

▼ About J.A. Henckels International Products



Features of quality knives:

At first glance it is difficult to distinguish a high-quality knife from an inferior one. The essential characteristics are revealed only in regular use. One thing is for certain, though: J.A. HENCKELS INTERNATIONAL stands for the high knife quality and exceptional values.

These features are characteristic for quality knives:

1. Precise workmanship

The parts of the knife have been assembled in one piece. There is no seam on the transition between bolster and handle. This is particularly important for hygienic reasons. Neither the blade nor the handle should show any irregularities or burrs where bacteria could settle.

2. Surface finish

The blade has a finely ground surface that has first been ground and then refined to get its compressed surface. This is a sign of top quality surface finish.

3. Safety

Handle and bolster have been designed to provide a secure grip from which the hand cannot slip. An ergonomically designed handle and the right weight permit safe, tireless use.

4. Cutting edge retention

Cutting edge retention determines the period of use in which the blade retains its cutting properties. A good knife is sharp for a prolonged period.

5. Corrosion resistance

The more finely the surface of the blade is ground or polished, the more resistant to rust it will be.

6. Dishwasher compatibility - but not recommended by J.A. Henckels International

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