# <mark>DAMASCUS</mark> KNIVES

## **An Innovative Luxury Design**

Designed for maximum comfort and maneauverability, the ZLINE Damascus steel knife features a razor sharp blade for precise cuts and a durable, yet uniquely designed handle.

## Japanese Damascus High Carbon Steel

Made from high quality Japanese
Damascus AUS-10 super steel with
45 layers, this knife provides superior
durability with corrosion-resistant
qualities. Experience extraordinary
performance rated at 60+ rockwell
hardness, allowing the blade to create
a remarkably sharp slice with every use.

### The Ultra Premium G10 Handle

Made with a military-grade G10 material, a full tang structure, and a tapered bolster, this handle offers supreme control. The mirror polished G10 is highly resistant to heat, cold, and moisture, providing life-long durability. This handle grip is triple-riveted, ensuring a strong grip and absolute stability. The engraved endcap provides the perfect touch of unique elegance.



# <mark>DAMASCUS</mark> KNIVES

## **Specifications**

Blade Steel: Damascus AUS-10 super

steel 45 layers

**Steel Thickness:** 2.0—2.5mm **Blade Pattern:** Wave pattern

Handle Material: Ultra premium G-10 Blade Angle: Razor sharp edge 9–13 degrees per side (Double Bevel)

Rockwell Rating: HRC60+

### **Knife Care Instruction**

To ensure the longevity of your ZLINE German steel knife, please follow the care instructions below after every use.

#### Do

- 1. Hand wash with warm soapy water.
  - —Do not use abrasive sponges.
- 2. Dry your knife immediately after washing.
- Safely store knives.

#### Don't

- 1. Put your knife in the dishwasher.
  - -ZLINE knives are dishwasher safe. However, we highly recommend washing all of your knives by hand as it's gentler on the steel.
- 2. Soak knife in water.
- 3. Store unprotected in drawer.
- 4. Cut bones or frozen foods.

