



NORDIC BLADES



Product information - GASTRO BLADES

Our Gastro blades are top-quality high-end blades made with dark brown Pakka Wood handles, to give the blades a very exclusive and masculine look, with its dark tones in the handle..

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.

Knivblad

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 we have used for the Gastro blades is called Waves, and give the blades a soft and organic look, that is the perfect match to the stylish dark brown handles.

Facts

- Handle in Pakka wood
- 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***