

DAMASCUS KNIVES

An Innovative Luxury Design

Designed for maximum comfort and maneuverability, 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.

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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.
3. 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.

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