



NORDIC BLADES



Product information - FUSION BLADES

Fusion Blades are a tribute to the elegant and classic Japanese style of knives with a touch of Nordic finesse.

Handle

The handles are made in a composite of fiberglass and epoxy resin to make them extremely durable in use and are designed to last a lifetime.

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.

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

The pattern in the blades of our Fusion series knives is called Fishbone, and give the blades a unique, raw and cool look.

Facts

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

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

