

PRESS COMMUNICATION

Most beautiful cutlery 2022 comes from Biel

The sknife knives were developed in collaboration with top Chefs in search of a Swiss product of the highest quality and perfection. In 2015, sknife delivered the first steak knife. By now, the knives have been used in the world's best restaurants with over 200 Michelin stars and in over 30 Leading Hotels and have been awarded 4 international design prizes. Recently in London, the sknife cutlery was honoured as the most beautiful cutlery with the "TableWare International Award of Excellence 2022".



sknife cutlery: the most beautiful cutlery from over 220 submissions of renowned cutlery manufacturers, CHF 757.--

Today, sknife is the only cutlery manufacturer in Switzerland that produces small series by hand. According to Timo Müller, a trained cutler, the challenge in manufacturing is the sophisticated design and the precise freehand grinding of the novel materials of the blade with the cross-glued wooden handle.

Thanks to the properties of the surgical steel (4 times higher corrosion resistance, high hardness of 58 HRC) and the stabilised Swiss wood (does not swell on contact with water), the sknife knives are ideal for gastronomy and are also used in restaurants by the sea and on yachts. Michael Bach, founder and owner: this distinctive feature opens up new markets for us in exclusive places, such as the Côte d'Azur, where the knives are now set in the best restaurants and also in the Yacht Club Monaco.

To match the colour of the interior, sknife has developed different shades of wood: the black ash wood is used by Grant Achatz*** in Chicago, the walnut by Mauro Colagreco**** in Menton – currently the world's best chef. The light ash wood was designed for the Roca brothers**** in Spain and the grey – with its own knife shape – for Franck Giovannini**** in Crissier.

sknife is currently working on other exciting projects – take a look at the reference list [here](#).



4-piece table knife set with stabilised wood in 4 assorted colours, CHF 956.--



Franck Giovannini with the steak knife developed for him and Michael Bach, sknife Founder & Owner

Customers also appreciate the option of personalising their knives with a high-quality laser engraving.



24 h engraving service for personalised products

Damascus steel for knife collectors

In addition to knives and forks, sknife also offers the gourmet spoon. For knife lovers, all sknife products are also made in damask steel with 1'000 layers. sknife is one of the few manufacturers worldwide for damask cutlery in small series.



Steak cutlery made of corrosion-resistant torsion damask 1'000 layers, CHF 2'897.--

Precision from the watchmaking city of Biel



sknife full damask pocket knife with over 1'600 layers, CHF 1999.--

The pocket knife with plain bearing made of high-tech ceramic has also found its way to knife collectors and especially the high-quality version in damask is extremely popular. That is why sknife has developed a full damask version in which the blade, the back of the blade and the handle scales are made of corrosion-resistant damask steel with over 1'600 layers.

The completion of this complex knife is the version with a 51-diamond set blade back.



sknife full damask pocket knife diamond with 51 diamonds set on the back of the blade, CHF 5'990.--

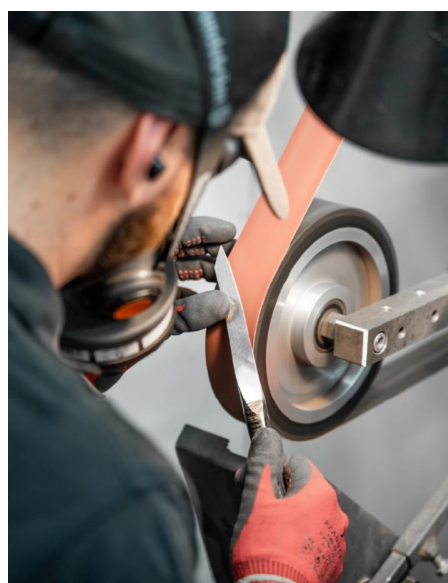
Michael Bach: We are always asked why we produce knives in Biel. Quite simply because we manufacture knives with the precision of a watch and with a high level of craftsmanship. We want to become a place of the art of knifemaking and are pleased that more and more knife collectors are finding their way to Biel. Guided tours take place monthly. By appointment, knife enthusiasts can take a look behind the scenes to see the cutler's manufacturing of the sknife knives.



Cutler Timo Müller sharpening - one among more than 40 steps in knife production that are conducted by hand



Michael Bach, sknife Founder & Owner



sknife knife manufactory