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ORDER CONFIRMATION

Not Rated Yet

Sales price 405,00 €

Salesprice with discount

Incl. VAT 21%: 70,29 €



Description

Fallkniven CMT – Delta Chef's Knife, Lam. CoS Steel

The **Fallkniven CMT Delta Chef's Knife** is the second largest knife in the exclusive CMT series. With a straighter blade shape and a less pointed tip compared to the Alpha, the Delta is ideal for precise chopping and slicing of vegetables, as well as thinly slicing meat. Its all-round versatility makes it an essential tool for professional chefs and culinary enthusiasts alike.

About the CMT Series

The **CMT (Character, Morse, Telephony)** series represents one of the most exclusive chef's knife collections ever crafted. Designed with over three decades of knife steel expertise, these knives feature laminated cobalt steel (Lam. CoS) for exceptional strength and sharpness retention. Each knife boasts a convex edge, offering a combination of razor-sharp precision and durability.

Handcrafted to perfection, the CMT Delta features a seamlessly welded cross-guard for hygiene and durability, along with an ergonomic handle made of maroon Micarta. This combination of high-quality materials and meticulous craftsmanship ensures these knives are both beautiful and functional. Delivered in a luxurious solid wood gift box, the CMT Delta is a perfect choice for professionals and collectors.

Key Features



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- **Blade:** Laminated CoS steel for outstanding sharpness and durability.
- **Edge:** Convex grind for optimal cutting performance and strength.
- **Handle:** Ergonomic maroon Micarta, providing durability and a secure grip.
- **Welded Cross-Guard:** Ensures a sleek and hygienic design.
- **Handcrafted:** Made entirely by hand, ensuring unmatched quality and design.
- **Gift Box:** Delivered in a solid wood gift box, perfect for gifting or safekeeping.

Specifications

- **Steel:** Laminated CoS
- **Hardness (HRC):** 60
- **Edge:** Convex
- **Tang:** Full tang
- **Handle Material:** Maroon Micarta
- **Weight:** 230 g (knife only)
- **Blade Length:** 155 mm
- **Blade Thickness:** 3 mm
- **Total Length:** 280 mm

Care Instructions

To maintain the quality and longevity of your CMT Delta Chef's Knife:

- Avoid using it on frozen meat or bones to prevent damage.
- Hand wash with mild detergent and dry immediately. Do not use a dishwasher.
- Store the knife in its gift box or a safe place to protect the blade.

Sharpening Recommendations

For maintaining the sharpness:

- Use a **diamond sharpening steel** for fast and effective sharpening.
- For edge tuning, a **ceramic sharpening steel** is recommended for achieving a razor-sharp finish.
- A combination of diamond and ceramic sharpeners provides the best results and extends the knife's lifespan.

Brand Country: Sweden