

Online store WWW.LYNXGEAR.LV Company: SIA LATLYNX

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Bank Account: LV87UNLA0050021387494 AS SEB Bank, SWIFT: UNLALV2X

ORDER CONFIRMATION

Rating: 5.0

Sales price 213,95 €

Salesprice with discount Incl. VAT 21%: 37,13 €





Description

Fallkniven K1 Blue Whale Kitchen Knife, Lam. **VG10** Steel

The Fallkniven K1 Blue Whale is a modern, ergonomically designed kitchen knife, tailored for professional chefs and culinary enthusiasts. Its broad blade offers exceptional stiffness and rigidity, making it ideal for delicate and precise tasks. Designed for efficiency and ease, the K1 cuts effortlessly in both directions thanks to its unique edge shape.

Crafted from premium laminated VG10 steel, the blade is thinner, lighter, and more rigid than traditional kitchen knives, ensuring durability and excellent edge retention — a significant advantage for professional kitchens. The nearly full-width tang provides unparalleled stability and strength, making the knife both dependable and balanced.

Features

- Exceptional Blade Design: Broad blade for added stiffness versatility, perfect for precise kitchen tasks.
- Durable Steel: Made with laminated VG10 special steel for superior sharpness and extended edge retention.
- Ergonomic Handle: Thermorun rubber handle ensures a secure, fatique-

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free grip and easy cleaning, essential for hygienic food preparation.

• Balanced Construction: Nearly full-width tang provides excellent stability and rigidity.

Specifications

• Steel: Laminated VG10 • Hardness (HRC): 59

• Edge: Convex

• Tang: Broad tang

Handle Material: Thermorun rubber

Weight: 164 q

• Blade Dimensions: Width: 46 mm, Length: 200 mm, Thickness: 2.5 mm

• Total Length: 330 mm

Usage and Care

The Fallkniven K1 is perfect for precise kitchen tasks but is not designed for cutting frozen food or chopping bones, as this could damage the blade. For such tasks, use a saw or cleaver. The best working base for this knife is a wooden cutting board, which is also more hygienic than plastic. Easy to maintain, the handle has no grooves or dents, ensuring effortless cleaning - an essential feature for professional kitchens and eateries.

Why Choose the Fallkniven K1?

The Fallkniven K1 Blue Whale offers exceptional performance, durability, and ergonomic comfort, making it a top choice for chefs who value precision and efficiency in their kitchen tools.

Brand Country: Sweden

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