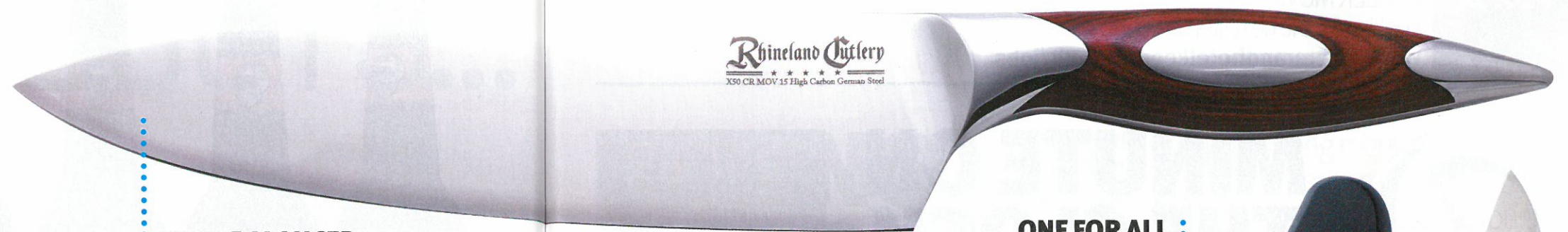


# TAKE FIVE KNIVES

There are many brands of chef knives on the market and we were inundated by recommendations from chefs who love their knives #chefsloveknives: Wusthof, Henckels, Sabatier, Victorinox, Mac, F Dick, I O Shen and Global were all mentioned in research. *Lisa Jenkins* looks at a selection in more detail

## BUYERS' CHECKLIST

- Never buy cheap
- All knives are graded for hardness using a Rockwell scale or HRC scale. The harder the steel, the longer the knife stays sharp for.
- The highest grade of stainless steel that can be manufactured is HRC 62°, but remember – with hardness you also get brittleness
- The Damascus method – as in Shun and Tojoro knives – is heated, folded and beaten steel
- The feel and look – choose the blade first, the feel of the handle will grow



### WELL BALANCED

#### Flint & Flame

Made in the German knife-making tradition, Flint & Flame knives are an affordable option. The 18-22 HRC hand-forged knives have ergonomic Zero Pressure Point (ZPP) handles and Centre Point Perfect balance and sit comfortably in the hand. The handles are made from Pakka wood, which is said to offer durability and long-lasting good looks. Each wood veneer handle is implanted with phenolic thermosetting resins, creating durable and moisture resistant finishes.

**Price** 8in Santoku knife £44 (ex VAT)  
**www.flintandflame.com**

### ONE FOR ALL

#### 1905 Series Chef's Knife

The 8.5in utility knife from the F Dick 1905 series chef's range features steel rings to mount the handles, which, it claims, gives greater strength than standard rivets and maintains high levels of hygiene. The final cutting edge is added by hand and a half-bolster allows the end of the blade to be used for regrinding.

**Price** The Dick 1905 DL319 8.5 inch is £68.99 (ex VAT)  
**www.nisbets.co.uk/brand/dick**



### SHARP DRESSER

#### TOG Knives

Forged in Seki City in Japan, Tog blades are made with 21 layers of steel and copper that have been repeatedly rolled until they are 2mm thick. The high carbon content in the steel plus the heat process used to harden it means the blades are phenomenally sharp. The handles are tapered at the top with a scoop on the side for the little finger and user control.

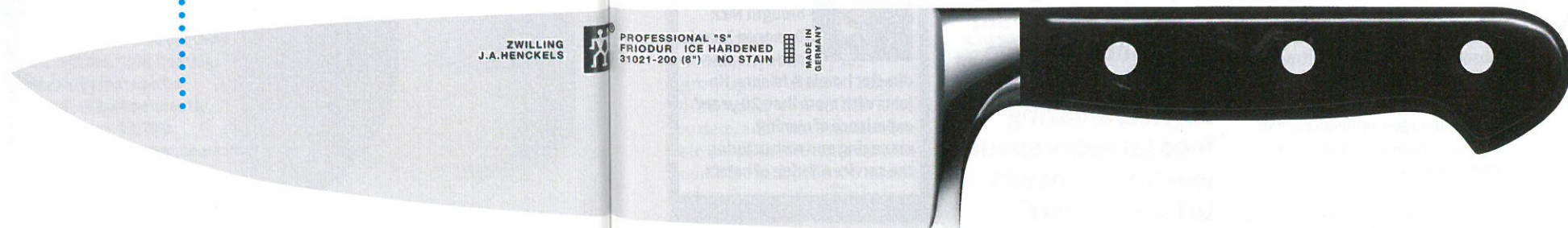
**Price:** 6.5 inch SANTOKU multi-purpose knife priced at £98 (ex VAT)  
**Supplier:** [www.togknives.com](http://www.togknives.com)

### HANDLE WITH CARE

#### Zwilling Pro Knife Range

German manufacturer J A Henckels has designed the Zwilling Pro knives to guide the user's fingers to the right position using the three rivets in the curved handle to give greater control. The range has been designed by Matteo Thum.

**Price** From £44 (ex VAT)  
**www.signature-fse.com**



### STEEL SANDWICH

#### I.O.Shen

I O Shen knives comprise three different layers of steel to create the blade – one layer of super hard steel (HRC 62) between two layers of softer stainless steel (HRC 10). The knives have a cutting angle of between 15 and 17 degrees, which gives good slicing and portion control.

**Price** 8in chef knife, £89.95 (ex VAT)  
**Supplier:** [www.ioshen.co.uk](http://www.ioshen.co.uk)

