NORDIC BLADES



Artic blades is the essence of Nordic Living, with a beautiful and light colored wooden handle in a silky smooth finish and ergonomic curved shape, which makes the blade extremely comfortable when used.

Handle

The wood used of the handles is called Pakka wood and is thin layers of hard wood combined with a resin material, to make the most durable wooden handle for kitchen knives available.

Blade

The blade is made from 67 layers of high-quality Damascus steel with a VG10 steel core, to make the blade very strong and with a sharpness without any compare.

On the Rockwell scale it has a hardness of 58-60 – which is classified as top quality.



Facts

- Handle in Pakka wood
- VG10 steel core
- 67 layer Damascus steel
- Extreme sharpness
- Long durability
- Top quality
- Commercial prices

With the use of Damascus steel we can offer kitchen knives that are extremely sharp and with high durability, combined with a beautifull pattern that make our blades very unique.

The pattern we have used in the blade is called Stream and is inspired by the all the small streams we have here in the Nordic countries and the windblown sandy beaches along the Danish West coast.



NORDIC BLADES are top quality at the best prices - the best knives for everyone