, 120 mm
 Blade length 120 mm
 Blade thickness 2.6 mm
 Overall length 240 mm
 100 g
No. 719783 20.08 € **23.90 €**




Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings

Edged handle made of magnolia wood, for right-handed use.



C MIKIHISA HOCHO, PETTY 
 Ideal for all types of small cutting tasks in the kitchen. Double-layered blade with cutting layer made of Takefu White Paper Steel, black forged skin and hammered surface structure. Handle made of untreated magnolia wood with black ferrule. Right-hand bevel. Hardness 62 HRC, not rustproof.

1 Petty, 90 mm
 Blade length 90 mm
 Blade thickness 2.6 mm
 Overall length 205 mm
 65 g
No. 719023 16.72 € **19.90 €**

2 Petty, 105 mm
 Blade length 105 mm
 Blade thickness 2.6 mm
 Overall length 225 mm
 70 g
No. 719784 18.40 € **21.90 €**

3 Petty, 120 mm
 Blade length 120 mm
 Blade thickness 2.6 mm
 Overall length 240 mm
 80 g
No. 719785 19.24 € **22.90 €**

4 Petty, 150 mm
 Blade length 150 mm
 Blade thickness 2.6 mm
 Overall length 270 mm
 95 g
No. 719786 20.92 € **24.90 €**

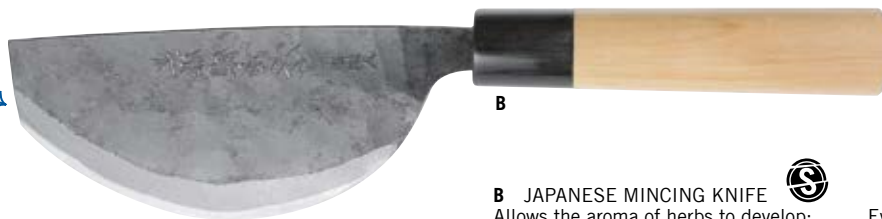




A

A CHINESE COOKING KNIFE 
 From traditional Chinese cuisine: This cleaver from a traditional Shanghai manufacturer features a high-quality, triple-layered steel blade offering unsurpassed sharpness and edge life. The blade, ferrule and tang are forged from a single piece of steel to which the

colourfully accented pakka wood handle is seamlessly attached. Rustproof, double-bevelled, hardness 56 HRC.
 Blade length 185 mm
 Blade thickness 2.8 mm
 Overall length 310 mm
 430 g
No. 708082 55.46 € **66.00 €**



B

B JAPANESE MINCING KNIFE 
 Allows the aroma of herbs to develop: This knife is forged exclusively for our customers by our Japanese master. Fitted with a heavy, arched blade it chops all types of herbs with a rocking cut. Tender stems and leaves are not squashed but cut to enhance the flavour. Triple-layered steel blade*, ground razor-sharp, surface left in forged condition with burned-in linseed oil (antirust).

Every knife is signed by the master. Magnolia wood handle with a buffalo horn ferrule, bevelled on both sides.
 * Middle layer of Blue Paper Steel, 61 HRC, iron outer layers (not rustproof).
 Blade length 135 mm
 Blade thickness 6 mm
 Overall length 270 mm
 280 g
No. 719253 68.49 € **81.50 €**

Blade forged by hand



C

C MASERIN® ROCKER KNIFE 
 The handy rocker chopper features two ergonomic beechwood handles. It is ideal for cutting herbs, onions, seasoning and other cooking ingredients. The curved

blade is made of 420 steel with a hardness of 56 HRC.
 Blade length 180 mm
 205 g
No. 709509 17.23 € **20.50 €**



D


D KITCHEN KNIVES, 4-PIECE SET
 Practical 4-piece set of kitchen knives with olive wood handles. Ideal for all small jobs in the kitchen or for picnics. The blades are made of rustproof steel.

Set contains:
 • All-purpose knife
 • Fruit knife or peeling knife
 • Double-blade peeler
 • Serrated vegetable knife
No. 719376 25.13 € **29.90 €**



E

1

E LIONSTEEL® ALL-PURPOSE KNIFE 
 Simply constructed all-purpose knife with olive wood handle. Ideal for all smaller tasks in the kitchen or also suitable to be used as a steak knife. The blade is made of rustproof 1.4116 steel. Hardness 56 HRC.

1 All-purpose Knife
 Blade length 100 mm
 Blade thickness 2.1 mm
 Overall length 210 mm
 55 g
No. 709325 19.24 € **22.90 €**



2

2 4-Piece Set
 Comes in a stylish wood casket and makes an excellent gift.
 Blade length 100 mm
 Blade thickness 2.1 mm
 Overall length 210 mm
 55 g
No. 709326 79.75 € **94.90 €**



F SNACK SET, 2 PIECES *Price advantage*

Well prepared:

- Board made of cherry wood with fine wood grain, 210 x 150 x 10 mm
- Easy-care all-purpose knife with rust-proof, triple-layered blade, double-bevelled; sheath made of enju wood; blade length 100 mm, overall length 200 mm, blade thickness 1.2 mm, 30 g

No. 707935 13.36 € **15.90 €**

G TABLE KNIFE



BUCKELS

Whether at the breakfast table or on a picnic - this typically shaped table knife called »Buckelsmesser« (Buckel = hunchback) has proven itself for over 140 years and has become a classic. This knife is suitable for cutting bread, cheese and sausage, plus its wide blade can be used to thinly spread butter or other spreads. The special shape of the blade is characteristic for the traditional, old German table knife. The spine of the blade is slightly curved and instead of a point, the front of the blade is quite

round. The olive wood handle scales are mounted on the full-length tang and triple-riveted. The wood has excellent properties and has therefore been regarded as valuable material for many centuries due to its warm colouring and honey-coloured grain. Rustproof steel No. 1.4034, double-bevelled, hardness 56 HRC.
Blade length 130 mm
Blade thickness 1.5 mm
Overall length 230 mm
55 g

No. 709676 21.76 € **25.90 €**



H SMALL JAPANESE



ALL-PURPOSE KNIFE »MIKI«

Ideal for peeling and cleaning fruit and vegetables and all types of small cutting tasks in the kitchen. It consists of a VG-10 steel cutting edge and stainless steel outer edges. Double-bevelled, rustproof,

hardness 61 HRC.
Blade length 80 mm
Blade thickness 1.5 mm
Overall length 190 mm
60 g

No. 719304 33.53 € **39.90 €**



I JAPANESE KITCHEN FOLDING KNIVES »ONO«



These practical knives are useful for cooking away from home. Whether sailing or camping, the folding knives can be stored in a minimum of space and are well protected when you are out and about. Easy to maintain and a great eye catcher: 32 layers of Japanese Damascus steel surround the cutting edge of VG-10 steel. The blade latches safely in position via a back lock mechanism. Handle scales of laminated precious wood with red fibre, sturdy nylon sheath with a belt loop. The blade is fully rustproof, double-bevelled, hardness 61 HRC.

1 Santoku, All-purpose Knife

Blade length 100 mm
Blade thickness 3 mm
Overall length 250 mm
220 g

No. 719286 150.42 € **179.00 €**


2 Usuba, Vegetable Knife

Blade length 100 mm
Blade thickness 3 mm
Overall length 255 mm
225 g

No. 719287 150.42 € **179.00 €**



Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings

BREAD KNIVES

**A BREAD KNIFE**

Bread knife with tried-and-tested serrated edges. With its ergonomically shaped handle, this knife provides a comfortable grip. The full-length blade of wear-resistant chrome-molybdenum-vanadium steel X50CrMoV15 is rustproof, hardness 56 HRC.
Blade length 200 mm
Blade thickness 1.7 mm
Overall length 320 mm

1 Olive Wood

Handle scales made of olive wood with honey-coloured grain. The wood has excellent properties and has therefore been regarded as valuable material for many centuries due to its warm colouring.

130 g

No. 719908 24.37 € 29.00 €

2 Linen Micarta

Micarta is produced using a special high pressure procedure which combines absorbant material (cellulose material, linen etc.) with epoxy resin. The resulting material is almost indestructible and resistant against oils and chemicals. Micarta provides a comfortable, non-slip grip.

135 g

No. 719909 32.77 € 39.00 €



► For another Brieto bread knife see page 75.

B JAPANESE BREAD KNIFE

Long tried-and-tested, super-sharp Japanese serrated knife. It has a long, flexible blade of solid stainless steel, polished to a fine mirror finish, laminated precious wood handle. Rustproof, hardness 56 HRC.
Blade length 250 mm
Blade thickness 1.3 mm
Overall length 375 mm

110 g

No. 719065 31.01 € 36.90 €



LE THIERS TABLE KNIFE



C LE THIERS® SHADOW TABLE KNIVES, 6-PIECE SET 

These exclusive table knives were created in collaboration with Thomas Bastide, a French designer. The asymmetrical design of both handle scales, whereby the right handle scale is significantly thicker and sloped at a 15° angle, ensures an excellent grip. At the same time, the chosen angle allows it to stand in place without the blade touching the table. The handle scales are made of a combination of black and cream-coloured plastic and fastened to the tang with three rivets. The double-bevelled blade of rustproof X50CrMoV15 steel* is mirror-polished and has a hardness of 56 HRC.


* Steel analysis: C = 0.5 / Cr = 15 / Mo = 1 / V = 1 (in %)

Blade length 110 mm
Blade thickness 2 mm
Overall length 230 mm
75 g

No. 709682 205.04 € 244.00 €



Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings

LE THIERS STEAK KNIFE



D LE THIERS® STEAK KNIVES, 6-PIECE SET

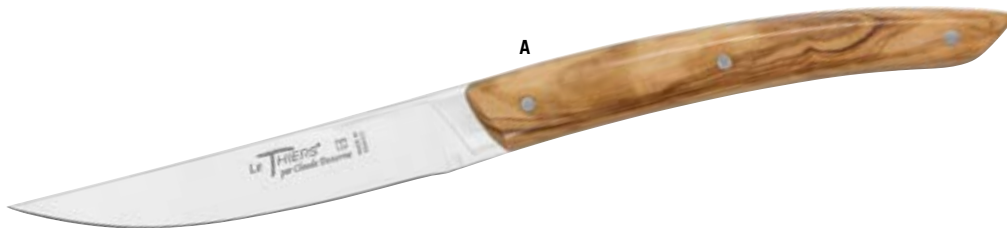
With their special teeth, these knives will take all the effort out of cutting your steak or grilled food. The mirror finish on the blade, handle tang and handle end give the steak knives an elegant and timeless look. Made from a single piece of steel, they have no joints and thus meet the highest standards of hygiene in everyday use. The knives are rustproof and easy-care.

Blade length 110 mm
Blade thickness 1.5 mm
Overall length 230 mm
80 g

No. 719337 57.98 € 69.00 €



LE THIERS STEAK AND TABLE KNIVES



A

A LE THIERS® STEAK AND TABLE KNIVES

Thanks to their low weight, these elegantly designed knives fit comfortably in one's hand. Handle scales made of olive wood with a honey-coloured grain. The wood possesses outstanding material properties and has been prized for centuries due to its warm colours. The double bevel edge made of rustproof X50CrMoV15 steel* is polished to a mirror finish and achieves a hardness of 56 HRC. Comes in a locking case made of beech wood.

Blade length 110 mm
Blade thickness 2 mm
Overall length 230 mm
70 g

* Steel analysis: C = 0.5 / Cr = 15 /
Mo = 1 / V = 1 (in %)

1 2-Piece Set
No. 719990 59.66 € 71.00 €

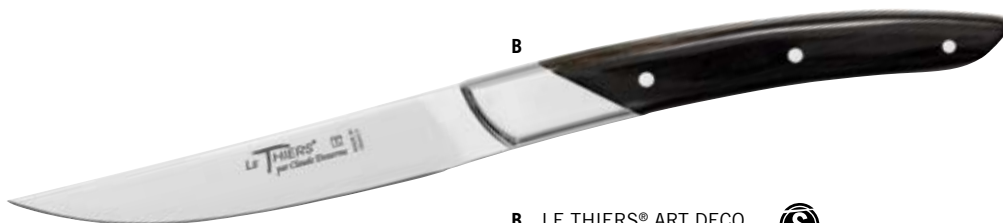
2 4-Piece Set
No. 719991 107.56 € 128.00 €



1



2



B

B LE THIERS® ART DECO STEAK AND TABLE KNIVES

Elegant steak and table knives with handle scales made of black ebony, one of the densest and hardest types of wood in the world. Polished stainless steel ferrules provide the transition to the blade and create an excellent visual effect. The double bevel edge made of rustproof X50CrMoV15 steel* is polished to a mirror finish and achieves a hardness of 56 HRC.

Blade length 110 mm
Blade thickness 2 mm
Overall length 230 mm
100 g

* Steel analysis: C = 0.5 / Cr = 15 /
Mo = 1 / V = 1 (in %)

1 2-Piece Set
Comes in a locking case made of beech wood.
No. 719992 109.16 € 129.90 €

2 4-Piece Set
Comes in a locking case made of oak.
No. 719993 205.04 € 244.00 €

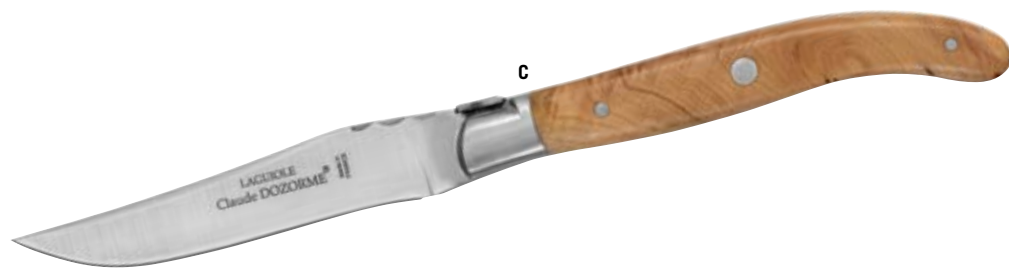


1



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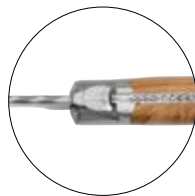
C



1



2



C LAGUIOLE STEAK AND TABLE KNIVES

These beautifully shaped knives are an eye-catcher on any laid-up table. Thanks to their slightly curved handle shapes, they are comfortable to hold. The handle spine is adorned with ornaments filed by hand and the Laguiole trademark - the bee. Grained handle scales made of juniper with stainless steel ferrule. Mirror-polished blade made of rustproof X50CrMoV15 steel*. Comes in a locking case made of beech wood. Double bevel, rustproof, hardness 56 HRC.

Blade length 105 mm
Blade thickness 1.9 mm
Overall length 230 mm
85 g

* Steel analysis: C = 0.5 / Cr = 15 /
Mo = 1 / V = 1 (in %)

1	2-Piece Set		
	No. 719994	110.92 €	132.00 €
2	4-Piece Set		
	No. 719995	205.04 €	244.00 €

► For cutting boards, knife blocks and kitchen utensils see our Tool Catalogue or www.dictum.com



VICTORINOX



A VICTORINOX® BONING KNIFE FLEXIBLE
Boning knife with curved, flexible blade. The ergonomically shaped polyamide handle has a very comfortable anti-slip surface and can be sterilized at a temperature of 150 °C. Double-bevelled, rustproof.



1 Boning Knife Flexible, 120 mm
Blade length 120 mm
Blade thickness 1.4 mm
Overall length 255 mm
85 g
No. 709629 14.12 € **16.80 €**

2 Boning Knife Flexible, 150 mm
Blade length 150 mm
Blade thickness 1.4 mm
Overall length 280 mm
90 g
No. 709624 15.63 € **18.60 €**

B VICTORINOX® KNIFE SET, 3-PIECES
Handy 3-piece set, suitable for smaller cutting work in the kitchen. The knives with black nylon handle are rustproof, easy to clean and also dishwasher-safe.

The set includes:

- Serrated all-purpose knife: versatile in use, also suitable as a table knife; blade length 110 mm, overall length 220 mm
- Serrated vegetable knife: for cutting and chopping fruit and vegetables; blade length 80 mm, overall length 190 mm
- All-purpose knife: for cutting, cleaning and peeling of fruit and vegetables, also suitable for chopping garlic, herbs etc.; blade length 80 mm, overall length 190 mm

No. 709595 10.76 € **12.80 €**



C VICTORINOX® VEGETABLE KNIFE
Handy fruit, vegetable, and paring knife. This knife with a nylon handle is rust-proof, easy to clean, and dishwasher-safe.
Blade length 80 mm
Blade thickness 1 mm
Overall length 190 mm
20 g
No. 709659 2.86 € **3.40 €**



D VICTORINOX® ALL-PURPOSE KNIFE
Versatile serrated knife with a black nylon handle. Can also be used as a table knife. The knife is rustproof, easy to clean and also dishwasher-safe.
Blade length 110 mm
Blade thickness 1.1 mm
Overall length 220 mm
30 g
No. 709599 3.87 € **4.60 €**



E VICTORINOX® BUTCHER KNIFE
Butcher knife for portioning. The ergonomically shaped polyamide handle has a very comfortable anti-slip surface and can be sterilized at a temperature of 150 °C. Double-bevelled, rustproof.
Blade length 240 mm
Blade thickness 2 mm
Overall length 380 mm
150 g
No. 709620 29.83 € **35.50 €**



F VICTORINOX® STICKING KNIFE

Sticking knife for carving meat. The ergonomically shaped polyamide handle has a very comfortable anti-slip surface and can be sterilized at a temperature of 150 °C. Double-bevelled, rustproof.

1 Sticking Knife, 150 mm

Blade length 150 mm
Blade thickness 2.3 mm
Overall length 285 mm
115 g

No. 709623 15.55 € **18.50 €**

2 Sticking Knife, 180 mm

Blade length 180 mm
Blade thickness 2.3 mm
Overall length 310 mm
120 g

No. 709622 21.85 € **26.00 €**

**G VICTORINOX® FILLETING KNIFE**

Knife with extra narrow blade for filleting fish. The ergonomically shaped polyamide handle has a very comfortable anti-slip surface and can be sterilized at a temperature of 150 °C. Double-bevelled, rustproof.

Blade length 155 mm
Blade thickness 1.7 mm
Overall length 285 mm
75 g

No. 709625 16.55 € **19.70 €**

**H VICTORINOX® BONING KNIFE**

Boning knife with narrow blade, ideal for carving and releasing bones. The ergonomically shaped polyamide handle has a very comfortable anti-slip surface and can be sterilized at a temperature of 150 °C. Double-bevelled, rustproof.

Blade length 95 mm
Blade thickness 1.5 mm
Overall length 230 mm
80 g

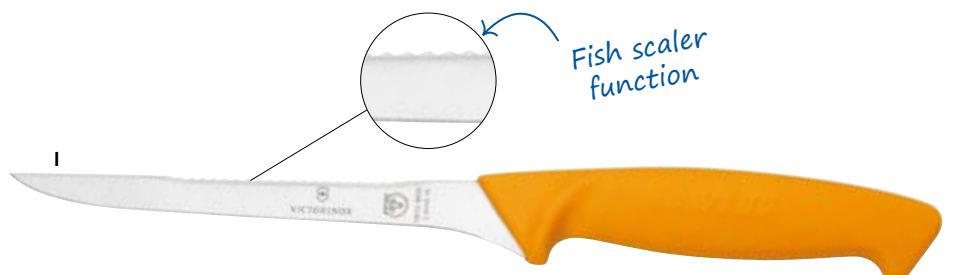
No. 709621 15.71 € **18.70 €**

**I VICTORINOX® FISH KNIFE**

This rustproof knife with its slim, flexible blade is ideal for gutting and filleting fish. With practical fish scaler at the back of the blade. The ergonomically shaped polyamide handle ensures a comfortable and slip-proof grip whatever the weather. The surface can be sterilized up to a temperature of 120 °C.

Blade length 160 mm
Blade thickness 1.2 mm
Overall length 280 mm
70 g

No. 709653 23.11 € **27.50 €**



Inclusive free sharpening pass.
For more information see page 4.

Two free sharpenings

All Victorinox knives can be put
in the dishwasher.

12 IMPORTANT TIPS ON HANDLING AND CARE

How do I choose the right knife, how do I care for it and store it?

Below we highlight some of the most important issues regarding Japanese knives - if you have any further questions feel free to contact our customer service at any time via mail or telephone:
Tel. + 49 (0) 9931 4058-912, info@dictum.com

1 WHICH KIND OF CHOPPING BOARD SHOULD I USE?

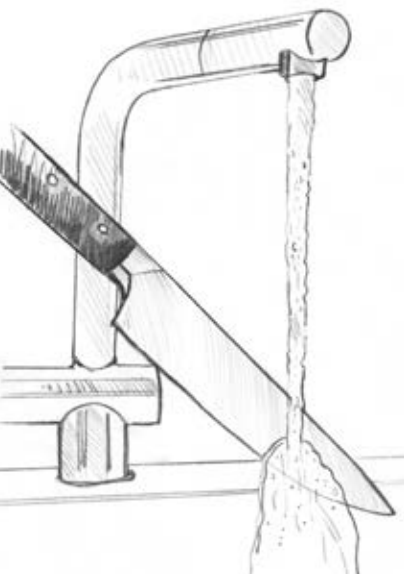
The correct cutting board - and this applies to all knives, not just original Japanese ones - is made of wood or plastic.

Working on hard underlays, such as porcelain, marble or glass quickly dulls the blade. In our online shop we offer a number of chopping boards made of e.g. acacia or ginkgo. www.dictum.com



2 HOW DO I CLEAN RUSTPROOF AND NON-RUSTPROOF KNIVES?

Clean the knife by hand, rinsing it under lukewarm water and, if required, adding a little washing-up liquid, and dry it afterwards. Do not use scouring powder and never put the knife in the dishwasher, even if it is rustproof.



3 WHICH BASIC EQUIPMENT DO YOU RECOMMEND?

As a start, we recommend a Santoku (all-purpose knife) plus a Petty (fruit and peeling knife) or a Gyuto (fish and meat knife) up to 150 mm blade length. Extend your equipment following the intended use and your personal preferences.



4 WHICH KNIFE IS THE RIGHT ONE?

The right choice of knife depends on the intended use, how much time one is willing to invest in knife care and - last but not least - personal preferences. Come and test a wide range of knives in our shops in Munich and Plattling, we will be happy to advise you. (For further information on our shops and opening hours see page 173.)



5 HOW CAN I PROTECT MY NON-RUSTPROOF KNIFE FROM OXIDATION?

Non-rustproof knives can be oiled with camellia oil to protect them from rust, if necessary. Knives must never be left or stored moist or wet. The sooner the knife is cleaned after use, the better. This is particularly true when you have cut acidic food like lemons.

Tip:

You can also oil the wooden knife handle, if necessary.

6

HOW DO I STORE THE KNIFE?

Prevent the cutting edge from coming into contact with other knives, metals or crockery. Store your knife separately in a knife block, a knife rack or a wooden box. Or follow the example of Japanese cooks who wrap their knives in cloths. A selection of knife blocks can be found in our online shop www.dictum.com



7

WHICH ARE THE ADVANTAGES OF SINGLE-BEVELLED BLADES?

This kind of knife features a hollow grind on the flat side of the blade, which creates a kind of air cushion between the blade and the material being cut. The alternating hollows ensure minimal friction and allow for precise filleting and more accurate cuts. For this reason, most fish knives are single-bevelled.



8

WHICH KNIVES ARE SUITED FOR RIGHT- AND LEFT-HANDED USE?

In general, knives with a double bevel are suited for right- and left-handed use. An edged handle for right-handed use may be uncomfortable for left-handed use.

9

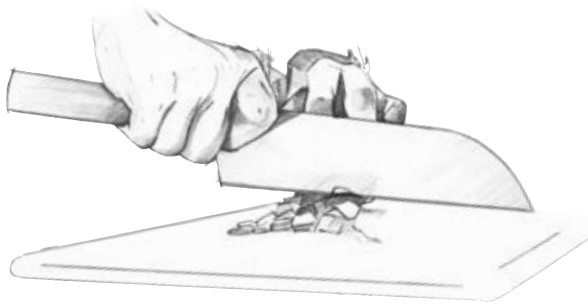
CAN I CUT BONES WITH MY KNIFE?

No, a knife is not suitable for cutting hard food.

Avoid exposing the blade to breaking, bending and impact stress. Rough handling can cause the blades to break.

Tip:

The **blade back** of a Deba is suitable for cutting thin bones.



11

WHAT CUTTING TECHNIQUE SHOULD I USE?

Let the knife glide through the food without exerting much pressure. Use the entire length of the blade and make straight, pulling cuts. Cut soft food like ripe fruit, vegetables, fish and tender meat with a pulling cut whenever possible. The longer the cutting line, the lower the cutting resistance.

Tip: Be kind to your blade and do not push the cut food from the chopping board with the cutting edge - use the back of the blade.



10

HOW CAN I KEEP MY KNIFE SHARP?

A) Sharpening courses: Get a perfect introduction to the art of knife sharpening by visiting one of our one-day sharpening courses held by sharpening experts.

B) Instruction video: Watch our helpful instruction video on sharpening Japanese knives (No. 713806).

C) Sharpening Primer: Take advantage of our tips and tricks on knife sharpening in our free Sharpening Primer. You can order it free of charge at www.dictum.com

D) Sharpening service: You can also send us your knife and make use of our Sharpening Service - more information can be found on page 172.



12

WHICH SPECIAL KNIVES DO I NEED IN THE KITCHEN?

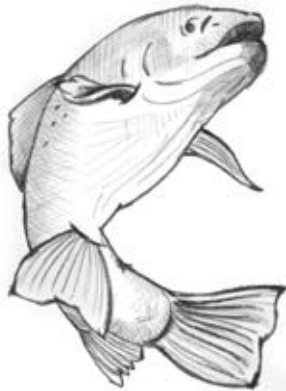
Japanese knives should not be used for anything else other than cutting, trimming and peeling, so you will need a mincing knife for chopping herbs. You will also need a sharp peeler. Please find an extensive range of

kitchen utensils such as cast iron frying pans, graters and tea bowls in our online shop www.dictum.com



HUNTING AND OUTDOOR KNIVES

Hunting and outdoor knives often have to meet a wide range of requirements. They are used outdoors and have a fixed or a foldable blade. We offer a wide range of knives from reputable manufacturers which satisfy the many varied requirements of fishing, outdoor activities and hunting.



Knives for fishermen

Knives for fishing activities have long, slender blades that can also be used for filleting.



Folding and Outdoor Knives

These knives are made of lightweight, resistant materials. They often have a folding mechanism to ensure safe transport.



Hunting Knives

Knives for hunters are sturdy, sharp and durable. Most of them feature a hand guard and handles made of non-slip material for a good and secure grip.

STEEL - THE CORE OF EVERY KNIFE

Important characteristics of a steel are its edge-holding capacity, its corrosion-resistance and its sharpenability, which vary according to the kind of alloy. The right choice of blade steel therefore depends on one's demands and on how much time one is willing to invest in knife care. There are multiple working steps to make a ready-to-use knife from a blade blank - the different steel types result in blades that vary in hardness, structure and shape.

The most commonly used steel types are:



- **Classic carbon steel** (one or more layers) is not rustproof. The unalloyed steel has a very high degree of purity, is especially hard and has a fine martensitic structure. It can therefore reach an extraordinary sharpness and holds this sharpness for a long time. The blade must therefore be dried after use and regularly oiled. However, it achieves ultimate sharpness and is easy to sharpen.



- **Cutting layer made of carbon steel, embedded between several layers of stainless steel** (three- or multilayered). The blade is rustproof except for the exposed part of the cutting layer, which may oxidise. A good compromise between care required and sharpenability. Features of the cutting layer are similar to those described under »Classic carbon steel«.



- **Stainless steel** (one or more layers) is rustproof and does not need to be oiled. The high chromium content, however, reduces the sharpenability. Chromium tends to clog the sharpening stone and causes lots of burrs to form.



SAJI




SAJI

Japanese hunting and outdoor knives

The Japanese master smith Takeshi Saji uses traditional components to fashion utility knives that have revolutionised the market - not only in Japan. Blades of multilayered steel make these knives feasts for the eyes, while the steel used for the cutting edges lends exceptional sharpness and durability. The size of the handles is designed with European hands in mind, while a firm attachment of the tang and anti-slip features ensure that these knives are also ideal for heavy use. Saji's knives are characterised by highly functional design and a rustic finish alongside exceptional value for money. The master engraves his signature by hand on each of the blades. Double-bevelled.



A SAJI HUNTING KNIFE 
KAWA KURO

This sturdy knife will withstand all challenges during your hunting or trekking activities. The oak wood handle, wrapped in black ray skin, ensures a secure grip even under wet conditions. Scabbard made of magnolia wood with leather mounts, belt loop. Gunmetal finished


11-layered blade with Suminagashi pattern. Core cutting layer of White Paper Steel, hardness 60 HRC, not rustproof.
Blade length 110 mm
Blade thickness 4.5 mm
Overall length 230 mm
190 g
No. 719260 192.44 € **229.00 €**

Fitting leather sheath
No. 709883 23.45 € **27.90 €**



“THE KNIFE FOR
THE LONELY WOLF.”
Manager magazine




B SAJI HUNTING KNIFE 
KAWA AKA

With 11-layered Suminagashi blade, cutting layer of White Paper Steel. Wooden oak handle with red ray skin wrapping. Magnolia wood scabbard with leather mounts, belt loop. Urushi varnishing.

Not rustproof, hardness 60 HRC.
Blade length 130 mm
Blade thickness 4.7 mm
Overall length 250 mm
180 g
No. 719268 192.44 € **229.00 €**

Fitting leather sheath
No. 709884 23.45 € **27.90 €**



C SAJI HUNTING KNIFE 
CHERRY BARK


With this generously dimensioned utility knife the master blacksmith reanimates the traditional art of cherry bark handwork (Kaba Zaiku). The beautifully grained, breathing skin of the cherry tree adds class to the handle and sheath. The strong blade of 11-layered Suminagashi

steel is amazingly sharp and durable even under the most demanding conditions. Cutting core of White Paper Steel, hardness 60 HRC, not rustproof.
Blade length 155 mm
Blade thickness 5.5 mm
Overall length 280 mm
250 g
No. 709036 242.86 € **289.00 €**

Fitting leather sheath
No. 709882 37.73 € **44.90 €**



Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings



A

A SAJI HUNTING KNIFE TANGO CHIRIMEN 
 A particular feature of this hunting knife is the wrapping of knife handle and sheath with the cloth called »Tango Chirimen« and stained dark brown rattan. The silk weave is produced in the area Tango (prefecture Kyoto). A special weaving technique gives the cloth strength and provides a distinctive beautiful ripple


pattern. Knife handle of oak wood, sheath made of magnolia wood with cord. 11-layered blade with a cutting edge of White Paper Steel. Hardness 60 HRC, not rustproof. Blade length 130 mm Blade thickness 4.5 mm Overall length 250 mm 210 g
No. 719365 234.45 € **279.00 €**



Fitting leather sheath **No. 709886** 23.45 € **27.90 €**



B

B SAJI HOCHO BAMBOO 
 Simply classic: The magnificently structured blade of 17-layer Suminagashi steel is based on the strict form of a Kozuka (a side-knife for use with a Japanese sword) and forms an attractive contrast to the magical natural bamboo. Handle and sheath of two glued shells wrapped with bamboo and

lacquered. Carrying cord, lovely silk pouch is included. Cutting layer of White Paper Steel, hardness 60 HRC, not stainless. Blade length 100 mm Blade thickness 4 mm Overall length 210 mm 85 g
No. 709035 200.84 € **239.00 €**



Fitting leather sheath **No. 709035** 23.45 € **27.90 €**



C

C SAJI ARCHAIC OUTDOOR KNIFE 
 A strong triple-layered blade with a core cutting layer of White Paper Steel makes this knife very sharp and durable. The blade is reliably anchored in the unvarnished wooden oak handle by a hand forged ferrule. With leather

covered magnolia wood sheath. Hardness 60 HRC, not rustproof. Blade length 135 mm Blade thickness 5 mm Overall length 245 mm 170 g
No. 719280 149.58 € **178.00 €**



Fitting leather sheath **No. 709885** 23.45 € **27.90 €**





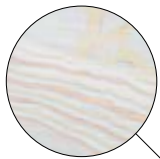
D



E

D SAJI HUNTING KNIFE 
ICHINOTANI MOKUME
 A total of 14 layers of copper, brass and stainless steel enclose a cutting core made of Blue Paper Steel, imbuing the blade on this extravagant Japanese hunting knife with an eye-catching structure. Wooden handle wrapped in black-painted rattan. Including a thick brown leather sheath with belt loop. Not rustproof, hardness 64 HRC.
 Blade length 125 mm
 Blade thickness 3.6 mm
 Overall length 230 mm
 150 g
No. 719858 158.82 € **189.00 €**

E SAJI HUNTING KNIFE 
ICHINOTANI
 Fitted with an 11-layered Suminagashi blade and a cutting core made of White Paper Steel. Wooden handle wrapped in black-painted rattan. Not rustproof, hardness 60 HRC. Including a thick leather sheath with belt loop.
 Blade length 125 mm
 Blade thickness 4 mm
 Overall length 230 mm
 150 g
No. 719857 133.61 € **159.00 €**




F

F SAJI HUNTING KNIFE 
HINOMOTO
 The strong blade fashioned from 11-layered Suminagashi steel has a cutting core made of Blue Paper Steel, which is famed for its sharpness and durability. In the outer layers, the smith uses a combination of copper, brass and stainless steel to give the blade a fascinating look. The light-coloured rattan strapping contrasts beautifully with the black paint

on the wooden handle. Ferrule with hand guard. Including a thick black leather sheath with belt loop. Not rustproof, hardened to 64 HRC.
 Blade length 135 mm
 Blade thickness 3.9 mm
 Overall length 270 mm
 200 g
No. 719863 184.03 € **219.00 €**



**Inclusive free sharpening pass.
 For more information see page 4.**

 Two free sharpenings



A SAJI HUNTING KNIFE 
STAG HORN
 Strong hunting knife with 11-layered blade of Japanese damascus steel and traditional stag horn handle. For this knife, Japanese stag horn from Sika deer from the Hokkaido region was used, whose individual structure makes each knife unique. Cutting core layer of

White Paper Steel, hardness 60 HRC, not rustproof. Comes with strong leather sheath with belt loop.

Blade length 150 mm
 Blade thickness 4.8 mm
 Overall length 290 mm
 245 g

No. 719368 242.86 € **289.00 €**



1



2

B SAJI HUNTING KNIFE 
LINEN MICARTA
 The robust linen micarta handle scales are fitted directly to the one-piece tang and riveted in place by two stainless steel pins. The size of the handle is designed with European hands in mind, while the finger recesses guarantee a firm grip and precise guidance of the blade. The cutting core made of VG-10 steel is enclosed within 30 layers of nickel damask. The handle has a brass bail and the knife comes with a black leather sheath that can be worn on the belt. Rustproof, hardness 60 HRC.

1 Saturn
 Blade length 100 mm
 Blade thickness 5 mm
 Overall length 230 mm
 280 g


No. 719740 251.26 € **299.00 €**

2 Bat
 Blade length 100 mm
 Blade thickness 4.1 mm
 Overall length 225 mm
 235 g


No. 719862 226.05 € **269.00 €**



Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings



C SAJI OUTDOOR KNIFE 

KONOHA

Purist:

The Konoha Hocho is characterised by a clear form and rustic finish. Powerful triple-layered blade in a willow leaf form (iron/White Paper Steel/iron), with an akagashi (oak) handle, belt sheath of formed naturally tanned leather and kara-

biner. Hardness 60 HRC, not rustproof.
Blade length 80 mm
Blade thickness 3.5 mm
Overall length 185 mm
70 g

No. 719139 133.61 € **159.00 €**



D HUNTING AND 

OUTDOOR KNIFE »KEN NATA«

Light, sharp and handy:

The knife maker undertook intensive researches with hunters. The result is the design of this very practical knife. It is very light, robust, very sharp and easy to sharpen. Triple-layered blade with a cutting layer of Blue Paper Steel and one layer of softer, flexible steel on each side. The blade is Bowie style. Decorative hammer marks are left in the upper area of the blade. The makers signature is partly gold coloured. Traditional forged iron ferrule with a widely dimensioned guard. The grip is made of black stained

heat treated and brushed oak wood. Strong thong. The knife comes with a solid saddle leather sheath with a belt loop. Hardness 62 HRC, not rustproof. Blade length 135 mm
Blade thickness 4 mm
Overall length 260 mm
170 g

No. 709158 116.81 € **139.00 €**



E HUNTING KNIFE 

HIRO, DESERT IRONWOOD

This reliable companion for all outdoor activities is entirely convincing thanks to its smart blend of functionality and harmonic design. 32 side layers of stainless steel combined with a VG-10 cutting edge produce a full-length blade with an appealing Suminagashi pattern - perfectly matched by handle scales made of grained desert ironwood. The wood possesses a high density and is therefore particularly resistant to humidity. Black liner material connects the wood with the

nickel silver cheeks, which come with a hand guard. Leather sheath with belt loop. Hardness 60 HRC, rustproof. Blade length 115 mm
Blade thickness 3.6 mm
Overall length 225 mm
170 g

No. 719530 251.26 € **299.00 €**





A HUNTING KNIFE 
 Hand-forged knife with an archaic appearance, made of 16-layered Suminagashi steel and a core of Blue Paper Steel with excellent sharpness retention (60 HRC). The red notch is the signature of the blacksmith. Not rustproof.

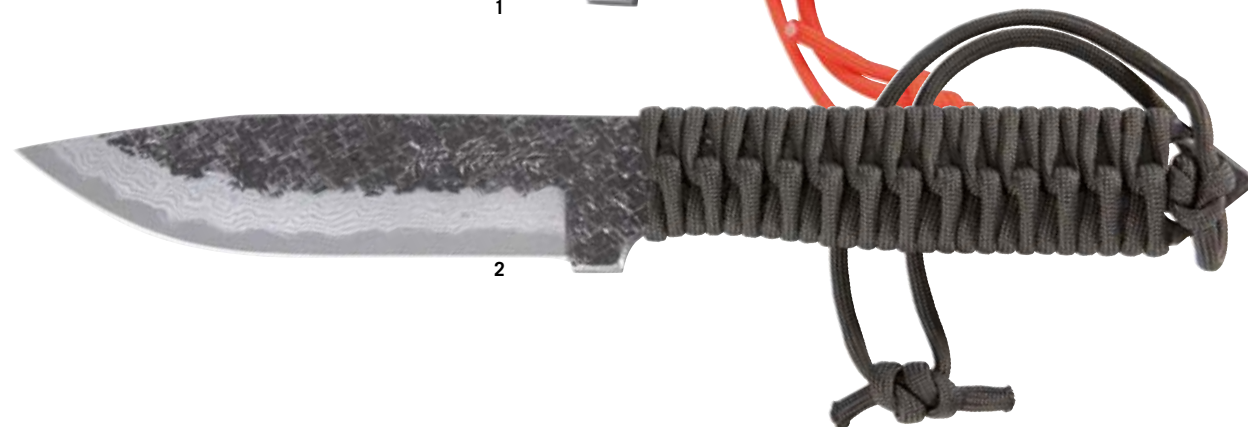
Cord-wrapped handle, leather sheath.
 Blade length 90 mm
 Blade thickness 3 mm
 Overall length 230 mm
 130 g



No. 719215 108.40 € **129.00 €**



1



2

B JAPANESE HUNTING KNIFE 
 Japanese hunting knife with a sturdy clip-point blade. The core cutting layer of durable Blue Paper Steel is encased in 14 side layers of Suminagashi steel. Handle wrapped in parachute cord, comes in nylon case with belt loop. Blade with hand guard and signature, hardness 61 HRC, not rustproof. Blade length 120 mm
 Overall length 260 mm

1 Shu-Karasu
 Blade with distinctive Suminagashi pattern.
 Blade thickness 3.2 mm
 165 g
No. 719869 175.63 € **209.00 €**

2 Karasu
 Blade with black forged skin and a distinctive hammer mark pattern; on the lower part the blade has a Suminagashi pattern.
 Blade thickness 3.8 mm
 190 g
No. 719868 175.63 € **209.00 €**



C JAPANESE HUNTING AND OUTDOOR KNIFE KUROTSUNO 
 Japanese hunting and outdoor knife with clip-point blade; upper part of the blade has black forged skin and light hammer marks, lower part has a Suminagashi pattern. The core cutting layer of Blue Paper Steel is encased in 14 layers of steel. Handle wrapped in green parachute cord, comes in nylon case with belt loop. Blade with signature, hardness 61 HRC, not rustproof.

Blade length 120 mm
 Blade thickness 4 mm
 Overall length 240 mm
 165 g
No. 719867 192.44 € **229.00 €**





D HUNTING AND OUTDOOR KNIFE KEIRYU-TO



Light and handy Japanese hunting and outdoor knife with a handle made of stained oak wood. The distressed surface of the handle lies plum in the hand, while the large hand guard prevents any injuries from contact with the cutting edge. Forging the triple-layered blade by hand, the smith uses a cutting edge of White Paper Steel that is characterised by superb sharpness and durability. The outer layers are made of softer iron, and the surface of the blade is distressed. Includes a leather sheath with belt loop.

The blade bears the smith's signature. Hardness 59 HRC, not rustproof. Blade length 120 mm Blade thickness 2.5 mm Overall length 240 mm 145 g

No. 719861 142.02 € **169.00 €**



E HUNTING KNIFE WITH OAK WOOD HANDLE



This exceptional knife features a clip-point blade. The hammered surface adds to the archaic appearance. The cutting core of Blue Paper Steel is hard and tough at the same time and may be honed to a razor sharp edge. The 32 outer layers create a very nice Damascus structure. The Loveless design

rivets are made of stainless steel and brass. This sturdy knife comes with a high-quality saddle leather sheath (with belt loop). Hardness 64 HRC. Not rustproof. Blade length 110 mm Blade thickness 4 mm Overall length 240 mm 170 g

No. 719349 133.61 € **159.00 €**



F OUTDOOR KNIFE »MORIYUKI«



Whether hunting or trekking, you can rely on this sturdy outdoor knife even under the hardest conditions. The strong, ergonomically shaped oak handle is decorated with rivets. The bronzed blade has a core layer of tough Blue Paper Steel, is 5 mm thick and hand signed by the master blacksmith. The meticulously

worked robust leather sheath has two fastening straps. It can be worn on a belt. Hardness 63 HRC, not rustproof. Blade length 160 mm Blade thickness 5 mm Overall length 280 mm 280 g

No. 719284 142.02 € **169.00 €**



Inclusive free sharpening pass. For more information see page 4.

Two free sharpenings

BRUSLETTO

The Norwegian traditional manufacturer Brusletto is producing knives for hunting, fishing and outdoor activities for more than 100 years. Their knives have always been designed and produced to be practical, handle and blade are worked to fulfill all functional requirements and to lie well in the hand.





A BRUSLETTO® 
BAMSEN
 Hunting and outdoor knife with handle made of nice grained olive wood and aluminium ferrules. The blade is made of rustproof Sandvik steel 12C27 with a hardness of 57 HRC. Comes with leather sheath with belt loop.


Blade length 120 mm
 Blade thickness 3.5 mm
 Overall length 225 mm
 150 g
No. 709253 113.36 € **134.90 €**



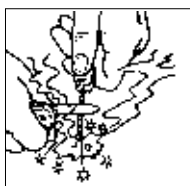
B BRUSLETTO® 
HUNTING KNIFE FEMUND
 Solid hunting knife with robust finger protection. The fitted handle scales made from linen micarta are attached with two screws. The knife also features a thong tube hole. Micarta is a very durable material that ensures a safe and comfortable grip. Rustproof 440C steel blade with a hardness of 58 HRC. Comes with leather sheath with belt loop.

Blade length 105 mm
 Blade thickness 3.8 mm
 Overall length 235 mm
 250 g
No. 709651 142.02 € **169.00 €**



C BRUSLETTO® 
FISHERMAN'S KNIFE FISKERN
 A perfect knife for all fishermen. The slim blade made of rustproof 440C steel is ideally for eviscerating fish. The handle combination of cork and Nordic birch assures that the knife will not sink in case that it will drop into the water - it is floating. Comes with leather sheath with belt loop. Hardness 57 HRC.


Blade length 120 mm
 Blade thickness 1.7 mm
 Overall length 240 mm
 55 g
No. 709252 90.76 € **108.00 €**



D FIRE STICK (WILDMARKSSTICKAN)
 Essential for every trekking tour: When your matches and lighter let you down, then you can always rely on the fire stick to provide you with a warming campfire. Simply rub any steel blade across

the fire stick to create a burst of sparks large enough to easily light dry paper or kindling. Magnesium stick with a reindeer horn handle. With instruction booklet. Overall length 100 mm
No. 708890 10.76 € **12.80 €**

Inclusive free sharpening pass. For more information see page 4.

 Two free sharpenings

KARESUANDO KNIVEN

The knife manufacturer Karesuando Kniven is located in the eponymous town Karesuando which is located approximately 300 km north of the Arctic Circle. He produces a large variety of knives with the traditional Nordic design. Experiences from daily usage under harsh conditions have created and formed these knives. All materials are taken from the surrounding nature of the manufacturer.



A HUNTING KNIFE
 »DAMASK«
 Exclusive Nordic style knives for demanding requirements:
 The brightly patterned blade is made of rustproof Damasteel. Manufactured in Sweden, the Damascus steel blade is produced by powder metallurgy



using the sintered and forged steel types RWL34 (»light« patterns) and PMC27 (»dark« patterns). The handle is fashioned from stained Nordic curly birch with a reindeer horn ferrule and a brass hand guard. Supplied in a robust cowhide sheath. Rustproof, hardened to 58 HRC.

Blade length 80 mm
 Blade thickness 3 mm
 Overall length 195 mm
 90 g

	Striped Damascus		
1	No. 709061	368.91 €	439.00 €
	Rose Damascus		
2	No. 709103	368.91 €	439.00 €





B OUTDOOR KNIFE ELK
 Robust outdoor knife with rustproof Sandvik 12C27 blade. Stained and oiled masur birch handle and reindeer horn ferrule with a hand guard. Sturdy cowhide sheath with a belt loop.

Hardness 57 HRC.
 Blade length 95 mm
 Blade thickness 3 mm
 Overall length 215 mm
 95 g



No. 709093 150.42 € **179.00 €**

C FOLDING KNIFE MASUR BIRCH BROWN

Nordic folding knife:
 The handle scales of these robustly manufactured folding knives are made of masur birch from the polar region. The contrasts between the light-coloured heartwood and dramatic dark-coloured rays running through the wood, combined with the round reindeer horn insert lend this robust type of wood a very interesting appearance. Stainless steel bolsters form the junction of the rustproof blade made of Sandvik 12C27 steel. The blade can be securely locked by way of a back lock stop. The hanging eyelet features a handy leather cord with reindeer horn. Comes with a gift box and a leather sheath. Hardness 58 HRC.





1 Nature, Large
 Blade length 70 mm
 Blade thickness 2.7 mm
 Overall length 195 mm
 135 g
No. 709604 108.40 € **129.00 €**

2 Nature, Small
 Blade length 60 mm
 Blade thickness 2.2 mm
 Overall length 155 mm
 75 g
No. 709603 90.76 € **108.00 €**

3 Brown, Large
 Blade length 70 mm
 Blade thickness 2.7 mm
 Overall length 195 mm
 135 g
No. 709602 108.40 € **129.00 €**

4 Brown, Small
 Blade length 60 mm
 Blade thickness 2.2 mm
 Overall length 155 mm
 75 g
No. 709601 90.76 € **108.00 €**

Inclusive free sharpening pass. For more information see page 4.

-  Two free sharpenings
-  Lifetime sharpening



A NORDIC HUNTING KNIFE

Ideal for hunting and trekking: Robust, rustproof Sandvik 12C27 blade, ergonomic handle of stained masur birch, brass hand guard, leather sheath with belt loop. Hardness 57 HRC.



Blade length 95 mm
Blade thickness 3 mm
Overall length 215 mm
100 g

No. 709097

116.81 € **139.00 €**



B FISHERMAN'S KNIFE

For filleting fish. Sleek, flexible blade of rustproof Sandvik 12C27 steel. Masur birch handle and reindeer horn ferrule with hand guard. Leather sheath with a belt loop. Hardness 57 HRC.



Blade length 125 mm
Blade thickness 1.2 mm
Overall length 245 mm
60 g

No. 709095

102.52 € **122.00 €**



C OUTDOORKNIFE VUONJAL

The knife manufacturer Karesuando Kniven is located in the eponymous town Karesuando which is located approximately 300 km north of the Arctic Circle. He produces a large variety of knives with the traditional Nordic design. Experiences from daily usage under harsh conditions have created and formed these



knives. All materials are taken from the surrounding nature of the manufacturer.. Hardness 57 HRC.

Blade length 65 mm
Blade thickness 2,3 mm
Overall length 180 mm
80 g

No. 709605

87.39 € **104.00 €**



D

D OUTDOOR SET *Price advantage*



Three things that people need for their outdoor activities: Karesuando outdoor knife with a rustproof Swedish steel blade and a leather sheath that can be carried on a belt, the ultra-compact Japanese wire saw that, despite of a weight of only 12 g, can saw arm-thick branches, and a fire stick that generates copious sparks when stroked along a knife blade.


Blade length 65 mm
Blade thickness 2.3 mm
Overall length 180 mm
80 g

No. 709606

75.55 € **89.90 €**

WOOD JEWEL

Wood Jewel is a small, family-owned workshop based in Finland that has been producing traditional Finnish utility knives by hand since 1986. The handles are made of natural materials such as Nordic masur birch and reindeer horn. All knives come with a sturdy leather sheath.

E WOOD JEWEL HUNTING KNIFE WILLOW GOUSE 

The elaborate handle combines Nordic masur birch, reindeer horn and leather. This is joined to the blade with black forged skin by a brass ferrule. Blade made of easy to sharpen carbon steel 80CrV2, not rustproof, hardness 58 HRC.
 Blade length 80 mm
 Blade thickness 3.1 mm
 Overall length 190 mm
 95 g
No. 709762 57.06 € **67.90 €**



F WOOD JEWEL OUTDOOR KNIFE WITH FIRE STICK 


The ideal companion for all outdoor activities: Versatile outdoor knife with black forged skin. Handle combination of Nordic masur birch, reindeer horn and leather with brass end. The fire stick with a masur birch and reindeer horn handle makes a warming bonfire possible. Scrape the fire stick on the groove

on the back of the blade specifically designed for that purpose to create big sparks for lighting dry paper or tinder. Blade made of easy to sharpen carbon steel 80CrV2, not rustproof, hardness 58 HRC.
 Blade length 75 mm
 Blade thickness 3 mm
 Overall length 190 mm
 90 g
No. 709761 46.13 € **54.90 €**



G




G WOOD JEWEL HUNTING AND OUTDOOR KNIFE 

Handle in an optimal ergonomic size, made of Nordic masur birch and aspen with a brass ferrule. Blade made of easy to sharpen carbon steel 80CrV2, not rustproof, hardness 58 HRC.

Blade length 145 mm
 Blade thickness 3 mm
 Overall length 275 mm
 170 g
No. 709766 54.54 € **64.90 €**

H



H WOOD JEWEL FISH KNIFE 

This rustproof knife with its slim, flexible blade is ideal for gutting and filleting fish. Handle combination of Nordic masur birch, reindeer horn and leather with brass end. Hardness 57 HRC.

Blade length 160 mm
 Blade thickness 1.1 mm
 Overall length 270 mm
 65 g
No. 709760 35.21 € **41.90 €**

► For the Wood Jewel Scoutknife (No. 709763) see www.dictum.com

CUDA®

Developed specially for fish processing, these impressive tools feature innovative details and superior technology. Cuda simplifies the professional processing of fish, both on-site and in the kitchen.



A CUDA®

FISH FILLET KNIFE PROFESSIONAL
Professional knife for anglers and fisheries. GTS 40A* stainless steel is used for the blade, an extremely corrosion-resistant high-performance steel from the American company Carpenter. The surface is finished with a special titanium nitride non-stick coating, which ensures higher durability and hence lower maintenance requirements. The ergonomically designed Micarta handle fits the hand well. Comes with a precisely fitting sheath made of thermoplastic material, scratch- and impact-resistant, highly weatherproof, with belt loop. Double bevelled, rustproof, hardness 57 HRC.

* Steel analysis: C = 0.7 / Si = 1 / Mn = 1 / P = 0.04 / S = 0.03 / Cr = 17 / Mo = 0.75 (in %)

1 Fish Fillet Knife, Slim Blade

Flexible, slender blade for precise cuts.
Blade length 160 mm
Blade thickness 1.6 mm
Overall length 310 mm
135 g

No. 709716 50.34 € **59.90 €**

2 Fish Fillet Knife, Wide Blade

Semi-flexible, wide blade.
Blade length 180 mm
Blade thickness 2.2 mm
Overall length 330 mm
180 g

No. 709717 67.14 € **79.90 €**



Inclusive free sharpening pass.
For more information see page 4.



Two free sharpenings

B CUDA®

FISH FILLET KNIFE
Light fillet knife with a flexible, slim blade made of 1.4116 stainless steel. The surface is coated with titanium nitride, which increases durability. Ergonomic handle with slip-proof surface. Case with belt loop that can be mounted on both sides and water drainage system. Double bevel, rustproof, hardness 56 HRC.
Blade length 150 mm
Blade thickness 1.5 mm
Overall length 295 mm
100 g

No. 709718 19.24 € **22.90 €**



SMITH & SONS

Smith & Sons is a young and up-and-coming family-run knife company headquartered in Louisiana, USA. It has been producing high quality handmade utility knives for hunting, outdoor and leisure activities since 2011. All of its knives are supplied with sturdy tanned leather sheaths.

C OUTDOOR AND ALL-PURPOSE KNIFE - DESPERADO
 The Desperado is a handy and practical knife perfect for outdoor and everyday use. The blade is made of robust, rust-resistant D2 steel, which is known for its excellent edge retention and sharpness. The blade's dark patina is created using a special process and not only adds to the knife's good looks, but effectively protects it from oxidation. The handle features a finger groove. Supplied with a leather sheath with belt clip. Hardness 60 HRC.
 Blade length 75 mm
 Blade thickness 2.7 mm
 Overall length 160 mm



1 G10
 Handle scales made of green/black structured G10 material, which is extremely hard and durable. The structured surface furthermore ensures that the knife can be securely held.
 70 g
No. 709862 150.42 € **179.00 €**

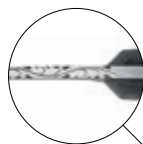
2 Bocote
 Handle scales made of grained bocote wood. The decorative hardwood from South America is of light brown colour with dark brown veins.
 65 g
No. 709863 163.03 € **194.00 €**

D HUNTING AND OUTDOOR KNIFE - COMANCHE
 A handy and practical knife for hunting and outdoor activities. It features a finger groove, which makes it comfortable to hold. The blade is made of robust, rust-resistant D2 steel, which is known for its excellent edge retention and sharpness. The blade's dark patina is created using a special process and not only adds to the knife's good looks, but effectively protects it from oxidation. Supplied with an elaborate leather sheath with various options for attaching the knife.
 Blade supplied with finger protection, hardness 60 HRC.
 Blade length 95 mm
 Blade thickness 3.5 mm
 Overall length 200 mm



1 G-10
 Handle scales made of blue/black structured G10 material, which is extremely hard and durable. The structured surface furthermore ensures that the knife can be securely held.
 140 g
No. 709864 226.05 € **269.00 €**

2 Micarta
 The lightly structured handle scales are made of canvas Micarta and are pleasant to hold, including when cold or wet.
 130 g
No. 709865 226.05 € **269.00 €**



E HUNTING AND OUTDOOR KNIFE - RANCH HAND
 A very versatile knife for hunting, outdoor activities and camping. It features a finger groove, which makes it comfortable to hold and very easy to manage when performing delicate work. The blade is made of robust, rust-resistant D2 steel, which is known for its excellent edge retention and sharpness. The blade's dark patina is created using a special process and not only adds to the knife's good looks, but effectively protects it from oxidation. The back of the blade is decorated by hand. The lightly structured handle scales are made of black canvas Micarta and are



pleasant to hold, including when cold or wet. Supplied with a leather sheath with belt clip. Hardness 60 HRC.
 Blade length 70 mm
 Blade thickness 3.7 mm
 Overall length 160 mm
 110 g
No. 709866 217.65 € **259.00 €**

F HUNTING AND OUTDOOR KNIFE - BRAVE
 A great knife for hunting, outdoor activities and camping. The blade is made of robust, rust-resistant D2 steel, which is known for its excellent edge retention and sharpness. The blade's patina not only adds to the knife's good looks, but effectively protects it from oxidation and is created using a special process. The lightly structured handle scales are made



of black canvas Micarta and are pleasant to hold, including when cold or wet. The handle features a finger groove. Supplied with a leather sheath with belt clip. Polished blade, hardness 60 HRC.
 Blade length 85 mm
 Blade thickness 3.1 mm
 Overall length 185 mm
 105 g
No. 709867 167.23 € **199.00 €**

HUNTING KNIFE DARKNESS



A HUNTING KNIFE DARKNESS

A special hunting knife:
This fixed hunting knife is a special gem, thanks to the all-over decoration of its surface structure which is created by controlled grinding. The exceptional colour and look of the blade is created by a specially developed heat treatment. The curved handle provides a comfortable grip. The handmade cowhide pouch is sewn with an attractive pattern, while the two adjustable hanging loops allow the knife to be carried on a belt either straight or at an angle. The integral blade of ATS34 steel is rustproof and has a hardness of 59 HRC.



1 *Ebony*

The handle scales are made of a combination of ebony and leather wrapping.
Blade length 80 mm
Blade thickness 2.5 mm
Overall length 175 mm
170 g
No. 719588 243.70 € **290.00 €**

2 *Sheoak*

Handle scales made of Australian Sheoak.
Blade length 80 mm
Blade thickness 1.5 mm
Overall length 175 mm
130 g
No. 709711 243.70 € **290.00 €**




3 *Sheoak Mini*

Handle scales made of Australian Sheoak.
Blade length 70 mm
Blade thickness 1.8 mm
Overall length 155 mm
110 g
No. 709712 200.84 € **239.00 €**



Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings

DARKNESS - FUNCTIONAL AESTHETICS

The surface structure of the fixed blade is created by controlled grinding, a special heat treatment creates the unique look, feel and colour.





A

A LIONSTEEL®
HUNTING KNIFE M2 
 This robust, handy hunting knife was created in cooperation with the Italian knife forum MCKF. Made from a single piece of wear-resistant D2 steel and with a 4 mm thick blade, it is also suitable for heavy-duty use. The fitted G10 handle scales are attached with two



screws and the rough surface ensures a secure grip. Comes with a robust brown leather sheath with belt loop.
 Hardness 60 HRC.
 Blade length 90 mm
 Blade thickness 4 mm
 Overall length 190 mm
 170 g
No. 719596 100.00 € **119.00 €**



B

B LIONSTEEL®
HUNTING KNIFE M5 
 This sturdy hunting knife was designed in collaboration with the knife maker Michele »Molletta« Pensato. The knife is very comfortable to hold and is the perfect size, even for large hands. The handle scales of olive wood are slightly serrated, ensuring a secure grip. The wood has ex-


cellent properties and has therefore been regarded as valuable material for many centuries due to its warm colouring. The full-length blade is made of Uddeholm Slepner steel*, a tough steel with an excellent edge life. Comes with a sturdy brown leather sheath with belt loop. Hardness 60 HRC, not rustproof.



* Steel analysis: C = 0.9 / Si = 0.9 / Mn = 0.5 / Cr = 7.8 / Mo = 2.5 / V = 0.5 (in %)
 Blade length 115 mm
 Blade thickness 4.5 mm
 Overall length 240 mm
 200 g
No. 719864 133.61 € **159.00 €**



C

C HUNTING KNIFE WITH EBONY HANDLE 
 This robust hunting knife is made of rust-resistant D2 steel, which makes the knife extremely robust and sharp. The groove on the blade back serves as a thumb rest to ensure a secure hold. The handle scales are made of high-grade Macassar ebony. Two stainless steel jaws form the transition to the

blade. Comes with a handmade cowhide sheath with belt loop. Hardness 60 HRC.
 Blade length 110 mm
 Blade thickness 4.5 mm
 Overall length 235 mm
 230 g
No. 719589 242.86 € **289.00 €**



D

D VIPER® HUNTER 
 This handy hunting and outdoor knife is outstandingly suited for cutting and portioning game. The serrated spine supports the thumb and facilitates guiding of the blade. The handle scales are made of attractive cocobolo, a precious, deep red heartwood with dark brown to black-striped grain. Including a leather sheath with belt loop. The blade is fashioned from low maintenance rustproof 440A steel, hardness 55-57 HRC.

Blade length 110 mm
 Blade thickness 3.7 mm
 Overall length 225 mm
 150 g
No. 709879 77.31 € **92.00 €**





E KAIKEN



Kaiken is a variation of the Japanese Tanto and means »short dagger«. The handle scales are made of durable black G10. This high-grade glass fibre-reinforced plastic material is made using a specific high-pressure process in combination with epoxy resin. The red lining material between the tang and the softly textured handle scales forms

an interesting contrast. Comes with matching black cowhide sheath with red stitching and a belt loop. Double-bevelled blade made of rust-resistant D2 steel, hardness 60 HRC.
 Blade length 125 mm
 Blade thickness 5.8 mm
 Overall length 250 mm
 215 g
No. 719741 226.05 € **269.00 €**



F OUTDOOR KNIFE G10



Compact all-purpose knife with handle scales made of slightly structured, black G10 material. G10 is a high-grade fibreglass composite created in a special high-pressure procedure in combination with epoxy resin. This makes it extremely hard and durable. The orange inlay is a real eye-catcher and lends the knife a special touch. Comes with matching soft-

ly textured and robust cowhide sheath with orange seams. Double-bevelled blade made of rust-resistant D2 steel. Sheath and knife with hanging eyelet. Hardness 59 HRC.
 Blade length 100 mm
 Blade thickness 5.5 mm
 Overall length 230 mm
 185 g
No. 719742 226.05 € **269.00 €**



1



2

A HUNTING KNIFE INTEGRAL



Clear, simple aesthetic design: A very handy and elegant hunting knife forged from a single piece of steel. The rust-resistant D2 steel is extremely sharp and wear-resistant. The handle scales fit exactly and the ergonomic handle ensures a good, secure grip.

With its 9.5 mm thick blade, this solid knife is also capable of heavy-duty application. Comes with robust handmade, cowhide sheath with belt loop. Hardness 60 HRC. This knife series won first place in the category »Best of fixed hunting knives« at the 2008 Brno knife show.

1 Macassar Ebony

One of the densest and hardest woods in the world. Jet black.
 Blade length 90 mm
 Blade thickness 9.5 mm
 Overall length 220 mm
 185 g
No. 719586 217.65 € **259.00 €**

2 Goldfield

Reddish-brown wood with a lively grain from Australia.
 Blade length 90 mm
 Blade thickness 7 mm
 Overall length 220 mm
 190 g
No. 709710 217.65 € **259.00 €**



Inclusive free sharpening pass.
 For more information see page 4.

Two free sharpenings



FOLDING KNIVES

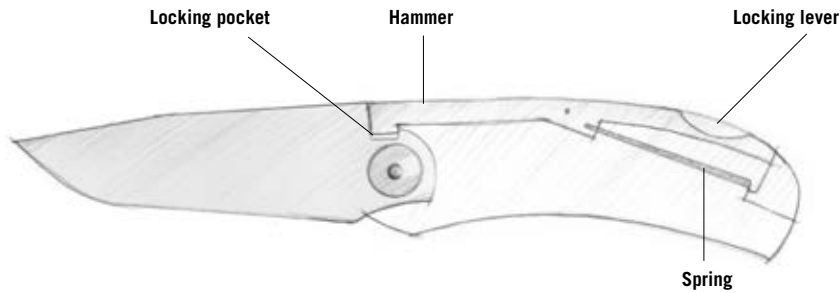
Each knife is an original!

DICTUM offers an extensive selection of high-quality folding and pocket knives of renowned international manufacturers, including Japanese manufacturers such as Nagao, Hiro and Mcusta, as well as reliable European manufacturers such as Atelier Perceval, Claude Dozorme, Arto, Lionsteel, Maserin, Tecnocut, Massimo Salice Sanna and Svörd.

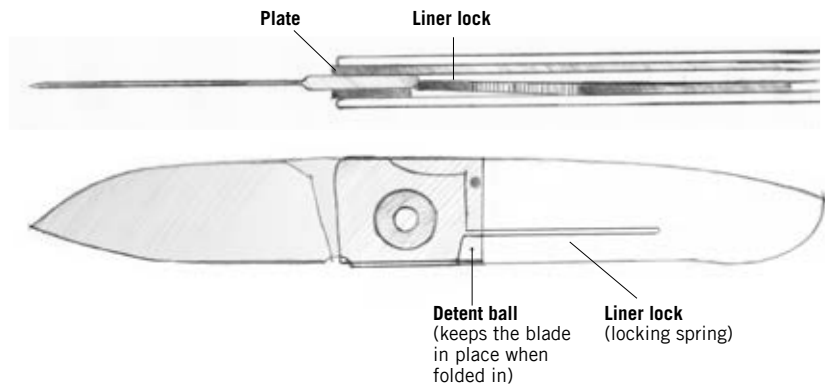
KINDS OF LOCK

Different locking mechanisms have been progressively developed and introduced to increase safety in handling folding knives. The following three mechanisms are the most popular:

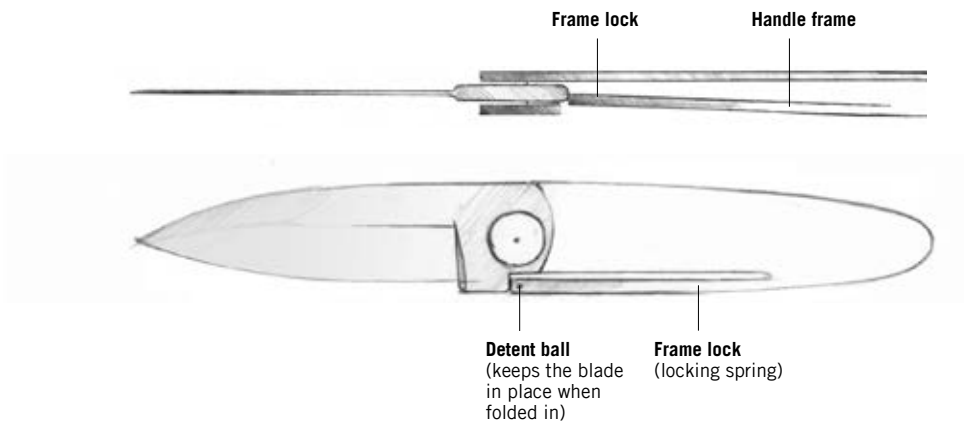
- **Back lock mechanism:** A locking lever integrated in the back strap catches the blade root and prevents the blade from folding in. A spring keeps the lever tensioned and ensures safe closure. The locking mechanism can be released by pushing the lever, which unlocks the blade.



- **Liner lock mechanism:** The centrepiece of the liner lock mechanism is a plate on the inside of the handle scales. This movable part of the liner is slightly curved. It engages when the blade opens and prevents the blade from folding in. Pushing the liner aside unlocks the blade.



- **Frame lock mechanism:** This locking mechanism is similar to the liner lock mechanism. The significant difference is that the liner is part of the handle frame.



TIMELESS ELEGANCE

Traditional craftsmanship combined with state-of-the-art technology: a frame lock holds the blade of Claude Dozorme's folding knives in place. The combination of technology and workmanship results in a timelessly elegant folding knife that fits comfortably in your pocket.



ARCHAIC AND FUNCTIONAL

In Japan, Higo knives are used for everyday cutting work. In earlier times, everybody from pupils to carpenters carried one of these traditional pocket knives. These knives have no lock, which means that the blade is opened with a lever (in Japanese: chikiri) on the back of the knife and is kept open due to friction and pressure on the lever. Various designs of Higo knives are available.

This type of knife, which has been developed and adapted to the needs of its users over decades, is available in plain and functional versions but also as extremely elegant knives made of multilayered Damascus steel. But one thing they all have in common is their distinctive archaic, functional shape.



HIGONOKAMI

Traditional Japanese pocket knives

In former times, nearly every young man in Japan owned a Higonokami pocket knife. It has been manufactured in the traditional manner for over a century. The blade is set in a handle without locking mechanism and is opened using the lever tang.



A HIGONOKAMI HYORIN

The original by Nagao:

In order to obtain the exceptional patina on the handle surface, the folded brass handle is corroded using a special process. The cutting core made of Blue Paper Steel is flanked by two tougher layers of steel. The black forged skin on the upper part of the blade carries the signature of the knife maker Nagao, partly inlaid in gold. Double-bevelled,

not rustproof, hardness 63 HRC.
Blade length 80 mm
Blade thickness 3.2 mm
Overall length 170 mm
50 g

1 grey	No. 700457	49.58 €	59.00 €
2 brown	No. 700458	49.58 €	59.00 €
3 blue	No. 700459	49.58 €	59.00 €



B HIGONOKAMI MIZU SHIBUKI


The original by Nagao:

The folding sheet steel handle is available in three different colours. The epoxy-resin coating is applied in a special procedure and then fused until it becomes hard. Thus, an attractive raindrop-design appears which creates a three-dimensional effect. The cutting edge made of Blue Paper Steel is surrounded by two tougher steel layers.


Double-bevelled blade with signature, not rustproof, hardness 63 HRC.
Blade length 75 mm
Blade thickness 3 mm
Overall length 170 mm
46 g

1 grey	No. 709580	22.61 €	26.90 €
2 blue	No. 709581	22.61 €	26.90 €
3 copper	No. 709582	22.61 €	26.90 €

Inclusive free sharpening pass.
For more information see page 4.


 Two free sharpenings



A HIGONOKAMI BURASU 
 The original by Nagao:
 Handle of folded brass plate. Triple-layered carbon steel blade (Blue Paper Steel), not rustproof. Hardness 60 HRC.
 Blade length 70 mm
 Blade thickness 3 mm
 Overall length 160 mm
 40 g

- Higonokami
- 1 No. 719069** 18.49 € **22.00 €**
- Higonokami incl. leather sheath
- 2 No. 719070** 23.45 € **27.90 €**
- Higonokami incl. folding leather sheath
- 3 No. 719073** 26.81 € **31.90 €**



B MINI HIGONOKAMI 
 The original by Nagao:
 Fully functional and handy miniature version of the Japanese Higonokami. Blade of triple-layered carbon steel (SK5 steel cutting layer), simple finish, brass plate handle. Hardness 55 HRC, not rustproof.

Blade length 40 mm
 Blade thickness 2.45 mm
 Overall length 90 mm
 16 g

- 1 Mini Higonokami with bell**
- No. 709043** 8.32 € **9.90 €**
- 2 Mini Higonokami with leatherette case, suitable as key pendant.**
- No. 719628** 13.36 € **15.90 €**



C HIGONOKAMI SILVER 
 The original by Nagao:
 Handle made of folded nickel-plated steel. Carbon steel blade, not rustproof. Double-bevelled, hardness 62 HRC.
 Blade length 75 mm
 Blade thickness 2.3 mm
 Overall length 170 mm
 40 g

- No. 709999** 12.52 € **14.90 €**

D FOLDING KNIFE HIGO-STYLE KURO 
 Hammered blade surface, handle made of galvanized sheet metal and is gold-embossed on both sides. Triple-layered carbon steel blade (Blue Paper Steel), not rustproof. Hardness 59 HRC.

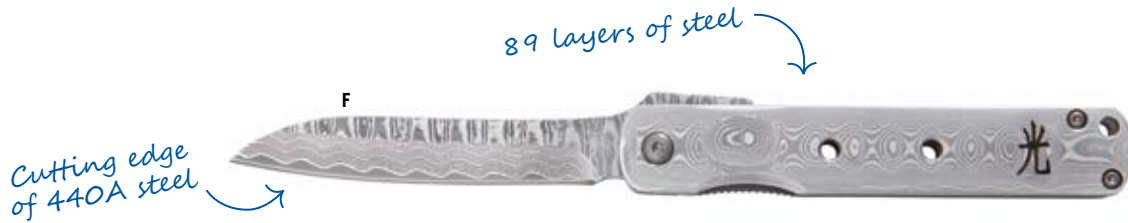
Blade length 70 mm
 Blade thickness 3 mm
 Overall length 170 mm
 45 g

- Folding knife
- 1 No. 719074** 16.72 € **19.90 €**
- Folding knife incl. leather sheath
- 2 No. 719075** 20.92 € **24.90 €**
- Folding knife incl. folding leather sheath
- 3 No. 719076** 25.13 € **29.90 €**



E FOLDING KNIFE HIGO-STYLE SUMINAGASHI 
 The fascinating Suminagashi blade stands out clearly and perfectly matches the snakewood's vivid grain. The wood is mounted to stainless steel plates and is one of the most precious and hardest wood types in the world. The interesting colour fascinates with the scale-like appearance of its grain. The 31-layered blade is securely locked due to the smooth liner lock mechanism, the handle back has an open design. Core cutting layer is made of rustproof AUS-8 steel, double-bevelled, hardness 58 HRC.
 Blade length 70 mm
 Blade thickness 2.4 mm
 Overall length 185 mm
 75 g

- No. 719698** 116.81 € **139.00 €**



F FOLDING KNIFE DAMASCUS STEEL

This Japanese folding knife features a cutting core of 440A steel encased in 70 layers of rustproof Suminagashi steel. This is matched by the handle shells with their attractive Damascus structure of 89 layers of rustproof steel and finger rest.

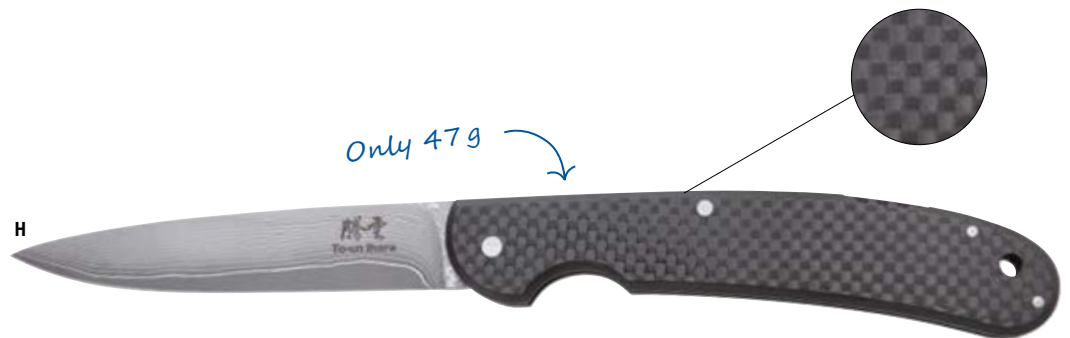
A reliable liner lock mechanism securely locks the blade. Blade with tang, rust-proof, hardness 56 HRC.
 Blade length 80 mm
 Blade thickness 2.8 mm
 Overall length 185 mm
 125 g
No. 719759 158.82 € **189.00 €**



G FOLDING KNIFE LINER LOCK CARBON

Modern Japanese folding knife with titanium-coated rivets and stainless steel pins, which provide colour and an interesting contrast to the black carbon handle shells. The blade consists of 71 layers in total with a distinctive Suminagashi pattern; core cutting layer of 440A steel. The elongated blade back acts as a handle tang to open the blade. The blade is locked by a liner lock mechanism. With hanging loop, rustproof, hardness 56 HRC.

Blade length 75 mm
 Blade thickness 2.6 mm
 Overall length 185 mm
 80 g
No. 719769 125.21 € **149.00 €**



H FOLDING KNIFE CARBON
 Extremely lightweight Japanese folding knife manufactured with handle shells and carbon back lock stop. To produce carbon, thousands of microscopic carbon fibres are woven together and fused with epoxy resin. The result is an extremely durable material which, despite its low density, possesses considerable tensile and compressive strength. The blade, with

a core cutting layer of rustproof 440A steel, is encased in 50 layers of rustproof Damascus steel. Thanks to the finger rest, the handle sits well in the hand. With hanging loop, hardness 56 HRC.
 Blade length 95 mm
 Blade thickness 2.9 mm
 Overall length 210 mm
 47 g
No. 719799 251.26 € **299.00 €**



I FOLDING KNIFE HUNTER
 Sturdy folding knife with good-sized handle shells of structured G10. The high-quality fibreglass composite is manufactured using a special high-pressure process in combination with epoxy resin. The material is extremely hard and robust, and the surface gives it a slip-resistant feel. The cutting edge of 440A steel is encased in 70 layers of

Suminagashi steel, creating an attractive appearance. You open the blade with the handle tang and lock it with a liner lock mechanism. With thong hole, rustproof, hardness 56 HRC.
 Blade length 90 mm
 Blade thickness 3.4 mm
 Overall length 215 mm
 150 g
No. 719758 133.61 € **159.00 €**

Inclusive free sharpening pass. For more information see page 4.

Two free sharpenings



A FOLDING KNIFE HIGO-STYLE CARBON

A combination of a classic Japanese blade and a European handle. The attractive pattern of the Suminagashi blade, with a total of 31 layers, stands out clearly. It is opened using the lever tang and is securely locked in place with the smooth liner lock mechanism. For the handle scales made of carbon, thousands of microscopic carbon fibres were woven together and fused with epoxy resin. The

result is an extremely durable material which, despite its low density, possesses considerable tensile and compressive strength. The handle back has an open design with a belt clip. Core cutting layer made of rustproof AUS-8 steel, double-bevelled, hardness 58 HRC. Blade length 80 mm
Blade thickness 2.9 mm
Overall length 185 mm
105 g

No. 719757 100.00 € **119.00 €**



B JAPANESE FOLDING AND STEAK KNIFE

These slim, stylish pocket knives suitable for everyday life can also be used as steak knives. The handle shells contrast attractively with the blue titanium-coated screws and liners. Thanks to the finger rest, the knife sits comfortably in the hand. The blade locks securely with a liner lock mechanism; the blade back is uncovered. Comes in leather case. Blade length 100 mm
Overall length 225 mm

1 Cocobolo

Handle shells of reddish-brown cocobolo wood. The attractively patterned blade consists of a cutting core of 440A steel encased in 70 layers of rustproof steel. Rustproof, hardness 56 HRC. Blade thickness 2.3 mm
60 g

No. 719743 112.61 € **134.00 €**

2 G10

Handle shells made of lightly structured black G10, a high-quality fibreglass composite produced in a special high-pressure process combined with epoxy resin. The material is very hard and resistant. The polished blade of rust-resistant D2 steel is characterised by excellent edge-holding capacity and sharpness. Hardness 60 HRC. Blade thickness 2.5 mm
75 g

No. 719744 100.00 € **119.00 €**





C FOLDING KNIFE
SUMINAGASHI, STAG HORN

The harmonious design of this stylish folding knife is fascinating. The structure of the 31-layered damascus, which is not only found on the blade, but also in the handle jaws, is quite impressive. The slightly textured handle scales made of stag horn are a perfect match.

The finger groove makes it easy to swing out the rustproof blade which is securely locked in place thanks to the back lock mechanism. Core cutting layer 440C steel, rustproof, hardness 57 HRC.

1 Stag Horn, small
Blade length 60 mm
Blade thickness 2.1 mm
Overall length 140 mm
70 g

No. 719752 125.21 € **149.00 €**

2 Stag Horn, large
Blade length 75 mm
Blade thickness 2.3 mm
Overall length 175 mm
100 g

No. 719753 142.02 € **169.00 €**


3 Ebony Wood, small
Blade length 60 mm
Blade thickness 2.1 mm
Overall length 140 mm
70 g

No. 719754 116.81 € **139.00 €**

4 Ebony Wood, large
Blade length 75 mm
Blade thickness 2.3 mm
Overall length 175 mm
95 g

No. 719755 133.61 € **159.00 €**

Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings



D FOLDING KNIFE COCOBOLO

A total of 30 outer layers form an impressive Suminagashi pattern around the medial cutting layer made of rust-proof AUS-8 steel. The blade is opened using the lever tang and is securely locked in place with a smooth liner lock mechanism. Attractive cocobolo wood, a precious wood with deep red heart-wood striped with dark brown to black grain, is used for the handle scales.

The slight indentations in the surface structure ensure a comfortable grip. The handle back has an open design with a hanging loop. Double-bevelled, hardness 58 HRC.

Blade length 80 mm
Blade thickness 2.7 mm
Overall length 190 mm
80 g

No. 719756 116.81 € **139.00 €**






B MINI FOLDING KNIFE 
 »ABALONY«
 This Japanese mini folding knife with handle scales of coloured abalone is a real jewel. The lockable blade of highest quality GIN-1 steel (59 HRC, rustproof) is impressively sharp. This knife will be your constant companion as a fine key ring or a piece of jewellery.
 Blade length 35 mm
 Blade thickness 1.95 mm
 Overall length 85 mm
 20 g

No. 709034 41.93 € **49.90 €**



A FOLDING KNIFE SAMU 
 Robust Japanese folding knife featuring Pakka wood handle scales in Mahagoni wood look. The 440B rustproof steel blade is securely fastened thanks to back lock mechanism. Solid stainless steel bolsters round off the handle and offer an interesting contrast to the red

and brown colour of the wood.
 With thong tube hole, hardness 57 HRC.
 Blade length 70 mm
 Blade thickness 2.6 mm
 Overall length 180 mm
 100 g
No. 709998 33.53 € **39.90 €**



C FOLDING KNIFE 
 »NORTH MAN«
 This hand forged blade stands up to the heaviest demands. The mechanics and back lock are solidly made and show no signs of wear even after years of use. Blade of rustproof Japanese Hitachi GIN-1 steel, walnut handle scales.

Hardness 57 HRC.
 Blade length 70 mm
 Blade thickness 3 mm
 Overall length 175 mm
 105 g
No. 719514 62.18 € **74.00 €**



D SUMINAGASHI FOLDING KNIFE HIRO 
 Exquisite knives with extravagant Damascus steel blades and a beautiful pattern, suitable for everyday use. The Suminagashi pattern makes the blade, which is forged with 33 layers of Japanese steel, a real eye-catcher. The cutting edge is made of VG-10 steel. The polished handle scales with nickel silver bolsters form an interesting contrast to the blade. The back lock mechanism ensures that the blade can be locked safely, and the double cam ensures smooth folding. Hardness 60 HRC, rustproof, with hanging eyelet. Comes with a sturdy, attractive punched leather sheath with belt loop for storage and transport.


1 Desert Ironwood
 Handle scales made of desert ironwood with black liner material between the nickel silver bolsters and the handle scales. Desert ironwood has a beautiful gold-brown colour with dark streaks. Due to its high density it is extremely resistant to moisture.
 Blade length 70 mm
 Blade thickness 2.7 mm
 Overall length 175 mm
 100 g
No. 719760 150.42 € **179.00 €**

2 Black Micarta
 Handle scales made of black paper micarta with red liner material between nickel silver bolsters and the handle scales. Micarta is produced using a special high pressure procedure which combines absorbant material (cellulose material, linen etc.) with epoxy resin. The resulting material is almost indestructible, resistant against oils and chemicals.
 Blade length 70 mm
 Blade thickness 2.7 mm
 Overall length 175 mm
 100 g
No. 719761 116.81 € **139.00 €**

3 Structured Micarta
 Handle scales made of black/yellow structured paper micarta with black liner material between nickel silver bolsters and the handle scales. Micarta is produced using a special high pressure procedure which combines absorbant material (cellulose material, linen etc.) with epoxy resin. The resulting material is almost indestructible, resistant against oils and chemicals.
 Blade length 70 mm
 Blade thickness 2.7 mm
 Overall length 175 mm
 100 g
No. 719762 116.81 € **139.00 €**



Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings

MCUSTA FOLDING KNIVES

The perfect pocket knife consists of quality without compromise, Japanese tradition, a touch of high technology and a dash of cult status. This exceptional combination, and the exotic handle materials and designs, have made the name of Mcusta well known all over the world. Hardness 60 HRC.



E FOLDING KNIFE

MCUSTA®, MICARTA

With their layered wooden veneers, the scales made of Micarta have an interesting grain. They have been soaked in phenol formaldehyde resin to make the material waterproof, and easy to burnish and polish. The cutting layer made of VG-10 steel is enclosed in 32 layers of Suminagashi steel. A liner lock mechanism securely locks the smooth-action blade. Double-sided thumb pin, belt clip, hanging loop, rustproof.

1 Micarta Black

Blade length 70 mm
Blade thickness 3 mm
Overall length 170 mm
70 g

No. 719913 158.82 € **189.00 €**

2 Micarta Red

Blade length 70 mm
Blade thickness 3 mm
Overall length 170 mm
65 g

No. 719232 158.82 € **189.00 €**



F FOLDING KNIFE


MCUSTA®, KATANA

Triple-layered rustproof blade, with a cutting edge of VG-10 steel. Suminagashi handle scales with diamond-like pattern and through-holes, very similar in appearance to a traditionally wrapped Katana handle, with case.

Blade length 70 mm
Blade thickness 3 mm
Overall length 170 mm
80 g


No. 719231 226.05 € **269.00 €**



A FOLDING KNIFE
MCUSTA®, ALUMINIUM 
 The blue anodized cut-outs contrast beautifully with the black aluminium handle. The belt clip is directly attached to the steel plate and thus lies flat. Triple-layered rustproof tanto blade with a cutting edge of VG-10 steel.

Blade length 80 mm
 Blade thickness 3 mm
 Overall length 190 mm
 95 g
No. 719445 167.23 € **199.00 €**



B FOLDING KNIFE
MCUSTA®, COCOBOLO 
 33-layered rustproof blade with a cutting edge of VG-10 steel. The titanized


stainless steel handle is decorated with fine cocobolo wood handle scales. Delivery with case.
 Blade length 70 mm
 Blade thickness 3 mm
 Overall length 160 mm
 55 g
No. 719446 167.23 € **199.00 €**



C FOLDING KNIFE
MCUSTA®, ALUMINIUM GREEN 
 Modern scales made of green anodized aluminium. The cutting layer of VG-10 steel is enclosed in 32 layers of Suminagashi steel; the upper part of the blade has a decorative hammer finish. A liner lock mechanism securely locks the smooth-action blade. The two-sided

thumb pin and the scale screws are anodized in blue. With belt clip and eyelet for hanging, rustproof.
 Blade length 80 mm
 Blade thickness 2.8 mm
 Overall length 190 mm
 95 g
No. 719917 150.42 € **179.00 €**

Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings



ATELIER PERCEVAL

The company Atelier Perceval, which is based in the French knife capital Le Thiers, was founded in 1995. The factory's trademark is the select and often very extraordinary choice of materials used for the handle with high-quality finish for which the manufacturer offers a lifelong warranty. The knives are precisely made by hand and with no frills, lending them a timeless elegant look. The finely polished handle scales are mounted to stainless steel plates and fixed with three screws.

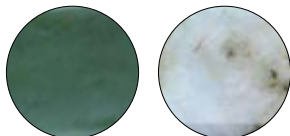
PERCEVAL FOLDING KNIVES L10 DAMASK, JADE

A PERCEVAL FOLDING KNIFE L10 DAMASK, JADE

This knife shape closely follows the »Piémontais« model, which has been popular in France for centuries. Due to its splendid rose Damascus structure, the Damasteel Damascus steel blade which is made through a powder-metallurgical process creates a beautiful look. The blade is opened through the extended hinge, a smooth liner lock mechanism makes sure the blade is securely locked. The handle back has

an open design and thus accentuates the puristic design. The rounded shape of the handle lends the knife a very comfortable touch. Comes with a pouch made of ecologically tanned hippopotamus leather and in an attractive gift and storage box. Hardness 57 HRC, rustproof.


Blade length 85 mm
Blade thickness 2.2 mm
Overall length 205 mm
100 g
No. 709825 2,689.08 € **3,200.00 €**



Thanks to the natural materials, every knife is absolutely unique, the colour shades differ from knife to knife. If interested, we are pleased to send you photos of the available models.



Inclusive free sharpening pass.
For more information see page 4.

 Lifetime sharpening

Green jade: The jade used here (also called nephrite or Canada jade) was extracted from the polar jade mine in British Columbia in Canada. The fascinating dark-green colour of this precious stone comes from the earth elements chromium and iron.

JADE - MYSTICAL JEWEL

Jade is the general term for the often speckled, differently coloured minerals nephrite and jadeite. The semi-precious stones are found in metamorphic rocks that have formed under high pressure. They are mainly found in Myanmar, Canada, China and Japan. Thanks to its beauty, this gem has had a mesmerizing appeal to mankind for thousands of years. In many cultures, jade was regarded as talisman and protective stone. Furthermore, the stone is attributed a healing affect with regard to kidney diseases as its Greek name »nephrite« means »kidney«. Jade is very difficult to process as its fissility cannot be analysed in advance. It needs to be worked into the desired shape in time-consuming procedures such as sawing, drilling and cutting. Every piece is an absolutely unique natural specimen. The colours range from white, all shades of green, yellow and orange to brown. Every knife comes with a certificate identifying the origin of the jade.



FOLDING KNIFE L08

A



1



2



3

PISTACHIO WOOD 1



SNAKEWOOD 2



GIRAFFE BONE 3



A PERCEVAL FOLDING KNIFE L08



This knife shape closely follows the »Piémontais« model, which has been popular in France for centuries. The blade forged of Sandvik 19C27* steel has been hardened in liquid nitrogen (cryogenic treatment), which makes it extremely durable and easy to sharpen. A smooth liner lock mechanism makes sure the blade is securely locked. The handle back has an open design and thus accentuates the puristic design. The rounded shape of the handle lends the knife a very comfortable touch. Comes with a pouch made of ecologically tanned cowhide. Hardness 57 HRC, rustproof. Blade length 85 mm
Blade thickness 2.3 mm
Overall length 205 mm



1 Pistachio Wood

Handle scales made of French pistachio wood. The attractive chestnut brown colour usually shows decorative darker streaks.

75 g

No. 709830 156.30 € 186.00 €

2 Snakewood

Handle scales made of richly grained snakewood. This kind of wood is among the world's most precious and hardest wood types. The interesting colouring fascinates with its wavy, scale-like pattern.

80 g

No. 709831 176.47 € 210.00 €

3 Giraffe Bone

Handle scales made of stabilized, coloured giraffe bones. Giraffe bones have a rich structure and are extremely robust, which makes them a popular material for handle scales. Comes with a pouch made of ecologically tanned cowhide.

85 g

No. 709832 238.66 € 284.00 €

Inclusive free sharpening pass.
For more information see page 4.

Two free sharpenings

Handle scales made of natural resources such as wood, horn or bones are **natural products** and may differ in structure or colour - therefore every knife is absolutely unique.

THE GIRAFFE BONE HANDLE SCALES ARE DYED THUS PRESENTING AN ESPECIALLY VIVID STRUCTURE



EBONY WOOD 1



GIRAFFE BONE 2



DESERT IRONWOOD 3



MAMMOTH TOOTH 4



MAMMOTH TUSK 5

B PERCEVAL FOLDING KNIFE L08 DAMASK



This knife shape closely follows the »Piémontais« model, which has been popular in France for centuries. Due to its splendid rose Damascus structure, the Damasteel Damascus steel blade which is made through a powder-metalurgical process creates a beautiful look. A smooth liner lock mechanism makes sure the blade is securely locked. The handle back has an open design and thus accentuates the puristic design. The rounded shape of the handle lends the knife a very comfortable touch. Hardness 57 HRC, rustproof.
Blade length 95 mm
Blade thickness 2.2 mm
Overall length 205 mm

1 Ebony Wood

Handle scales made of elegant black ebony wood, one of the densest and hardest woods in the world. Comes with a pouch made of ecologically tanned cowhide.

75 g
No. 709841 383.19 € 456.00 €

2 Giraffe Bone

Handle scales made of stabilized, coloured giraffe bones. Giraffe bones have a rich structure and are extremely robust, which makes them a popular material. Every handle scale has a unique colour. Comes with a pouch made of ecologically tanned cowhide.

90 g
No. 709840 465.55 € 554.00 €

3 Desert Ironwood

Handle scales made of desert ironwood. Due to its slow growth, desert ironwood from the Arizona desert is one of the hardest and densest wood types. It has a beautiful gold-brown colour with dark streaks. Due to its high density it is extremely resistant to moisture. Comes with a pouch made of ecologically tanned cowhide.

90 g
No. 709842 465.55 € 554.00 €

4 Mammoth Tooth

Handle scales made of stabilized, coloured mammoth tooth. This rare and very fascinating material is about 10 000 years old. The fossil teeth of the Siberian mammoth are won from permafrost zones or glacial ice. Every handle scale has a unique colour. With black liner material between the plates and the handle scales. Comes with a pouch made of hippopotamus leather and an attractive gift and storage box.

90 g
No. 709844 1,193.28 € 1,420.00 €

5 Mammoth Tusk

Mammoth tusk handle scales. This rare and very fascinating material is about 10 000 years old. The fossil tusks of the Siberian mammoth are won from permafrost zones or glacial ice. Every handle scale has a unique colour, as the originally creamy white teeth have been deposited under permanent frost over thousands of years and thus changed their colour in various ways. Comes with a pouch made of ostrich leather and an attractive gift and storage box.

80 g
No. 709843 1,025.21 € 1,220.00 €

Inclusive free sharpening pass.
For more information see page 4.

Lifetime sharpening



HANDLE MATERIALS

Knife handles are often made of wood or horn. Commonly used types of wood are dense woods such as masur birch, ebony, or precious exotic woods such as desert ironwood or snakewood. They are very dense and have an attractive grain. Wood stores warmth, is especially robust and comfortable to the touch. Another classic handle material is horn, a very dense material that absorbs hardly any moisture. There is a wide range of types, which can differ considerably in colour and structure. Both handle materials are natural products and can differ considerably in colour and grain.



FOLDING KNIFE L09 DAMASK

A PERCEVAL FOLDING KNIFE L09 DAMASK



This knife shape closely follows the »Piémontais« model, which has been popular in France for centuries. The blade is opened through the extended hinge and does not provide any locking mechanism. When the knife is opened, the hand or thumb presses the hinge and thus prevents the blade from folding back. Due to its splendid rose Damascus structure, the Damasteel Damascus steel blade which is made through a powder-metal-lurgical process creates a beautiful look. The handle back has an open design and thus accentuates the puristic design. The rounded shape of the handle lends the knife a very comfortable touch. Comes with a pouch made of ecologically tanned cowhide. Hardness 57 HRC, rustproof.



RAMS HORN 1

CARBON FIBRE 2

PISTACHIO WOOD 1

EBONY WOOD 2



1 Rams Horn

Handle scales made of dark rams horn with a slightly wavy surface. With black liner material between the plates and the handle scales.

Blade length 85 mm

Blade thickness 2.4 mm

Overall length 205 mm

80 g

No. 709818 426.89 € 508.00 €

2 Carbon Fibre

Handle scales made of finely structured carbon fibre. To produce this kind of fibre, thousands of microscopic carbon fibres are woven with each other and then fused using epoxy resin. This procedure creates an extremely robust material which provides a high tensile and compressive strength despite its low density. These excellent characteristics make it a first-choice material for many industry branches, e.g. in aerospace, mechanical engineering or sporting goods manufacturing.

Blade length 85 mm

Blade thickness 2.4 mm

Overall length 205 mm

80 g

No. 709819 495.80 € 590.00 €

FOLDING KNIFE L10

B PERCEVAL FOLDING KNIFE L10



This knife shape closely follows the »Piémontais« model, which has been popular in France for centuries. The blade forged of Sandvik 19C27 steel has been hardened in liquid nitrogen (cryogenic treatment), which makes it extremely durable and easy to sharpen. The blade is opened through the extended hinge, a smooth liner lock mechanism makes sure the blade is securely locked. The handle back has an open design and thus accentuates the puristic design. The rounded shape of the handle lends the knife a very comfortable touch. Comes with a pouch made of ecologically tanned cowhide. Hardness 57 HRC, rustproof.

Blade length 85 mm

Blade thickness 2.3 mm

Overall length 205 mm

1 Pistachio Wood

Handle scales made of French pistachio wood. The attractive chestnut brown colour usually shows decorative darker streaks.

75 g

No. 709821 156.30 € 186.00 €

2 Ebony Wood

Handle scales made of elegant black ebony wood, one of the densest and hardest woods in the world.

75 g

No. 709822 156.30 € 186.00 €



Inclusive free sharpening pass.
For more information see page 4.



Two free sharpenings



Lifetime sharpening

LE FRANCAIS FOLDING KNIVES DAMASK

A LE FRANCAIS FOLDING KNIFE DAMASK
 Inspired by a knife from the 17th century, Perceval developed the model »Le Français«. Due to its splendid twisted Damascus structure, the Damasteel Damascus steel blade which is made through a powder-metallurgical process by Damasteel creates a beautiful look.



A smooth liner lock mechanism makes sure the blade is securely locked. The handle back has an open design and thus accentuates the puristic style.
 Hardness 57 HRC, rustproof.
 Blade length 90 mm
 Blade thickness 2.2 mm
 Overall length 200 mm



1 *Mammoth Tusk*
 Mammoth tusk handle scales. This rare and very fascinating material is about 10 000 years old. The fossil tusks of the Siberian mammoth are won from permafrost zones or glacial ice. Every handle scale has a unique colour, as the originally creamy white teeth have been

deposited under permanent frost over thousands of years and thus changed their colour in various ways. Comes with a pouch made of ostrich leather and an attractive gift and storage box.
 70 g
No. 709814 924.37 € **1,100.00 €**



Inclusive free sharpening pass.
For more information see page 4.

Lifetime sharpening





STAG HORN 2



GIRAFFE BONE 3



WACAPOU 4



DESERT IRONWOOD 5



JUNIPER 6



EBONY WOOD 7



MAMMOTH TOOTH 8

2 Stag Horn

Handle scales made of Indian Sambar stag horn. The material's elegant light ground colour shows darker coloured streaks. Comes with a pouch made of ecologically tanned cowhide.

75 g

No. 709812 436.97 € **520.00 €****3 Giraffe Bone**

Handle scales made of stabilized, coloured giraffe bones. Giraffe bones have a rich structure and are extremely robust, which makes them a popular material for handle scales for knives. Comes with a pouch made of ecologically tanned cowhide.

75 g

No. 709813 411.76 € **490.00 €****4 Wacapou**

Handle scales made of Wacapou. This kind of wood comes from South Africa and is very hard and resistant. It ranges from light to chocolate brown in colour and shows fine streaks. Comes with a pouch made of ecologically tanned cowhide.

70 g

No. 709816 302.52 € **360.00 €****5 Desert Ironwood**

Handle scales made of desert ironwood. Due to its slow growth, desert ironwood from the Arizona desert is one of the hardest and densest wood types. It has a beautiful gold-brown colour with dark streaks. Due to its high density it is extremely resistant to moisture. Comes with a pouch made of ecologically tanned cowhide.

65 g

No. 709811 411.76 € **490.00 €****6 Juniper**

Handle scales made of juniper. This kind of wood has a brownish colour and a very pleasant peppery scent. In the Middle Ages, this type of wood was popular for smoking purposes, as the smoke was considered to have a cleansing and disinfectant effect. Comes with a pouch made of ecologically tanned cowhide.

60 g

No. 709810 294.12 € **350.00 €****7 Ebony Wood**

Handle scales made of elegant black ebony wood, one of the densest and hardest woods in the world. Comes with a pouch made of ecologically tanned cowhide.

75 g

No. 709850 294.12 € **350.00 €****8 Mammoth Tooth**

Handle scales made of stabilized, coloured mammoth tooth. This rare and very fascinating material is about 10 000 years old. The fossil teeth of the Siberian mammoth are won from permafrost zones or glacial ice. Every handle scale has a unique colour. With black liner material between the plates and the handle scales. Comes with a pouch made of hippopotamus leather and an attractive gift and storage box.

75 g

No. 709817 1,092.44 € **1,300.00 €**

LE FRANCAIS FOLDING KNIVES

A LE FRANCAIS FOLDING KNIFE



Inspired by a knife from the 17th century, Perceval developed the model »Le Français«. The blade forged of Sandvik 19C27 steel has been hardened in liquid nitrogen (cryogenic treatment), which makes it extremely durable and easy to sharpen. A smooth liner lock mechanism makes sure the blade is securely locked.

The handle back has an open design and thus accentuates the puristic style. Comes with a pouch made of ecologically tanned cowhide. Hardness 57 HRC, rustproof.

Blade length 90 mm
Blade thickness 2.3 mm
Overall length 200 mm



1 *Serpent Wood*

Handles scales made of decorative serpent wood. This type of wood, originally from the North American coast, has a brown-yellowish primary colour with irregular brown-black stripes.

60 g

No. 709803

134.45 € 160.00 €



Inclusive free sharpening pass.
For more information see page 4.



Two free sharpenings



JUNIPER 2

2 Juniper

Handle scales made of juniper. This kind of wood has a brownish colour and a very pleasant peppery scent. In the Middle Ages, this type of wood was popular for smoking purposes, as the smoke was considered to have a cleansing and disinfectant effect.

60 g

No. 709800 134.45 € 160.00 €



EBONY WOOD 3

3 Ebony Wood

Handle scales made of elegant black ebony wood, one of the densest and hardest woods in the world.

65 g

No. 709801 134.45 € 160.00 €



MASUR BIRCH 4

4 Masur Birch

Handle scales made of Nordic masur birch wood. This robust type of wood has a very interesting look due to the contrast between the light-coloured heartwood and dramatic dark-coloured rays running through the wood.

60 g

No. 709802 134.45 € 160.00 €



CARBON FIBRE 5

5 Carbon Fibre

Handle scales made of finely structured carbon fibre. To produce this kind of fibre, thousands of microscopic carbon fibres are woven with each other and then fused using epoxy resin. This procedure creates an extremely robust material which provides a high tensile and compressive strength despite its low density. These excellent characteristics make it a first-choice material for many industry branches, e.g. in aerospace, mechanical engineering or sporting goods manufacturing.

70 g

No. 709807 243.70 € 290.00 €



SNAKEWOOD 6

6 Snakewood

Handle scales made of richly grained snakewood. This kind of wood is among the world's most precious and hardest wood types. The interesting colouring fascinates with its wavy, scale-like pattern.

65 g

No. 709804 164.71 € 196.00 €



PISTACHIO WOOD 7

7 Pistachio Wood

Handle scales made of French pistachio wood. The attractive chestnut brown colour usually shows decorative darker streaks.

65 g

No. 709808 134.45 € 160.00 €



HORN TIP 8

8 Horn Tip

Handle scales made of Indian Zebu horn. Darker colour shades run through the elegant light ground colour. With black liner material between the plates and the handle scales.

70 g

No. 709805 171.43 € 204.00 €



WACAPOU 9

9 Wacapou

Handle scales made of Wacapou. This kind of wood comes from South Africa and is very hard and resistant. It ranges from light to chocolate brown in colour and shows fine streaks.

65 g

No. 709851 142.86 € 170.00 €



DESERT IRONWOOD 10

10 Desert Ironwood

Handle scales made of desert ironwood. Due to its slow growth, desert ironwood from the Arizona desert is one of the hardest and densest wood types. It has a beautiful gold-brown colour with dark streaks. Due to its high density it is extremely resistant to moisture.

65 g

No. 709806 221.85 € 264.00 €



ASH BURL 11

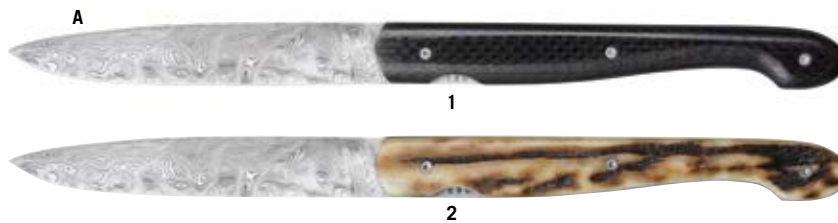
11 Ash Burl

Handle scales made of stabilized ash burl. This hardwearing material fascinates with its vivid grain. With heights of up to 40 metres, ash trees count among the highest deciduous trees.

75 g

No. 709809 205.04 € 244.00 €

LE GRAND FOLDING KNIVES DAMASK




A LE GRAND FOLDING KNIFE DAMASK

This relatively generously-sized pocket-knife features carefully designed hand-filed patterns at the spring and plates. The Damasteel Damascus steel blade, which is made through a powder-metallurgical process, features a splendid Vinland damask structure for a brilliant look. A smooth liner lock mechanism makes sure the ball-bearing fitted blade is securely locked. Comes with a pouch made of ecologically tanned cowhide and in an attractive gift and storage box. Hardness 57 HRC, rustproof.

Blade length 110 mm
Blade thickness 2.3 mm
Overall length 250 mm



Inclusive free sharpening pass.
For more information see page 4.

 Lifetime sharpening

1 Carbon fibre

Handle scales made of finely structured carbon fibre. To produce this kind of fibre, thousands of microscopic carbon fibres are woven with each other and then fused using epoxy resin. This procedure creates an extremely robust material which provides a high tensile and compressive strength despite its low density. These excellent characteristics make it a first-choice material for many industry branches, e.g. in aerospace, mechanical engineering or sporting goods manufacturing. Red liner material between the plates and handle scales. 100 g

No. 709827 1,653.78 € **1,968.00 €**

2 Stag Horn

Handle scales made of Indian Sambar stag horn. The material's elegant light ground colour shows darker coloured streaks. Black liner material between the plates and handle scales. 105 g

No. 709828 1,477.31 € **1,758.00 €**





THE »LE GRAND« KNIFE
WAS AWARDED THE TITLE
»KNIFE OF THE YEAR 2013«
BY THE READERS OF THE
MAGAZINE »MESSER«.

CLAUDE DOZORME

The company was founded in 1902 by Blaise Dozorme in Thiers, the knife capital of France. This family-run company combines traditional craftsmanship that has been passed down through the years with modern manufacturing technology. Thus, the range includes both traditional folding knives as well as new interpretations of regional knives. Even cutlery and flatware for the table are offered.



All Le Thiers® RLT folding knives come in a wooden box made of oak with a fitting leather pouch.



FOLDING KNIVES LE THIERS


A FOLDING KNIFE 
LE THIERS® RLT

Unique handle materials make each knife in the Le Thiers RLT series unique. With its magnificent structure the rustproof Balbach Damascus steel DSC STAINLESS blade creates an excellent appearance. The blade transition can be adjusted using a small wrench; the blade runs on a ball bearing. A special feature is the extra wide plates on which the handle scales are mounted and fixed with three screws. The lavish ornamentation on the blade spring as well as the plates is hand filed. Comes in a wooden box made of oak with a leather pouch. Hardness 62 HRC, rustproof. Blade length 90 mm
Blade thickness 2.4 mm
Overall length 210 mm

1 Ram's Horn

Handle scales made of natural ram's horn.

150 g
No. 709678 280.67 € **334.00 €**

2 Masur Birch

Handle scales made of Nordic masur birch wood. This robust type of wood has a very interesting look due to the contrast between the light-coloured heartwood and dramatic dark-coloured rays running through the wood.

140 g
No. 709757 280.67 € **334.00 €**

3 Poplar Wood

Handle scales made of stabilised green poplar wood. Damascus steel ferrules provide the transition to the blade and create an excellent visual effect.

150 g
No. 709758 452.94 € **539.00 €**

4 Ebony Wood

Handle scales fashioned from elegant, black ebony, one of the world's densest and hardest timbers. The Damascus steel bolsters connect with the blade and produce a truly exquisite look.

140 g
No. 709683 410.92 € **489.00 €**


5 Mammoth Molar

Handle scales made of stabilized, coloured mammoth tooth. This rare and very fascinating material is about 10 000 years old. The fossil teeth of the Siberian mammoth are won from permafrost zones or glacial ice. Every handle scale has a unique colour. With green liner material between the plates and the handle scales.

160 g
No. 709679 738.66 € **879.00 €**



Inclusive free sharpening pass.
For more information see page 4.

 Lifetime sharpening




A FOLDING KNIFE LE THIERS® 
RLT693, THUJA WOOD
 Named after the French region Thiers, this folding knife fascinates with its elegant design. The handle scales of vividly patterned, red-brown thuja wood are affixed to stainless steel plates with three screws. Stainless steel bolsters finish off the handle and form the join with the polished blade of Swedish Sandvic 14C28N steel. The blade transition can be adjusted using the supplied wrench; the blade runs on a ball bearing. The

lavish ornamentation on the blade spring as well as the plates are hand filed. Rustproof, hardness 58 HRC.
 Blade length 90 mm
 Blade thickness 2.4 mm
 Overall length 210 mm
 140 g

No. 709734 167.23 € **199.00 €**




B FOLDING KNIFE LE THIERS® 
VERROU, EBONY
 A particular feature of this elegant folding knife is the patented locking mechanism by Claude Dozorme. A foldable lever on the end of the handle locks the blade both opened and closed. The dark ebony handle scales are screwed on in three places. Blade of rustproof Z50CD15 steel, hardness 58 HRC. Comes in a box.

Blade length 80 mm
 Blade thickness 2 mm
 Overall length 205 mm
 100 g

No. 709684 107.56 € **128.00 €**



Inclusive free sharpening pass. For more information see page 4.

 Two free sharpenings

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Vide 

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C FOLDING KNIFE

LE THIERS® DAMASCUS

Named after the French region Thiers, this folding knife fascinates with its elegant design. With its magnificent structure the rustproof Balbach Damascus steel DSC STAINLESS blade which is made through a powder-metallurgical process creates a beautiful look. A smooth liner lock mechanism makes sure the blade is securely locked. The handle scale on one side is made of light rams horn with a slightly wavy surface. The slim and lightweight knife can be carried comfortably in your pocket. Rustproof, hardness 57 HRC.

Blade length 70 mm


Blade thickness 1.9 mm

Overall length 185 mm

50 g

No. 709648 314.29 € 374.00 €

Inclusive free sharpening pass.
For more information see page 4.

 Lifetime sharpening



D FOLDING KNIFE

LE THIERS®

Named after the French region Thiers, this folding knife fascinates with its elegant design. The slim and lightweight knife can be carried in your pocket or attached to your trousers or bag using the robust belt clip. The rustproof X50Cr-MoV15 steel blade features a reliable liner lock mechanism. Hardness 56 HRC. Blade length 70 mm. Blade thickness 1.8 mm. Overall length 185 mm.

1 Buffalo Horn

Dark buffalo horn handle scale on one side.

50 g

No. 709645 55.38 € 65.90 €

2 Noire, Olive Wood

The steel plate and blade have a black PTFE coating. The handle scale on one side, made of fine-grained olive wood, makes an interesting contrast.

50 g

No. 709646 57.06 € 67.90 €



LAGUIOLE LINER

E LAGUIOLE LINER

FOLDING KNIFE

A modern interpretation of the French knife manufacturing icon - the Laguiole folding knife. Classic plain design and shapes characterize this knife with handle scales on one side and the typical Laguiole blade and handle shapes as well as the »Bee« icon. A reliable liner lock mechanism locks the rustproof X50Cr-MoV15 steel blade safely. Robust belt clip on the back. Hardness 56 HRC. Blade length 85 mm. Blade thickness 2.2 mm. Overall length 210 mm.

1 Buffalo Horn

Dark buffalo horn handle scale on one side.

65 g

No. 709640 55.38 € 65.90 €

2 Noire, Ram's Horn

The steel plate and blade have a black PTFE coating. The handle scale on one side is made of light rams horn with a slightly wavy surface.

65 g

No. 709641 62.94 € 74.90 €





THE DIFFERENCES ARE OBVIOUS TO THE TOUCH

Horn, mother-of-pearl or wood - knives get their individual character from the different handle materials. Horn handles or wooden handles are suitable for everyday use, while mother-of-pearl makes a knife a precious collector's item. None of the natural materials we offer are subject to species conservation (CITES). The respective species are not in danger of extinction. Our animal and vegetable products come from sustainable and managed sources.

LIONSTEEL

Lionsteel exists since 1969 and is located in the Italian knife making capital Maniago. Primarily producing utility knives, pocket knives and hunting knives in classical clear forms using exquisite different handle materials.



A LIONSTEEL®
FOLDING KNIFE TS1 DAMASCUS
The entire handle, including the frame lock of the TiSpine, is machined from a solid block of titanium (Ti-6Al4V) and is completely decorated with a fine groove pattern using ultra-modern CNC manufacturing technology. The blade made of Chad Nichols »Fate« damascus steel, manufactured of rustproof AEB-L and 304 steel, creates an excellent



aesthetic appearance. The handle fits comfortably in the hand. Furthermore, the groove structure is not only decorative - it also improves the grip. Robert Young Pelton designed this knife. Hardness 58 HRC, rustproof.
Blade length 80 mm
Blade thickness 3 mm
Overall length 195 mm
100 g
No. 709674 293.28 € **349.00 €**



B LIONSTEEL®
FOLDING KNIFE SR-1 DAMASCUS
The entire handle, including the frame lock, is machined from a solid block of titanium (Ti6Al4V) and is decorated with a fine groove pattern using ultra-modern CNC manufacturing technology. The groove pattern is not only decorative - it also improves the grip and allows the knife to fit comfortably in the hand. The precious blade made of Chad Nichols »Raindrop« damascus steel, manufactured of rustproof AEB-L and 304 steel, creates an excellent appearance. In addition, the knife has a rotoblock safety. Simply rotate the safety wheel a little bit to lock the open blade. The belt clip can be mounted on the right or left, or even completely removed, thanks to the enclosed key. The screw for fixing the clip also serves as a glass breaker. The integral design by Michele »Molletta« Pensato offers the highest stability with



appealing aesthetics. Supplied with wooden case made of Mogano which fits the knife exactly. Hardness 58 HRC, rustproof.
Blade length 95 mm
Blade thickness 4.5 mm
Overall length 210 mm
190 g
No. 709675 310.92 € **370.00 €**



Inclusive free sharpening pass.
For more information see page 4.

Lifetime sharpening



A LIONSTEEL® FOLDING KNIFE OPERA »DAMASCUS«

The precious blade made of 200-layered Chad Nichols Damascus steel »Scrambled«, manufactured of rustproof AEB-L and 304 steel, creates an excellent appearance. The back of the handle features a decorative pattern which also serves as a thumb rest to ensure a secure hold. A back lock mechanism securely locks the blade of the handy knives. Delivery with wooden case made of Mogano which fits the knife exactly. Hardness 58 HRC, rustproof.
Blade length 75 mm
Blade thickness 2.8 mm
Overall length 175 mm

1 Mother-of-Pearl



Mother-of-pearl fascinates with an adorable glossiness and intriguing array of colours since known to humankind. The white coloured mother-of-pearl is harvested from the saltwater pearl (pinctada maxima). Pava is harvested from a mussel species (haliotis iris) from the South Seas which is characterized by a highly figured and colourful grain (blue/turquoise/green and pink).

80 g
No. 709328 301.68 € **359.00 €**

2 Olive



Olive wood has excellent properties and has therefore been regarded as valuable material for many centuries due to its warm colouring and honey-coloured grain of the wood.

65 g
No. 709323 184.03 € **219.00 €**

3 Ram's Horn



Handle scales made of dark ram's horn with a slightly structured surface.

75 g
No. 709670 200.84 € **239.00 €**

Inclusive free sharpening pass. For more information see page 4.



Two free sharpenings



Lifetime sharpening

B LIONSTEEL® FOLDING KNIFE OPERA



The product line »Opera« has been designed in cooperation with »Max Design«, a well-known Italian artisan. First class utility knife with back lock mechanism, olive wood handle. The handy knife has a hanging eyelet with twisted leather string. Delivery with leather belt pouch. Blade made of rust-resistant D2 steel with a hardness of 59 HRC.

Blade length 75 mm
Blade thickness 2.8 mm
Overall length 175 mm
75 g
No. 709320 74.79 € **89.00 €**



C LIONSTEEL® FOLDING KNIFE
MINI »DAMASCUS«, RAM'S HORN

The precious blade made of 200-layered Chad Nichols »Scrambled« damascus steel, manufactured from rustproof AEB-L and 304 steel, looks impressive. The handle scales made of natural ram's horn are also an eye-catcher. A liner lock mechanism securely locks the blade of the handy companion. The handle back has an open design. Comes with wooden case made of Mogano which fits the knife exactly. Hardness 58 HRC, rustproof.

Blade length 60 mm
Blade thickness 2 mm
Overall length 145 mm
60 g

No. 709673 166.39 € 198.00 €



D LIONSTEEL®
FOLDING KNIFE MINI

The handy knives in the »mini« series fit into any pocket. The blade is made of D2 steel with an outstanding edge life, and is held in place by a reliable liner lock mechanism. The handle back has an open design and the knife also features a hanging eyelet fitted with a braided leather band.

Not rustproof, hardness 60 HRC.
Blade length 60 mm
Blade thickness 2 mm
Overall length 145 mm



1 Cocobolo

Handle scales made of cocobolo and titanium bolsters. An attractive precious wood with deep red heartwood striped with dark brown to black veins and a light grain. With removable belt clip.

65 g
No. 709672 78.99 € 94.00 €

2 Olive

Handle scales made of olive wood. It has excellent properties and has therefore been regarded as valuable material for many centuries due to its warm colouring and honey-coloured grain of the wood. Delivery with leather belt pouch.

50 g
No. 709671 66.39 € 79.00 €



E LIONSTEEL®
FOLDING KNIFE DAGHETTA

This knife has been designed in cooperation with »Max Design«, a well-known Italian artisan. The knife is equipped with a special locking mechanism called »TOL« - Tactical Operation Lock System designed by Lionsteel. This system locks the back spring creating a very secure lock. A spring loaded lock release allows opening and closing. The blade is made of rust-resistant D2 steel, the handle of anodized black aluminum. The belt clip can be removed and can be mounted on both sides of the knife handle.

Hardness 59 HRC.
Blade length 80 mm
Blade thickness 2 mm
Overall length 190 mm
105 g

No. 709324 66.30 € 78.90 €



MASSIMO SALICE SANNA

What started out as a hobby in 1993 quickly became a passion for Massimo Salice Sanna, or Max for short. Accurate workmanship and attention to detail are what characterise this avid knife maker. All the steps are performed exclusively by hand, from the tempering of the steel to the elaborate grinding work and ornamentation. In his workshop in Italy, he composes small works of art from the best steels and most precious woods.



A

A FOLDING KNIFE DAGHETTA

This knife is completely handmade and features a high-quality finish as well as an extraordinary choice of blade steel and exquisite wood for the handle scales. The Knife maker used Vanadis-10* steel for the knife blade. The well-balanced composition of the high vanadium alloyed tool steel, which is made using a powder metallurgy process, provides good toughness and very high resistance to wear, which makes it particularly well-suited for high-per-



formance tools. A thumb pin, which is set with a burlwood inlay, makes it easy to open. The blade is securely locked thanks to the smooth liner lock mechanism. The plate is made of titanium**. The hand-filed ornamentation on the titanium** back spring and part of the blade spine, which also serves as a thumb rest, make this knife a real eye-catcher. The aesthetic grain of the handle scales made of ash burlwood is especially pleasing. Comes with a

leather pouch, rustproof, hardness 64 HRC.

* Steel analysis: C = 2.9 / Si = 0.5 / Mn = 0.5 / Cr = 8 / Mo = 1.5 / V = 9.8 (in %)

Blade length 85 mm
Blade thickness 1.1 mm
Overall length 200 mm
120 g

No. 709870 1,133.61 € 1,349.00 €

**Titanium is a lightweight, very durable, completely rustproof, anti-magnetic and hypo-allergenic metal. At a similar tensile strength, it is about one-third lighter than steel.

Inclusive free sharpening pass.
For more information see page 4.



Lifetime sharpening



**B FOLDING KNIFE WORKER**

Exceptional, entirely handmade folding knife made of Damasteel. Damasteel, manufactured in Sweden, is a rust-proof Damascus steel produced using powder metallurgy out of RWL34* (»light«-coloured) and PMC27** (»dark«-coloured) steel by sintering and forging. The combination of these two special steels produces not only a magnificent pattern, but also the best material properties. A smooth frame lock mechanism makes sure the blade is securely locked in place. With this system, the movable liner for the blade lock is an integral part of the self-supporting handle. The elaborate guilloché on the blade spring and spine, which also serves as a thumb rest, makes this a real eye-catcher. This artful ornamentation is filed by

hand. Comes with a leather pouch, rustproof, hardness 59 HRC.



* Steel analysis RWL34: C = 1.05 / Si = 0.5 / Mn = 0.5 / P = 0.05 / S = 0.03 / Cr = 14 / Mo = 4 / V = 0.2 (in %)
** Steel analysis PMC27: C = 0.6 / Si = 0.5 / Mn = 0.5 / Cr = 13 (in %)

Blade length 65 mm
Blade thickness 2.8 mm
Overall length 155 mm
90 g

No. 709871 1,420.17 € **1,690.00 €**

**C FOLDING KNIFE GOBLIN**

Handmade one-of-a-kind knife with handle scales made of mammoth tusk. This rare and fascinating material tells a story that is up to 10 000 years old. The fossil tusks of the Siberian mammoth are obtained from permafrost ground or glacial ice. The colouring of each handle scale is unique, as the originally cream-coloured tusks have discoloured to different extents after lying in permafrost for millennia. Damasteel is used for the blade, a type of rustproof Damascus steel produced in Sweden using powder metallurgy via the sintering and forging of the steel types RWL34* (»light« patterns) and PMC27** (»dark« patterns). The combination of these two special types of steel creates not only an impressive pattern, but also the best material properties. Locking the blade is done

with a smooth liner lock mechanism, and the plate is made of titanium***. The hand-filed ornamentation on the titanium*** back spring is particularly eye-catching. Comes with leather case, rustproof, hardness 60 HRC.



* Steel analysis RWL34: C = 1.05 / Si = 0.5 / Mn = 0.5 / P = 0.05 / S = 0.03 / Cr = 14 / Mo = 4 / V = 0.2 (in %)
** Steel analysis PMC27: C = 0.6 / Si = 0.5 / Mn = 0.5 / Cr = 13 (in %)

Blade length 70 mm
Blade thickness 3 mm
Overall length 165 mm
90 g

No. 709872 987.39 € **1,175.00 €**

***Titanium is a light, extremely robust, totally rustproof, anti-magnetic and anti-allergic metal. It possesses a similar tensile strength as steel, but is around a third lighter.

MASERIN

The Maserin head office is based in the Italian knifemaking capital Maniago, where authentic folding and hunting knives have been made since 1960. Together with renowned Italian knifemakers and designers, new innovative models are being developed all the time. Combined with high-value handle materials, they create aesthetic utility knives of excellent quality.



A MASERIN® GOURMET FOLDING KNIFE 
 Gourmet series pocket knives are ideal and stylish companions in everyday life. A reliable liner lock mechanism holds the rustproof blade made of AUS-8 steel firmly in place. The handle scales are mounted on stainless steel plates. A wood inlay seals the back of the handle, underscoring the knife's elegant look. This design was produced in collaboration with Attilio Morotti, an Italian knife maker. Comes with a leather pouch, hardness 58 HRC.
 Blade length 100 mm
 Blade thickness 2.6 mm
 Overall length 220 mm


1 Bocote
 Handle scales made of grained bocote wood. The decorative hardwood from South America is of light brown colour with dark brown veins.
 85 g
No. 709663 74.79 € 89.00 €

2 Olive Wood
 Handles scales made of olive wood with honey-coloured grain. The wood has excellent properties and has therefore been regarded as valuable material for many centuries due to its warm colouring.
 85 g
No. 709665 74.79 € 89.00 €

3 Ebony Wood
 Handle scales made of elegant black ebony wood, one of the densest and hardest woods in the world.
 90 g
No. 709664 74.79 € 89.00 €




Inclusive free sharpening pass. For more information see page 4.

 Two free sharpenings



B



B MASERIN® FOLDING KNIFE ARNO 
 This elegant folding knife was produced in collaboration with French designer Jean Marc Arnaud. Its blade is made of rustproof 440 steel; it is opened using the thumb stud. A reliable liner lock mechanism holds the blade firmly in place. The handle scales are made of elegant black ebony, which is one of the world's densest and hardest woods.

The front third of the handle's back is left open, while the rear part is sealed using an ornamental inlay made of stainless steel. Hardness 56 HRC, rustproof. Comes with a leather pouch.
 Blade length 70 mm
 Blade thickness 2.7 mm
 Overall length 165 mm
 75 g
No. 709669 91.60 € 109.00 €



**C MASERIN®
FOLDING KNIFE CONSOLI**

Playful elegance:
This gentleman knife was designed in collaboration with knife maker Sergio Consoli. The result is a precisely manufactured folding knife, created for everyday use. The stainless steel plates feature eye-catching ornamentations, whose attractive wave patterns extend across the entire handle. This outline continues along the fluted back spring and on to the back of the blade, where it serves additionally as a thumb rest. The

darkly stained briar wood beautifully round off the knife's extraordinary look. A back lock mechanism holds the blade firmly in place. The blade is made of CPM S35VN steel that offers superb cutting properties.
Comes with a leather pouch.
Hardness 60 HRC, rustproof.
Blade length 75 mm
Blade thickness 3 mm
Overall length 175 mm
85 g
No. 709668 95.80 € **114.00 €**



**D MASERIN®
FOLDING KNIFE**

The satin-finish blade of wear-resistant D2 steel is locked with a liner lock mechanism. The bolsters are made of structured G10. This high-quality fibreglass composite, which is manufactured using a special high-pressure process in

combination with epoxy resin, is very hard and resistant. The belt clip is removable. With thong hole, rust-resistant blade, hardness 60 HRC.
Blade length 80 mm
Blade thickness 2 mm
Overall length 195 mm

1 Carbon Fibre
Handle scales made of finely structured carbon fibre. To produce this kind of fibre, thousands of microscopic carbon fibres are woven with each other and then fused using epoxy resin. This procedure creates an extremely robust material which provides a high tensile and compressive strength despite its low density.
85 g
No. 709696 54.54 € **64.90 €**

2 Bamboo
Bamboo handle scales. The wood is tough, extremely light and elastic. Bamboo is also a fast-growing, natural raw material and therefore very eco-friendly.
80 g
No. 709695 37.73 € **44.90 €**




**E MASERIN®
FOLDING KNIFE FLY**

The blade is made of CPM S35VN steel with outstanding cutting properties, and is held in place by a liner lock mechanism. The textured scales ensure a comfortable grip. The handle scales are mounted on stainless steel plates, while an inlay (olive wood or G10) seals the back of the handle. This design was produced in collaboration with Attilio Morotti, a respected member of the Italian knife makers' guild. Comes with a nylon belt pouch. Hardness 60 HRC, rustproof.
Blade length 85 mm
Blade thickness 2.2 mm
Overall length 200 mm

Olive Wood
Handles scales made of olive wood with honey-coloured grain. The wood has excellent properties and has therefore been regarded as valuable material for many centuries due to its warm colouring.
100 g
No. 709667 83.19 € **99.00 €**






A MASERIN® FOLDING KNIFE 
 This hefty folding knife with sturdy handle scales is completed by large stainless steel bolsters. The back lock mechanism securely locks the blade of rustproof 440B steel. With thong hole, hardness 56 HRC.

Handle scales made of finely grained olive wood.
 Blade length 75 mm
 Blade thickness 2.7 mm
 Overall length 190 mm
 150 g
No. 709340 46.05 € **54.80 €**



B MASERIN® MUSHROOM KNIFE 
 The perfect companion for searching mushrooms:

The rustproof blade is slightly curved to cut the mushrooms precisely, and it can be folded securely to store and transport it. The serrated back of the blade adds extra stability and can also be used to remove larger pieces of residue, e.g. soil. The brush with wild boar bristles helps you clean the mushrooms. The walnut wood handle is provided with a tape measure (5 cm scale) and a pair of tweezers is integrated into the handle. Chain with snaplink. Rustproof 420 steel, hardness 56 HRC.
 Blade length 70 mm
 Blade thickness 2 mm
 Overall length 210 mm
 90 g
No. 709503 29.33 € **34.90 €**




C MASERIN® FOLDING HUNTING KNIFE, 3-PART 
 A practical companion for hunting. With its sturdy handle scales and a stainless steel ferrule, this 3-part folding hunting knife features the following:

- Knife that is locked securely with a back lock mechanism; blade of rustproof 440 steel, hardness 56 HRC
- Saw for small branches or bones
- Gutting blade

Blade length 70 mm
 Blade thickness 2.7 mm
 Overall length 175 mm
 175 g
No. 709504 70.59 € **84.00 €**



D FOLDING KNIFE COUNTY 
 Daily Driver:
 Handy, modern knife with an elegant, slim design. The sophisticated combination of wood and rustproof steel for the handle creates a timeless design. Rustproof 12C27 Sandvik steel is used for the blade, which provides a good compromise between holding an edge and easy sharpening. Comes in a wooden box with a precisely milled fit. Double bevel, rustproof.

Blade length 60 mm
 Blade thickness 2.6 mm
 Overall length 150 mm
 55 g
1 Walnut
 Handle scales made of fine walnut wood. Hardness 58 HRC.
No. 709790 138.66 € **165.00 €**

2 White Oak
 Handle scales made of white oak. Hardness 58 HRC.
No. 709791 138.66 € **165.00 €**

3 Ebony
 Handle scales made of elegant black ebony wood, one of the densest and hardest woods in the world. Black blade with PVD coating. Hardness 54 HRC.
No. 709792 138.66 € **165.00 €**





1 BEECH



2 MAMMOTH MOLAR

E MINI DAMASCUS FOLDING KNIFE
This sample of a fascinating Damascus blade is created by 32 side layers of rustproof stainless steel and a cutting layer made of Japanese VG-10 steel. The blade of this handy knife is held in place

with a back lock mechanism. Made in the USA. Rustproof, hardness 60 HRC. Blade length 50 mm Blade thickness 2 mm Overall length 135 mm



1 Beech

Handle scales made of stabilised spalted beech wood with intensive pattern caused by spalting. During the stabilisation process, the wood is completely immersed in a specially developed acrylic resin, using a vacuum pressure procedure. By means of this procedure, it becomes highly robust and absorbs practically no moisture, making it highly hygienic, washable, and warp-free. One handle scale is inlaid with turquoise precious stones.

50 g
No. 719668

83.19 € 99.00 €

2 Mammoth Molar

Handle scales made of mammoth molar. This rare, fascinating material tells a story that is up to 10 000 years old. These fossilized teeth from Siberian mammoths are obtained from permafrost soil or glacial ice. Each handle scale has a unique colour. With precious stone inlay made of jet and mother-of-pearl, lined with nickel silver.

55 g
No. 719669

192.44 € 229.00 €



Inclusive free sharpening pass.
For more information see page 4.

Two free sharpenings



F

F CAMILLUS FOLDING KNIFE G10
Handy folding knife with handle scales made of slightly structured black G10, a high-quality fibreglass-plastic composite which is made using a special high-pressure process in combination with epoxy resin. The material is extremely hard and durable. The blade of VG-10 steel is characterised by its outstanding sharpness and ability to hold an edge. For improved durability, it has been finished with a titanium carbonitride coating. A reliable liner lock holds the blade in place. Removable belt clip. Rustproof, hardness 57 HRC.

Blade length 75 mm
Blade thickness 3 mm
Overall length 180 mm

85 g
No. 709796

50.34 € 59.90 €



G

G CAMILLUS FOLDING KNIFE KARBON
Light, handy folding knife with handle scales made of carbon. An extremely durable material which has significant tensile and compressive strength despite its low density. The knife has a VG-10 stainless steel blade with excellent edge-holding properties and a durable

titanium carbonitride coating. A reliable liner lock holds the blade in place. Removable belt clip. Rustproof, hardness 57 HRC.

Blade length 70 mm
Blade thickness 3 mm
Overall length 165 mm

65 g
No. 709797

77.31 € 92.00 €





1



2




A CHAPTER FOLDING KNIFE 
 Modern materials, modest elegance, and functionality characterise this folding knife. The handle frame is made of 6AL 4V titanium, and the D2 steel blade is outstanding at holding an edge and extremely sharp. Titanium is a light, highly robust, entirely rustproof, anti-magnetic and anti-allergic metal, and is a third lighter than steel despite possessing similar tensile strength. A smooth frame lock mechanism holds the blade securely in place. In this locking mechanism, the mobile liner for the blade lock is an integral component of the self-supporting handle. Removable belt clip. Comes in a wooden box with a precisely milled fit. Double bevel. Rust-resistant.
 Blade length 65 mm
 Blade thickness 2.8 mm
 Overall length 160 mm
 75 g

1 Black
 Blade and handle frame with PVD coating. Hardness 56 HRC.
No. 709793 251.26 € **299.00 €**

2 Titan
 Hardness 60 HRC.
No. 709794 251.26 € **299.00 €**

Inclusive free sharpening pass.
For more information see page 4.

 Two free sharpenings



B



B FOLDING KNIFE SPHÈRE 
 Practical utility knife with a special locking mechanism - the sphere at the end of the blade snaps into place securely in a recess on the handle. Loosening or tightening the screw on the handle adjusts the smoothness of the folding mechanism. Made in Thiers, France. Blade made of rustproof Sandvik steel 12C27. Olive wood handle.
 Comes with case. Hardness 57 HRC.
 Blade length 85 mm
 Blade thickness 2 mm
 Overall length 210 mm
 50 g
No. 709238 32.77 € **39.00 €**

TECNOCUT

Like most great Italian knife manufacturers, the company Tecnocut is based in the knife making capital Maniago. It has been constantly developing and producing new knife models under the brand name Viper since it was founded in 1987.



C VIPER® FOLDING KNIFE TIMELESS

As the name suggests, the name Timeless stands for its ageless design. This elegant folding knife is the result of a collaboration with Fabrizio Silvestrelli, a member of the Italian Knifemakers' Guild. The satin finish blade is crafted from rustproof Sandvik 12C27 steel, and held in place by a liner lock mechanism. Its handle scales are an accomplished combination of elegant ebony and dis-

ressed titanium bolsters. The slightly rounded, edgeless handle makes the knife very comfortable in the hand. It is delivered in a leather sheath. Hardened to 55-57 HRC, rustproof.

Blade length 70 mm
Blade thickness 2.5 mm
Overall length 165 mm
90 g

No. 709877 125.21 € 149.00 €



D VIPER® FOLDING KNIFE QUALITY

This classic gentlemen's pocket knife was designed by Fabrizio Silvestrelli, a member of the Italian knife makers' guild. The hammered titanium bolsters perfectly match the handle scales made of light-coloured, slightly textured ram's horn. The handle back is set with four small finger grips. The handle end that is slightly angled, makes the knife easy to handle. The knife also does not have any edges, as all the components have been rounded.

Comes with leather pouch. The polished blade made of rustproof Böhler-N690 steel is securely locked in place with the back lock mechanism, hardness 57-59 HRC.

Blade length 75 mm
Blade thickness 3 mm
Overall length 180 mm

1 Ram's horn

Handle scales made of light-coloured, slightly textured ram's horn.

115 g
No. 709876 150.42 € 179.00 €

2 Amboina Burr Wood

Amboina burr wood, which is produced from trunk or branch outgrowths of the Narra tree, has a reddish brown colour and is distinguished by its individual grain.

110 g
No. 709880 142.02 € 169.00 €



E VIPER® FOLDING KNIFE VENATOR

A strong and very generously-sized folding knife for hunting. The precious handle scales made of stabilised Amboina burlwood are mounted on stainless steel plates and form an attractive contrast to the satin-finished titanium bolsters. The precious wood from South-East Asia has an intense colouring and a strong, individual grain. The rare burlwood is

obtained from the burl of the Narra tree. As one of the most expensive woods in the world, it is used as a veneer for high-quality furniture, turning boxes or dishes, as well as for dashboards in luxury limousines, for instance. The locking system is an advanced version of the back lock mechanism by Tecnocut, whereby the blade made of rustproof

Böhler-N690 steel is securely locked by two springs at once. With hanging eyelet, hardness 57-59 HRC.

Blade length 95 mm
Blade thickness 3.6 mm
Overall length 220 mm
180 g

No. 709875 147.82 € 175.90 €

DOUK-DOUK

The functional and durable Douk-Douk developed into an icon of knife design in the last century. Originally developed in 1928 for the French colonies in Africa and Asia, this knife has been numerously copied but the originals offered here have unmistakable characteristics. The handle scales of folded seam gunmetal plate have a convex form so that they sit better in the hand. Embossed with the symbol of the shaman for luck. To avoid injuries, the strong XC48 steel spring can also be latched in the middle position when folding the blade. The blade is decorated with ornamental patterns, hardness 53 HRC. Made by the 4th generation of Pierre Cognet in the French knife metropolis of Thiers.



- A DOUK-DOUK** 
 Blade made of XC70 carbon steel, not rustproof. Blackened metal handle.
- 1 Small**
 Blade length 65 mm
 Blade thickness 2.5 mm
 Overall length 160 mm
 40 g
No. 709300 17.56 € **20.90 €**
- 2 Large**
 Blade length 80 mm
 Blade thickness 3 mm
 Overall length 200 mm
 70 g
No. 709301 19.24 € **22.90 €**



- B MERCATOR POCKET KNIFE** 
 This folding knife is an icon of German knife design and has been produced almost unchanged since the era of Emperor Wilhelm II. Light and compact (only 7 mm thick) but almost indestructible, it is a reliable companion for all outdoor activities. The hand guard offers a high level of safety, even under the hardest use (e.g. carving). Blade with back lock stop, handle with hanging loop. Carbon steel achieves ultimate sharpness and is easy to sharpen, the blade must be regularly oiled. Rustproof steel is easy to care for, however, due to the high chromium content, it is not as easy to sharpen.
 Blade length 85 mm
 Blade thickness 2.2-2.3 mm
 Overall length 200 mm
 75-80 g

► For 70 mm blade length versions see www.dictum.com

	Steel - Blade			
1	Brass	Rustproof blade (X46Cr13 steel)	No. 709776	41.18 € 49.00 €
	Brass	Carbon steel C75	No. 709775	41.18 € 49.00 €
2	Steel plate	Rustproof blade (X46Cr13 steel)	No. 709772	22.61 € 26.90 €
	Steel plate	Carbon steel C75	No. 709168	22.61 € 26.90 €
3	Copper	Rustproof blade (X46Cr13 steel)	No. 709780	45.38 € 54.00 €
	Copper	Carbon steel C75	No. 709779	45.38 € 54.00 €

SVÖRD

At the age of 18, Bryan Baker, master cutler, started to establish his company Svörd Knives in New Zealand back in 1983. The rustic-style working and utility knives »Peasant« feature a simple but effective locking mechanism at which the elongated back of the blade slides into the notch on the handle. Two brass screws enable the individual adjustment of the locking mechanism. The blades are made of Swedish carbon steel (Sandvik 15N20), which ensures an extremely long edge life. The black forged skin on the rear part of the blade emphasizes the rustic look of the knife. Not rustproof.

C SVÖRD™ FOLDING KNIFE PEASANT



A rustic working and utility knife with a simple but effective locking mechanism. The elongated back of the blade slides into the notch on the handle. The robust plastic handle has two brass screws for individual adjustment of the locking mechanism. The blade is made of Swedish carbon steel, which ensures an extremely long edge life. Not rustproof. Made in New Zealand.

1 red

With robust plastic handle, red.
Blade length 80 mm
Blade thickness 2 mm
Overall length 210 mm
75 g

No. 709333 14.12 € 16.80 €

2 black

With robust plastic handle, black.
Blade length 80 mm
Blade thickness 2 mm
Overall length 210 mm
75 g

No. 709334 14.12 € 16.80 €



► For Svörd Folding Knife Kit
see www.dictum.com



D SVÖRD™ LEATHER CASE PEASANT
Leather pouch with belt loop, fits Svörd Peasant folding knives No. 709333 and 709334.

No. 709335 4.62 € 5.50 €

E FOLDING KNIFE SVÖRD™ PEASANT MICRO



The Peasant Micro is a compact pocket knife that is a perfect companion for small cutting tasks.

Comes with a leather pouch.
Blade length 50 mm
Blade thickness 1.8 mm
Overall length 125 mm
45 g

1 Copper

No. 709697 20.92 € 24.90 €

2 Brass

No. 709698 20.92 € 24.90 €





A

A OBSIDIAN KNIFE BY SUEMORI
 Unique pieces:
 The Hokkaido-based knife maker Tokashi Suemori learned the archaic art of fracturing obsidian from the Ainu, an ancient tribe in the north of Japan. We are

occasionally able to offer examples of his work, with each piece having a unique form. The price lies between €280-490 depending on the size and form of the knife.
No. 716247 **Price on request**

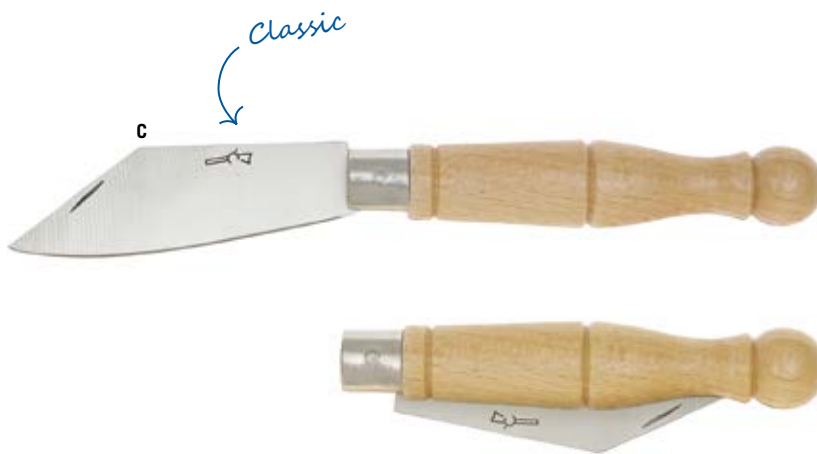


B

B KNIFE PENDANT WITH LEATHER SHEATH
 Hand-forged and fully functional: This beautiful knife made out of carbon steel (61 HRC) is completely handcrafted. Its ancient design makes it very attractive and it is also fully functional. The dark scaled surface of the metal is



a nice contrast to the light brown leather sheath. Made out of high quality, vegetable tanned leather, that is soft to the touch and absolutely skin-friendly. Overall length 95 mm
 30 g
No. 719707 33.53 € **39.90 €**



C

C TRATTENBACHER FOLDING POCKET KNIFE
 The Löschenkohl factory in Trattenbach is a relic and meanwhile a classic of the once blooming foundry industry in Upper Austria. The folding pocket knives have been ideal bread knives since the 16th century, but hobbyists, hikers and craftsmen alike can also appreciate these rustic folding knives. Original shape,



with turned beech handle and wide roof-shaped blade. Rustproof blade, hardness 50 HRC, simple finish.
 Blade length 75 mm
 Blade thickness 1.5 mm
 Overall length 175 mm
 30 g
No. 719149 6.30 € **7.50 €**



D

D PERCEVAL FOLDING KNIFE T45
 Perceval, a French knife-making atelier developed this elegant extremely flat folding knife in cooperation with the Italian company Maserin. The modern pocket knife is locked by a frame lock closing mechanism. The belt clip which lies flat against the handle is fitted with Torx screws and is thus removable. The



rustproof folding knife has a blade of X100CrMo13 steel which is mounted on Teflon washers. Handle made of X40CrMo13 steel. Hardness 56 HRC.
 Blade length 70 mm
 Blade thickness 2.5 mm
 Overall length 175 mm
 70 g
No. 709229 58.82 € **70.00 €**



Inclusive free sharpening pass. For more information see page 4.

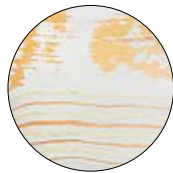
Two free sharpenings

THE VARIETY OF BLADE STRUCTURES

There are knives, and there are knives. And no two steels are the same. Different techniques in forging and finishing a blade result in a wide range of structures and surface textures. Every blacksmith has his own method and every hand-forged knife is therefore a unique specimen. The original surface of a knife is the black forged skin which gives it a rustic appearance and protects the blade from rust.



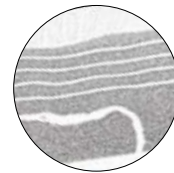
Vividly grained rose Damascus, glossy



Precious Damascus structure made of copper and brass, satin-finish



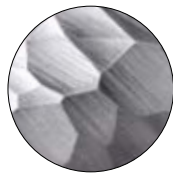
Roughly hammered surface, slightly glossy



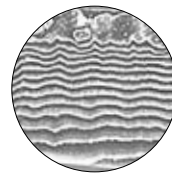
Dark Suminagashi pattern, satin-finish



Lightly hammered surface with black forged skin



Ground surface, satin-finish



Vivid Suminagashi surface, matt finish



Polished surface, glossy

BRIEF GLOSSARY OF STEEL TERMS

White Paper Steel (Shiro Gami)

Trade name for a highly pure carbon steel made by Hitachi (Japan), mainly used for making cutting tools. This steel is particularly hard and has an especially fine martensitic structure. This means you can grind it to exceptional sharpness, which retains for a long time. Not rustproof.
 $C = 1.2 / Si = 0.2 / Mn = 0.2 / P < 0.02 / S < 0.004 / Cr < 0.004$

Blue Paper Steel (Ao Gami)

Similar to White Paper Steel but alloyed with additional 0.4 % chromium and 1.5 % tungsten. This makes it somewhat tougher.
 $C = 1.2 / Si = 0.2 / Mn = 0.2 / P < 0.02 / S < 0.004 / Co = 0.4 / W = 1.5$

VG-10 Steel

Rustproof high-class blade steel, made by Takefu (Japan). Extremely tough and durable due to high content of cobalt.
 $C = 1 / Si = 0.6 / Mn = 0.5 / P < 0.03 / S < 0.03 / Co = 1.5 / Cr = 15 / Mo = 1 / V = 0.2$

D2

Characterized by excellent wear resistance and sharpness. This steel features a chromium content of 12 % and is therefore designated as a so called rust-resistant steel.
 $C = 1.5 / Si = 0.6 / Mn = 0.6 / P < 0.03 / S < 0.03 / Cr = 12 / Mo = 0.8 / V = 0.9$

Böhler N690

Rustproof steel with cobalt, molybdenum and vanadium. Finely structured, tough and wear resistant steel.
 $C = 1.05 / Si = 0.4 / Mn = 0.4 / Co = 1.5 / Cr = 17 / Mo = 0.5$

VG-1 Steel

Rustproof steel, made by Takefu (Japan). Enhanced toughness due to its nickel content.
 $C = 0.95 - 1.05 / Si < 0.5 / Mn < 0.5 / P < 0.03 / S < 0.03 / Cr = 13 - 15 / Mo = 0.2 - 0.4 / Ni < 0.25 / Cu < 0.25$

SLD

Japanese steel made by Hitachi which guarantees excellent sharpness and wear resistance due to its high carbon content. This steel features a chrome content of 12 % and is therefore designated as a so called rust-resistant steel.
 $C = 1.5 / Si = 0.25 / Mn = 0.4 / Cr = 12 / Mo = 1 / V = 0.35$

Sandvik 12C27

Rustproof blade steel made in Sweden. The company Sandvik continuously improved this steel over a period of 45 years which evolved the 12C27 steel into the high performing steel grade it is today. It is very popular for making hunting and folding knives.
 $C = 0.6 / Si = 0.4 / Mn = 0.4 / P = 0.03 / S = 0.01 / Cr = 13.5 / Mo = 3 / V = 2$

Sandvik 19C27

Swedish blade steel made by the company Sandvik. A rustproof steel with a high content of carbon, very good wear resistance.
 $C = 0.95 / Si = 0.4 / Mn = 0.65 / P = 0.025 / S = 0.01 / Cr = 13.5$

CPM S35VN

A powder-metallurgically manufactured premium knife steel. The steel has an excellent combination of wear and corrosion resistance.
 $C = 1.4 / Cr = 14 / Mo = 2 / V = 3 / Nb = 0.5$

ATS34

A very pure, rustproof steel made in Japan. It displays a very fine crystalline structure due to its high molybdenum content. Therefore very good wear resistance.
 $C = 1 / Si = 0.35 / Mn = 0.4 / P = 0.03 / S = 0.02 / Cr = 14 / Mo = 4$

C-75

Spring steel with high carbon content, easy to re-sharpen.
 $C = 0.75 / Si = 0.25 / Mn = 0.7$

Damasteel®

Rustproof, powder-metallurgically manufactured Damascus steel, composed of RWL34 (*bright*) and PMC-27 (*dark*):
 RWL-34:
 $C = 1.05 / Si = 0.5 / Mn = 0.5 / P = 0.05 / S = 0.03 / Cr = 14 / Mo = 4 / V = 0.2$
 PMC-27:
 $C = 0.6 / Si = 0.5 / Mn = 0.5 / Co = 13.5$

RWL34

Rustproof, powder-metallurgically manufactured steel, made by DAMASTEEL (Sweden) on the basis of the popular knife steel ATS34. The powder-metallurgical manufacturing process allows for a precise chemical composition.
 $C = 1.05 / Si = 0.5 / Mn = 0.5 / P = 0.05 / S = 0.03 / Cr = 14 / Mo = 4 / V = 0.2$

440 Steel

Is a description for rustproof steels which are often used in the knife making industry and which are separated in three categories. The steels 440A, 440B (1.4112) and 440C (1.4125) differ by a higher content of carbon.
 440A:
 $C = 0.7 / Si = 1 / Mn = 1 / P = 0.04 / S = 0.03 / Cr = 17 / Mo = 0.75$
 440B:
 $C = 0.85 / Si = 1 / Mn = 1 / P = 0.04 / S = 0.03 / Cr = 17 / Mo = 0.75$
 440C:
 $C = 1 / Si = 1 / Mn = 1 / P = 0.04 / S = 0.03 / Cr = 17 / Mo = 0.75$

AUS Steel

The Japanese, rustproof steels AUS-6 and AUS-8 are comparable to the European 440 steels concerning their characteristics. These steels are mainly differing from the content of carbon.
 AUS-6:
 $C = 0.6 / Si = 1 / Mn = 1 / P = 0.04 / S = 0.03 / Cr = 14 / V = 0.2 / Ni = 0.49$
 AUS-8:
 $C = 0.7 / Si = 1 / Mn = 0.5 / P = 0.04 / S = 0.03 / Cr = 14 / Mo = 0.2 / V = 0.2 / Ni = 0.49$

GIN 1

Rustproof blade steel made by Hitachi (Japan). Particularly corrosion- and wear-resistant due to its high chromium content.
 $C = 0.9 / Si = 0.35 / Mn = 0.6 / P < 0.02 / S < 0.03 / Cr = 15.5 / Mo = 0.3$

SG-2

Rustproof heavy-duty steel, made using a powder-metallurgical process. Specially developed for kitchen knives.
 $C = 1.3 / P < 0.02 / S < 0.02 / Cr = 15 / Mo = 3 / V = 2$

PM Steel

Sintering allows metals which normally cannot be alloyed or welded together to be combined. The components are mixed in powdered form and then hot isostatically pressed in a process known as Powder Metallurgy (PM). These rustproof steels even outreach low alloyed steels in terms of hardness. However, they cannot be ground as fine as low alloyed carbon steels (e.g. White Paper Steel).

Suminagashi

Traditional Japanese Damascus steel. Japanese Damascus steels are mostly offered as multi-layered steels with core layers of White or Blue Paper Steel or VG-10 steel.

All alloy constituents are stated in percent (%).

C	Carbon	Mo	Molybdenum
Si	Silicon	V	Vanadium
Mn	Manganese	W	Tungsten
P	Phosphorus	Ni	Nickel
S	Sulfur	Cu	Copper
Co	Cobalt	Nb	Niobium
Cr	Chromium		



IT'S THE COMBINATION THAT MATTERS!

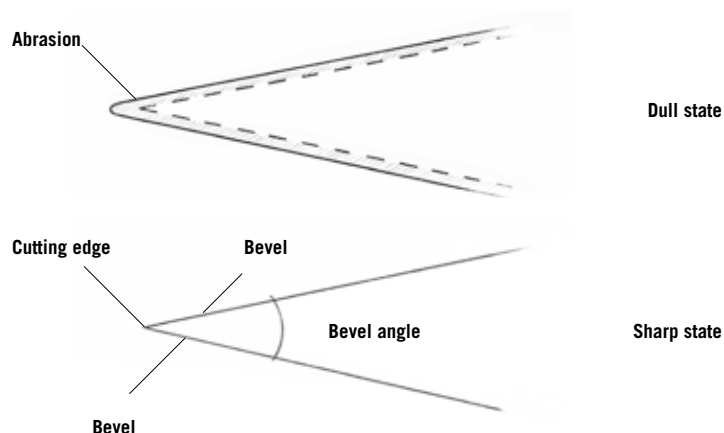
»A blade and sharpening stone must be as perfect a match as bride and groom« according to legendary blacksmith Shigeoshi Iwasaki - and rightly so: the sharpening result is decisively influenced by the type and size of the abrasive grit, as well as the correct sequence of grit and the bond of the sharpening stone.

SHARPENING

Opinions on how to sharpen a dull cutting edge are widely divergent - even among professionals. We favour the method used for hundreds of years on the sharpest blade of all, the samurai sword: sharpening with waterstones.

This method is suitable for sharpening knives and tools alike. It will be introduced in the following as well as a wealth of tips and tricks from our sharpening experts.

What defines sharpness? Technically speaking, this is where the two bevelled edges of a blade intersect. The bevels define the cutting angle; the point of intersection creates the cutting edge. So the goal of sharpening is to regrind the bevelled surfaces precisely in order to recreate a perfect intersection.



To achieve extreme sharpness, the two surfaces that meet at the cutting edge must be polished as finely as possible.

www.perfect-sharpening.com

Everything about SHARPENING TECHNIQUES, TOOLS AND KNOWLEDGE

Useful tips and tricks, as well as step-by-step instructions on the sharpening of different types of blades and the appropriate sharpening devices.

- Sharpening techniques by hand on waterstones and on machines
- Videos and video tutorials
- Sharpening Primer
- Sharpening courses
- Questions to the sharpening professionals
- Professional sharpening service



Vide 

Scan now and discover optimised for desktop tablet or smartphone!



www.perfect-sharpening.com

SHARPENING WITH BENCH STONES

Waterstones

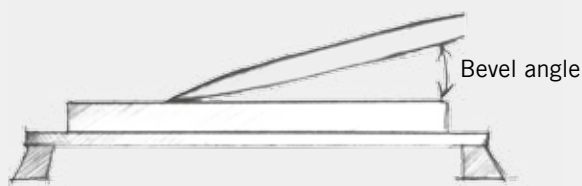
Water serves as a rinsing medium which prevents the stone's pores from clogging with abrasion debris and preserves its abrasion qualities. If the stone is not enough rinsed with water, the abrasion debris makes a paste that decreases the stone's abrasion qualities. Professional sharpeners make use of this principle to achieve a finer abrasion in order to compensate greater steps in grit. The stones must be soaked in water for 10-15 minutes before use. Ceramic stones like Shapton stones hardly absorb water. With them, 1 minute of soaking is enough.

Sharpening

For sharpening knives, a waterstone with a grit size of about 1000 (e.g. No. 711008) should be used first. Soak the stone in water for a few minutes before placing it on a slip-proof surface (e.g. No. 705364).

Handling the knife

Position the knife blade diagonally on top of the stone at an angle as close to the recommended angle as possible.



King®/Sun Tiger®

Matsunaga is one of the largest manufacturers of sharpening stones in Japan. In the West, these stones are usually known as King stones or Sun Tiger stones. The stones of the King or Sun Tiger series have a relatively soft bond, which allows the abrasives to be continually exposed during use, making the stone highly effective. These stones are particularly suitable for extremely hard, **low-alloy carbon steels** (White and Blue Paper Steel). Before use, soak the stones in water for at least 15 minutes. They can also be stored in water permanently. Aluminium oxide abrasive.



D TOGERU® SHARPENING DEVICE
For keeping the correct angle when sharpening knives manually. Simply put on the back of the blade - when sharpening, position the incorporated ceramic fence on the honing stone surface. That way the bevel angle is held fast and warping movements are avoided. Suitable for double-bevelled knives. Max. blade width 30-50 mm
Max. blade thickness 3 mm
No. 705377 8.74 € 10.40 €



Sharpening Stones

Medium-grit stones for sharpening blunt edges.

A KING® GRIT 800 207 x 66 x 34 mm No. 711001	19.24 €	22.90 €
KING® GRIT 1000 207 x 66 x 34 mm No. 711011	19.24 €	22.90 €
KING® GRIT 1200 207 x 66 x 34 mm No. 711002	19.24 €	22.90 €

Honing Stones

Fine-grit waterstones for removing the burr, polishing and honing.

B KING® GRIT 4000 210 x 73 x 22 mm No. 711021	33.53 €	39.90 €
KING® GRIT 6000 185 x 62 x 19 mm No. 711003	20.92 €	24.90 €
KING® »GOLD«, GRIT 8000 185 x 62 x 19 mm No. 711004	41.09 €	48.90 €

Combination Stones

With two different grits.

C GRIT 1000/6000 <i>Sun Tiger®</i> , 150 x 50 x 25 mm No. 711007	19.83 €	23.60 €
<i>King®</i> , 205 x 50 x 25 mm No. 711005	29.24 €	34.80 €
<i>King®</i> , 207 x 66 x 36 mm No. 711006	39.41 €	46.90 €



While maintaining the desired angle, use straight movements to grind the blade lengthwise on the stone, and be sure to use the stone's entire surface. Use your right hand to hold the knife's handle and rest your right index finger on the blade. The fingertips of your left hand should be spread close to the cutting edge and used to exert pressure.

TIP: When guiding the knife, keep your fingertips away from the stone's surface to avoid scraping the skin and causing a painful injury.

Honing

The term honing refers to the process used to remove the burr created during sharpening. Before beginning, rinse the blade to remove the particle remains of the prior stone. For honing, use a stone with a minimum grit size of 4000.

Handling the knife

Place the blade lengthwise onto the stone and grind it in the direction of the cutting edge. At this stage, the blade can be held at a slightly steeper angle (1°-2°) than that used for grinding to ensure the burr is removed completely. As a rule, a few light strokes are required on each bevelled edge in alteration before the burr can no longer be felt with the fingertips.

TIP: With increasing delicacy, reduce the amount of pressure placed on the blade - too much pressure will distort the finely ground cutting edge. When finished, rinse the knife thoroughly in warm water. Carbon steel blades should be treated with a little oil to prevent rust.



Kunsuto Sharpening Stone Series

This stone series has been carefully put together in collaboration with a Japanese sharpening stones expert with the aim of being able to offer stones that are equally suitable for **high-alloy tool steels as well as low-alloy carbon steels**. Our extensive tests were supported with microscopic images of cutting edges after sharpening. The stones in this series have been produced using a medium-hard bonding agent that maintains its integrity even on tool steels with coarse alloy components (e.g. chromium and vanadium). Both kinds of steel did not affect the stones' capacity to effectively remove material and their ease of use. The microscopic images showed that the stones created a harmonious surface and a precisely shaped cutting edge. It is recommended to immerse the stones for at least 10 minutes in water before use, but not to store them in water all the time.



E KUNSU TO® SHAPING STONE, GRIT 220
Coarse-grained stone for material removal, repairs, removing nicks, correcting the grinding angle, removing corrosion. Silicon carbide abrasive.
Grit 220
205 x 78 x 35 mm
No. 711230 31.85 € **37.90 €**



F KUNSU TO® SHARPENING STONE
Stones with medium sized grit for sharpening blunt blades. Abrasive material: #600 aluminium oxide; #1000 aluminium oxide and white aluminium oxide; #3000 white aluminium oxide.
205 x 78 x 25 mm
Grit
600 **No. 711231** 30.17 € **35.90 €**
1000 **No. 711232** 36.05 € **42.90 €**
3000 **No. 711233** 38.57 € **45.90 €**



G KUNSU TO® HONING STONE
Fine grain water stones for removing burr, polishing and honing. White aluminium oxide abrasive.
205 x 78 x 25 mm
Grit
6000 **No. 711234** 46.97 € **55.90 €**
8000 **No. 711235** 57.56 € **68.50 €**
10 000 **No. 711236** 74.71 € **88.90 €**



H KUNSU TO® COMBINATION STONE
This stone features two different grit sizes. The grinding layer of the grit 1000 stone is made of aluminium oxide and white aluminium oxide. The grinding layer of the grit 3000 and 6000 stones is made of white aluminium oxide.

1 Grit 1000/3000
For sharpening.
Grit 1000/3000
205 x 75 x 35 mm
No. 711237 33.53 € **39.90 €**

2 Grit 1000/6000
For sharpening and burr removal.
Grit 1000/6000
205 x 75 x 35 mm
No. 711238 46.97 € **55.90 €**



I DMT® NON-SKID MAT
Prevents sharpening stone slippage.
100 x 250 mm
No. 705364 4.71 € **5.60 €**



J ANTI-SLIP BLOCKS, 2-PIECE SET
Slip-resistant rubber base for sharpening stones.
93 x 87 x 15 mm
No. 711102 12.02 € **14.30 €**



K SHARPENING STONE HOLDER
From stainless steel with anti-slip rubber clamping jaws and mid-mounted support bracket, in order to avoid breaking thin stones.
Width 70 mm, jaw opening 220 mm
No. 711101 20.67 € **24.60 €**

Control during the sharpening process

If you rinse with water regularly, the stone has its highest efficiency. Some slurry will build up if you rinse less. This polishing paste may be welcome to smooth out the grit steps between the different stones. To see how the blade and the stone are interacting, look at the sharpening tracks on the wet surface of the stone. A balanced and rhythmic sound is another good indicator that the blade is being sharpened evenly.

Sharpening on coarse or medium-grit stones creates a visible burr, which is later removed during honing. You can feel it with your fingertip if you run your finger over the bevel away from the cutting edge, applying slight pressure.



Single-bevel knives

Japanese knives with a bevel on only one side of the blade are slightly hollow-ground on the back side. For this reason, only the cutting edge and the back of the blade should touch the sharpening stone when laid flat. Only the bevelled side should be sharpened, but both the bevelled and back sides should be honed. During honing, the entire surface of the blade can rest on the stone, whereas the surface of the sharpening stone must be absolutely flat.



Sharpening Sets

Sharpening Sets for Selective Application

Each cutting tool needs to be sharpened differently, depending on its design or purpose. However, opinions vary as to the best method and abrasives to use. With our sets, we aim to provide you with the basic equipment necessary for all common tools, with detailed sharpening instructions and photos.



A BASIC SHARPENING SET FOR ALL TOOLS

This set provides you with a combination of sharpening stones for most tools (e.g. chisels, plane blades, knives). It contains a Sun Tiger 220 grit coarse shaping stone (No. 711010) for pre-sharpening, King 800 grit and 1200 grit sharpening stones (No. 711001 and 711002) for

sharpening, plus a King 4000 grit stone (No. 711021) and a polishing stone 8000 grit (No. 711084) for honing and polishing. Also included are a trueing set (No. 711115) for trueing the stones and a sharpening stone holder (No. 711101).
No. 711107 217.65 € **259.00 €**

Price advantage!



B SHARPENING SET FOR KNIVES OF HIGH-ALLOY STEELS VG-10, PM STEELS, 440 C, SKD 11
This set contains a Cerax 400 grit shaping stone (No. 711548) for repairing nicks and a Cerax 1000/6000 grit combination stone No. 711546 for sharpening and honing. Use the

trueing grille (No. 711297) for trueing the stones. Also included is a Togeru sharpening device (No. 705377), which helps maintain the correct angle when sharpening knives.
No. 711112 87.39 € **104.00 €**

Price advantage!



C SHARPENING SET FOR KNIVES OF LOW-ALLOY CARBON STEEL »BLUE AND WHITE PAPER STEEL«
For repairing nicks, this set contains a King 220 grit coarse shaping stone (No. 711010). The King 1000/6000 grit combination stone (No. 711006) rests securely on the non-skid mat (No. 705364) and is used for both sharpen-

ing and honing. The set also contains a trueing grille for sharpening stones (No. 711297) and a Togeru sharpening device (No. 705377) which helps maintain the correct angle when sharpening knives.
No. 711111 83.19 € **99.00 €**

Price advantage!

Double-bevel knives

Standard, double-bevel knives require sharpening on both sides. After the entire length of one side has been sharpened, turn the knife over and sharpen the opposite side. Either the handle is now held in the left hand, as shown in the picture, or you turn around the knife while holding it in your right hand (now the cutting edge faces you and your thumbs rests on the blade). For blades that are simply dull from use, not damaged, about 20-30 strokes per side should suffice.



Sharpening the tip

To sharpen the tip of a knife, raise the handle until only the front of the blade touches the stone. Using one or two fingers, press the tip down and grind it lengthwise on the stone using a straight sharpening motion.



Damaged blades

Damaged cutting edges and broken tips are not reasons to discard much-loved knives. Finely ground, very hard Japanese knives in particular can suffer an occasional nick when handled roughly. Place the blade perpendicular to the stone and grind the entire length of the cutting edge down to the damaged spot. The bevel can now be ground onto each side of the blade in the desired angle using coarse-grit followed by fine-grit stones. Thereafter, follow the guidelines provided on pages 150/151.



Price advantage!



D COMBINATION STONE, WITH OIL AND DVD
For sharpening and maintenance of tools and knives.
Set includes: Cerax combination stone grit 1000/6000 (No. 711546); DVD - Das Schärpen japanischer Messer (No. 713806), **in German**; Sinensis camellia oil (No. 705280).
No. 711027 58.74 € **69.90 €**

Price advantage!



E COMBINATION STONE, WITH DIAFOLD® SHARPENER AND OIL
This collection of high-quality products includes all the basic equipment for sharpening knives and tools. The included sharpening primer (**in German**) gives instructions on how to proceed. Have fun!

Set includes:
Japanese combination stone King, 1000/6000 grit (No. 711007); Non-skid mat (No. 705364); DMT Diafold (No. 705374); Sinensis camellia oil (No. 705280); Sharpening Primer.
No. 711029 46.64 € **55.50 €**



G DAS SCHÄRFEN JAPANISCHER MESSER
A Japanese master blacksmith with a legendary reputation in Japan shows you how to professionally sharpen kitchen knives on waterstones. He introduces different types of waterstones, shows the correct sharpening motions for sharpening single- and double-bevelled knives and provides information on knife care. Knives sharpened in this way not only make your work easier but are also a pleasure to use and allow you to treat your food with respect. **In German**.
No. 713806 4.96 € **5.90 €**

Price advantage!



F COMBINATION STONE, WITH STONE HOLDER
For sharpening and finishing.
King combination stone grit 1000/6000 (No. 711005); stone holder (No. 711101).
No. 711050 45.97 € **54.70 €**

SHARPENING WITH KNIFE SHARPENING SYSTEMS

Abrasive-guided knife sharpening systems make it incredibly easy to create perfect knife edges.

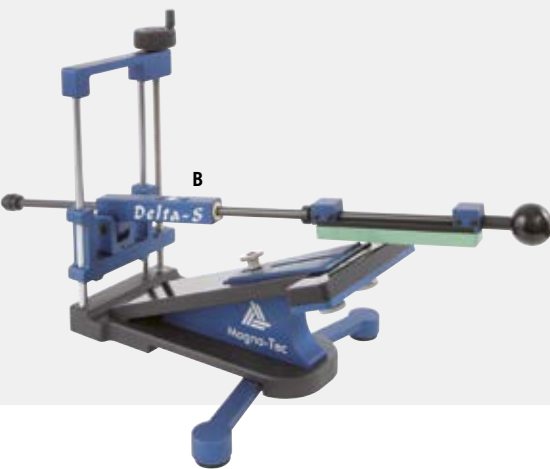
Advantages: Handling and use do not require any specific knowledge; even novices will achieve very good results. The fixed support of the knife and the guided sharpening stone enable a precise sharpening angle, which is crucial to producing razor-sharp blades. This method is particularly suited to Damascus knives and etched blades, as the abrasive medium guide and the local restriction of material abrasion prevent the flat of the blade from being scratched. The angled grinding bench with smooth-running sharpening arm enables the user to work ergonomically and the hand-guided mechanism ensures a low operating risk. Synthetic waterstones ensure cold and gentle sharpening and therefore avoid heat generation on the cutting edges and the adjustable sharpening angle facilitates the reshaping of bevels. The system is transportable and does not require a mains connection.

A continuously adjustable sharpening angle and an adjustable tool stopper for different blade widths allow for precise, homogeneous sharpening angles.

The Edge Pro Sharpening System (No. 708550 or No. 708558) sharpening kits and the Magna-Tec Delta-S Sharpening System (No. 708560) include sharpening stones of different grits, tool stoppers for different blade widths, a video guide (DVD), a cleaning set and a robust carrying case.

Consistent bevels

Sharpening results are reproducible at any time by documenting the stopper position and grinding angle.



A EDGE PRO SHARPENING SYSTEM, DICTUM® KIT *Price advantage!*
The Edge Pro makes it incredibly easy to create a perfect knife edge. This sharpening device allows even novices to achieve optimal results after a short training period. The high-quality workmanship ensures a long service life and a pleasant sharpening experience.

- Continuously adjustable sharpening angle for cutting angles ranging from 6-33°
- A vacuum suction cup ensures good stability on slippery surfaces
- Durable components made of metal and plastic
- Adjustable tool stopper for different blade widths
- Maximum blade length: 19 cm

No. 708558 495.80 € **590.00 €**

B MAGNA-TEC® DELTA-S SHARPENING SYSTEM
The Delta-S sharpening guide from Magna-Tec combines the proven and traditional principle of sharpening by hand with the advantageous precision of a machine. It is possible to achieve impressive results that are not possible with a conventional knife sharpening device or sharpening by hand after only a short training period. The Delta-S stands out due to its high operating comfort, unique standard of quality and maximum sharpening results.

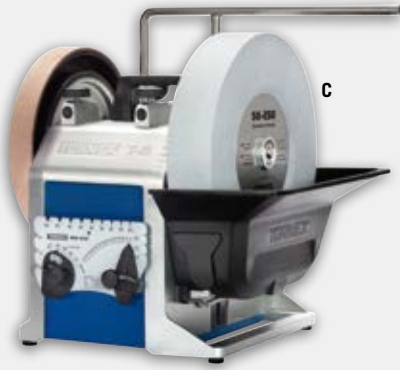
- Scaled tool stopper makes it possible to reproduce and document sharpening results
- Ball screw drive for fast, smooth and precise sharpening angle adjustment; it is continuously adjustable and has an electronic protractor; possible cutting angles of 9-35°

- No right-handed/left-handed restrictions thanks to the magnetic and partially magnetic blade securing mechanism
- Magnetic system to change the sharpening stones quickly
- Positionable feet and solid weight of 3 kg make it very stable and resistant to slipping on all flat surfaces
- Dampened depth stopper brakes the sharpening arm gently, preventing risk of injury and damage to the knives
- Maximum blade length: 32 cm
- Metal design milled from a single piece of material
- All individual pieces can be replaced
- 5 year warranty

No. 708560 1,679.83 € **1,999.00 €**



SHARPENING ON WATER-COOLED GRINDERS



Sharpening on water-cooled grinders is especially material-friendly. The grinding wheel runs through a water bath so that the cutting edge of the sharpened tool stays cool and will not anneal. This way of sharpening also saves time. It allows quick but gentle removal of material for knives with small break-outs.

The most important advantages at a glance:

- Safe handling, no sparks
- Gentle material removal, no overheating of the cutting edge
- Efficient grinding thanks to quick and gentle material removal
- No overheating thanks to water bath, no abrasive dust

Another advantage:

Water-cooled grinders can be used to sharpen all your cutting tools!



The Tormek T-8 (No. 716034) with its knife jigs (No. 705203, 705214 and 705232) allows you to precisely restore the original state of your knife blades with an optimal cutting angle. It is an »all-rounder« for a wide range of tools.

The Shinko sharpening machine (No. 716020) allows free-hand sharpening of nearly every tool contour; the horizontal construction combined with fine waterstones is ideal for kitchen knives.

C TORMEK® T-8

Proven over many years and constantly perfected wet-working sharpening machines are the basis of the ingenious Tormek sharpening system. A range of jigs, which can be mounted on the universal support, makes the sharpening of any cutting tool easier. Robust construction with solid housing and sliding water container. The »Tormek Original« ceramic wheel assures short sharpening times under all conditions in combination with the greatest possible tool protection. The leather



honing wheel removes burrs quickly and leaves a perfectly polished cutting edge.

Includes:

- 90° Precision Jig (SE-77)
- Adjustable Trueing Tool (TT-50)
- Stone Grader (SP-650)
- Pro Angle Master (WM-200)
- Honing Compound (PA-70)
- Handbook (HB-10)
- Instruction video (DVD-1)
- Workshop »Sharpening with Tormek«
- 7 year warranty



D TORMEK® HONING WHEEL SJ-250, GRIT 4000
Extreme polishing performance with hard bond. Particularly recommended for chrome-vanadium steel but also for HSS blades and double-layered steel.

No. 705457 184.03 € 219.00 €

Sharpening wheel: »Tormek Original« (SG-250) aluminium oxide Ø 250 x 50 mm, grit 220 and leather honing wheel Ø 215 x 30 mm. Stainless steel spindle with EzyLock-System for easier stone assembly.

Motor: 230 V, 200 W, 90 rpm, torque 14.7 Nm, silent running, maintenance free motor, designed for continuous operation, 25 000 hour life.

Housing: Solid zinc cast housing with integrated vertical and horizontal support. Water container with screw lift for easy positioning, overspill rim, drip-off plate, magnetic swarf collector and magnetic cleaning scraper.

No. 716034 536.97 € 639.00 €



E TORMEK® HAND TOOL KIT

HTK-706 **Price advantage!**
Short jig, axe jig, knife jig, small knife holder, long knives jig, scissors jig.



No. 705223 133.61 € 159.00 €

F SHINKO® SHARPENING MACHINE, STONE INCLUDED

The Shinko sharpening system enables you to achieve professional sharpening results. Clogging rarely occurs with the open-pored Japanese waterstones. Water cooling and plane-honing produces long-lasting and strong edges. Because no heat is generated, the blade can be held very close to its edge and guided very accurately. No sparks are produced, allowing the device to be safely operated in workshops and instructional settings. The stone surrounding foam ring is easily pressed down when sharpening long blades.



Sharpening wheel: Japanese waterstone, grit 1000, Ø 180 x Ø 70 mm, thickness 20 mm, steel mount, wheel nut, splashguard.

Motor: 230 V, 125 W, 50/60 Hz, 450 rpm gear-driven.

Casing: Plastic, tool rest adjustable in height and angle. Water container with valve, drain tube.

Overall weight approx. 5.5 kg.
No. 716020 209.24 € 249.00 €

SHINKO® SHARPENING MACHINE, SET WITH 3 STONES **Price advantage!**
Machine including three waterstones (grits 280, 1000 and 6000).

No. 716024 259.66 € 309.00 €

Trueing Shinko sharpening stones



For trueing Shinko sharpening stones we recommend the DMT Diamond Whetstone, Coarse (No. 705366).



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The programme.

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Workshops on Knife Making and Sharpening

CLASSIC

KNIFE MAKING

A KNIFE AFTER YOUR FANCY

Contents: Compose your very own, individual knife. A wide range of high-quality Japanese multilayered steel blades with 3 to 32 layers will be provided. You will design the handle and the guard and learn to fit

the blade into the handle, to grind and to sharpen the blade.

Qualification: None.

Participants: approx. 10 participants

Duration: 2 days



CLASSIC

DAMASCUS BLADE FROM JAPANESE STEEL

Damascus steel is not only good to sharpen, durable, sturdy, and resistant, but its typical, vivid pattern gives a unique grace to every knife.

Contents: We will forge a Damascus blade from White Paper Steel and a previously prepared, multilayered Suminagashi steel blank. Apart from forging the Damascus bar, grinding, hardening, and annealing the blade will also be taught in this course. In the end we will make a handle from precious wood and fit it onto the knife.

Qualification: None.

Participants: approx. 10 participants

Duration: 2 days



SHARPENING HIGH-CLASS KNIVES

CLASSIC

We recommend sharpening high quality cutting steels by hand with waterstones, as this method has several advantages: It results in ultimate sharpness, it is gentle to the steel, you can do it anywhere, quickly, and at a low cost.

blade. You will acquire background knowledge on steel and sharpness. Demanding exercises under professional guidance will help you achieve perfect results.

► *Please bring your own knives!*

Contents: You will learn how to perfectly sharpen your knives on waterstones while preserving the

Qualification: None.

Participants: approx. 10 participants

Duration: 1 day



► For all workshop dates see www.dictum.com/workshops or order our free Workshop Schedule

Workshops on Cooking and Kitchen

PLEASURE AND PERFECTION
WITH ZARA VALENTI

All tools, including kitchen tools, have to be very sharp in order to achieve optimum results. Well-sharpened blades make cooking a joy, make work easier and increase safety while cutting. On this course you will both see and taste that, for visually appealing and aromatic dishes, the choice of ingredients is just as important as using sharp knives and kitchen utensils. After sharpening your knives together with Zara Valenti you will try them in practice and conjure up a delicious menu.

This course shows you two basic requirements for aesthetics in your kitchen:

- Introduction to sharpening knives on Japanese waterstones - the basis of precise, aesthetic and fast cuts
- Dividing and garnishing in perfection

Contents:

Spring - The menu includes as a starter tartar of arctic char with a Baby-Leaf-Salad on elder-marsala-dressing with caviare and edible flowers. You can try your recently sharpened knife by cooking some vegetable antipasti with air-dried premium ham, olives and buffalo mozzarella, braised side of veal with a creamy polenta and caramelised potato sticks. Baked apples from russet cut into cubes with freshly whipped zabaione complement the menu as a dessert.

Autumn - As a starter you will cook a soup of celery and almond with grapes and celery mousse. The main dish, creamy mushrooms with dumpling and French Crème fraîche, braised beef with red wine and pomegranate with saffron risotto and gremolata, makes it possible to use your recently sharpened knives. As a dessert you will enjoy a Black Forest chocolate cream with sour cherries.

Qualification: None.

Participants: approx. 10 participants

Duration: 1 day

DRESSING AND SHARPENING
NOT JUST FOR HUNTERS

CLASSIC

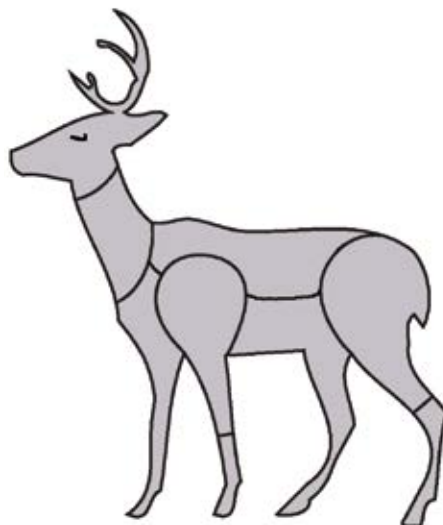
Contents: This course begins with an introduction to the precise and gentle sharpening of high-quality knives (approx. 3 hours). Then you will learn to trim and gut game under the professional guidance of our experienced chef and hunter. The day ends with eating a jointly prepared venison meal together and a social gathering (finishes at approx. 6 p.m.)

► *Students have the option of staying overnight in the idyllically located guesthouse Wild-Berghof Buchet (see www.dictum.com)*

Qualification: None.

Participants: approx. 10 participants

Duration: 1 day



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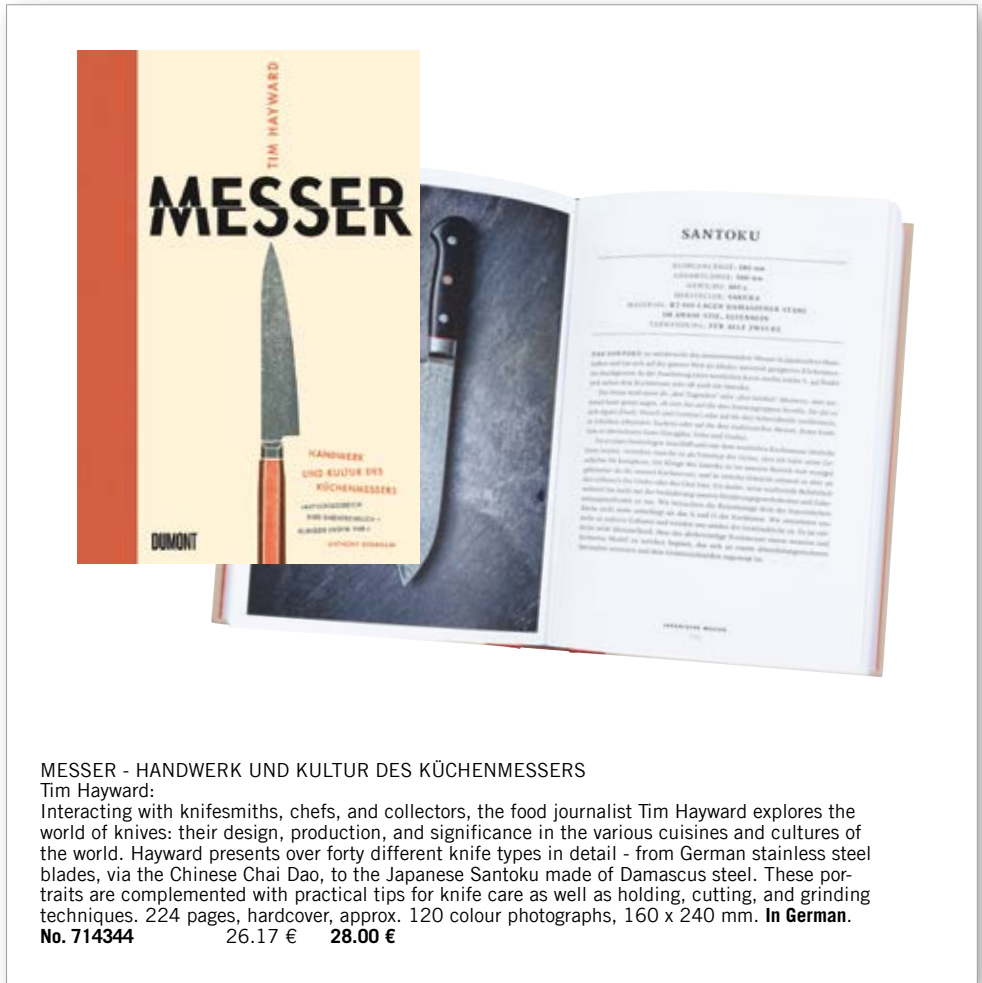


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The more intensively one studies a particular subject, the more fascinating it becomes. Books are indispensable companions on the way to learning and new discovery, as are DVDs and workshops. The books we offer mainly address the tools, techniques and traditions of working wood by hand and metal-work and gardening. The selection process we use is simple - all the books we offer have been read by our own experts and selected for the quality of their content.

 For more books on each subject see www.dictum.com



MESSERSCHARFE KUNST - MIT DEM AMBOSS PER DU

Heribert Saal:
This book allows you to look over the shoulder of the blacksmith Kilian Kreuzt. It immerses you in the ancient craft of forging, using a hammer, anvil, fire, and glowing coals.



148 pages, hardcover, approx. 120 colour photographs, 235 x 155 mm. **In German.**
No. 714346 18.60 € 19.90 €

MESSER - HANDWERK UND KULTUR DES KÜCHENMESSERS

Tim Hayward:
Interacting with knifemsmiths, chefs, and collectors, the food journalist Tim Hayward explores the world of knives: their design, production, and significance in the various cuisines and cultures of the world. Hayward presents over forty different knife types in detail - from German stainless steel blades, via the Chinese Chai Dao, to the Japanese Santoku made of Damascus steel. These portraits are complemented with practical tips for knife care as well as holding, cutting, and grinding techniques. 224 pages, hardcover, approx. 120 colour photographs, 160 x 240 mm. **In German.**
No. 714344 26.17 € 28.00 €

MESSERMACHEN FÜR ANFÄNGER

Stefan Steigerwald and Dirk Burmester:

This volume on workshop practice shows step by step how to make a full- and stick-tang fixed-blade knife. After a brief introduction to steel, it presents the most common handle materials and the required tools. Then the individual work steps for making a knife are explained in detail. Starting with a sketch on paper, it guides you through sharpening the blade, assembly and final polishing of the handle to the finished knife. Every step is clearly described in words and pictures. 125 pages, spiral binding, numerous colour photographs, 175 x 230 mm. **In German.**



No. 713055 23.18 € 24.80 €

MESSERBAUEN FÜR EIN-STEIGER

Lars Ohm:

The easy way to get into knife making as a hobby. This book will show you how you can attach a purchased blade to a handle you made yourself. An overview of the topic of knives, their design and the type of bevel used for different applications will make selecting the blade much easier. The book even includes a section on making appropriate leather sheaths with three different techniques. In short, it has everything that you need to build your own knife without special tools and without prior knowledge. 64 pages, paperback, colour illustrations and drawings on every page, 135 x 195 mm. **In German.**



No. 713041 7.43 € 7.95 €

MESSERKLINGEN UND STAHL

Roman Landes:

Technological observations on knife blades. With this in-depth technical book on metallurgy and factors affecting sharpness and durability, Roman Landes sheds light on the mysteries of blade alchemy. As well as types of steel, heat treatment and blade geometry, objective test methods and optimisation processes are discussed. A must for any ambitious knife maker and collector. 176 pages, hardcover, numerous diagrams and illustrations, 160 x 230 mm. **In German.**



No. 713166 37.20 € 39.80 €

DAMASZENER - ZAUBER DER WILDEN KLINGEN

Heribert Saal:

The large-format book »Damaszener - Zauber der wilden Klängen« (Damascus Knives - Wild Blades that Fascinate) showcases numerous magnificent knives in large format. These knives are not only shown in their finished state, but also during the stages of manufacturing: from planning to the selection and forging of the steel — from the shape of the knife, to finding wood with the right grain. It provides suggestions and instructions which aid readers with finding their own perfect and aesthetically balanced knives, for their specific purposes. 144 pages, hardcover, approx. 200 colour photographs, 285 x 245 mm. **In German.**



No. 714347 36.45 € 39.00 €

JAPANESE KNIFE SHARPENING

Rudolf Dick:

Everything you ever wanted to know about sharpening Japanese knives: Step by step, with numerous illustrations, expert Dr. Rudolf Dick explains an exact and practical sharpening technique. This book also helps you select the correct sharpening stones and details the special characteristics of Japanese knives. Important practical tips for care and correct application complete this comprehensive work. 127 pages, spiral binding, numerous colour photographs and sketches, 150 x 230 mm.



No. 713695 25.61 € 27.40 €

MESSER MACHEN WIE DIE PROFIS

Ernst G. Siebeneicher-Hellwig:

This book teaches you how to make your own knife. It starts with a brief introduction to steel and describes the most common handle materials and the required tools. For beginners, the book explains in detail the individual steps involved in making a knife, based on various kits (including hunting knives and folding knives). For advanced knife makers, it contains instructions for developing and making your own knives from scratch. Information on embellishment and decorating techniques complete the book. 128 pages, hardcover, approx. 100 colour photographs, 163 x 219 mm. **In German.**



No. 713920 18.60 € 19.90 €

MESSER SCHÄRFEN WIE DIE PROFIS
Carsten Bothe:
Knives need regular care and must be sharpened correctly. This book introduces suitable sharpening tools and explains the correct sharpening technique for each tool. It also explains the correct way to sharpen axes, scissors and tools. Numerous tips by the author make sharpening a pleasure. 112 pages, paperback, about 60 colour photographs, 158 x 213 mm. **In German.**
No. 713167 9.34 € **9.99 €**



JAPANMESSER SCHÄRFEN
Rudolf Dick:
Everything you ever wanted to know about sharpening Japanese knives: Step by step, with numerous illustrations, expert Dr. Rudolf Dick explains an exact and practical sharpening technique. This book also helps you select the correct sharpening stones and details the special characteristics of Japanese knives. Important practical tips for care and correct application complete this comprehensive work. 125 pages, hardcover, colour photographs on every page, 165 x 235 mm. **In German.**
No. 713920 18.60 € **19.90 €**



ALLES WAS SCHARF MACHT
Egon Binder:
This compact paperback is an introduction to sharpening all kinds of cutting implements. Practical sharpening methods for knives, woodworking tools, scissors, chain saws and even razors are described. Chapters on sharpening implements and cultural articles complete this brief guide to sharpening. 121 pages, paperback, 50 colour photographs, 130 x 190 mm. **In German.**
No. 713160 9.25 € **9.90 €**



DAS GROSSE BUCH VOM MESSER
Oliver Lang-Geffroy:
The knife is the most important tool in the history of mankind, and at the same time a cultural legacy that is indispensable in our modern world. For many daily tasks, it is a helpful companion, and in emergency situations it can also save lives. Persons who are interested in knives will discover an exciting microcosm. There are countless knife types, steel grades, and production methods. But in what way do all these knives differ? What are the proper names of the various components? What properties does high-performance knife steel need to exhibit? Which blade shape and which type of edge is suited to what task? How do the various locking mechanisms for folding knives work? What is the right way to sharpen a knife? Well-founded answers to these and many other questions can be found in this comprehensively illustrated book. 213 pages, hardcover, numerous colour photographs, 265 x 205 mm. **In German.**
No. 714345 27.94 € **29.90 €**

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Included sharpening and handle-fitting services



Products bearing this symbol can be sharpened or have their handles set by our specialists for free. For more information see page 4.

General sharpening service

Our sharpening experts - who are trained in Japan - are happy to sharpen your blades at discount prices.

Knives	€7.00
Axes, plane blades, woodturning tools, carving and sculpting tools, scissors	€9.00
Chisels (only bevel and honing the back)	€6.00
Chisels (bevel and back)	€13.00
<i>Inclusive additional trueing and polishing of the back</i>	
Plane blades (bevel and »Ruler trick«* on the back of the blade)	€6.00
Plane blades (bevel and back)	€13.00
<i>Inclusive additional trueing and polishing of the back</i>	
Garden and hedge shears	€12.00
Hair cutting scissors and razors	€19.00

*»Ruler trick« - The Lie-Nielsen Method

A thin steel ruler is placed along the long edge of a fine-grit honing stone and the very tip of the back of the blade polished along the opposite long edge of the stone. See expert knowledge »Sharpening Plane Blades« at www.dictum.com

Plus shipping charges (prices include VAT).

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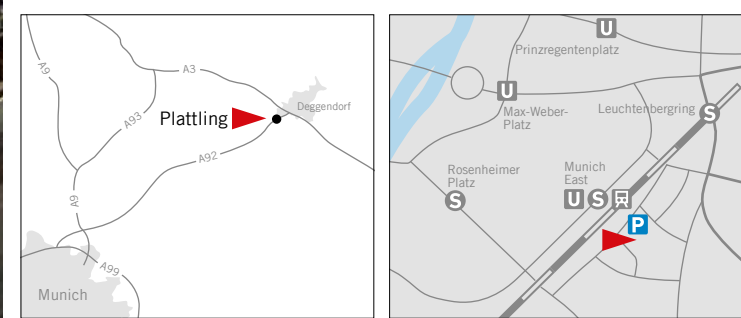
Spain, Finland: €12.95 (including 19 % VAT, €10.88 without VAT).

Switzerland, Ireland, Greece, Portugal, Estonia, Latvia, Lithuania, Romania, Bulgaria, Croatia, Cyprus: €15.95 (including 19 % VAT, €13.40 without VAT).

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