

Razor sharp knives

Having been on the market for 50 years SCANPAN® has proven long ago their expertise in making beautiful kitchenware. Now the Danish company broadens its assortment with two beautiful ranges of knives, Damastahl and Classic that elegantly follows the high ideologies of SCANPAN® about quality, functionality, durability, design, and environmentally friendly production.

Classic – Fully forged steel

Modern kitchenware has to stand up to a lot. It has to withstand daily wear, be safe in use and preferably designed to be cleaned in a dishwasher. The new Classic range from SCANPAN® made from fully forged German steel elegantly matches the needs of today and therefore passes the test. Classic is an elegant and clean range of kitchen knives offering high functionality at affordable prices. The *Classic* knife blade has been hardened by heat treating and is made from stainless steel with taper ground cutting edges in order to obtain optimal cutting abilities. The oval handle is formed into an ergonomic curve and coated with non-skid man-made material that optimizes security during work. An elegant detail is added by the steel logo plate inlay in the handle. The size and design of the logo plate is elegantly matching the design of the knife in general. The Classic knife range has been individually Rockwell® hardness tested before the knives are accepted to ensure that each knife has obtained the right hardness through the hardening process. The test method leaves a minute dot into the steel – a dot that is your guarantee that the fully forged knife has been tested to have been professionally tempered and hardened to perfection.

Damastahl – featuring Damascus steel blades

The Damastahl knife from SCANPAN® is an elegant, luxury knife and a product you cannot avoid noticing. The beautiful, shimmering Damascus effect of the knife's blade indicates particularly high quality – the same feeling you get when you have held a Damastahl knife in your hand and tried working with it. Damastahl steel is characterized by a surface that shimmers like beautiful Damask weaves. This effect is created by using the Damascus technique, which is the way you forge together steel and strength. As much as 33 layers of high carbon steel are forged together into one blade with a very long durability, superior strength and excellent edge retention. Therefore, the Damascus technique is particularly suited for cutting edges on quality knives when they have to be able to do a bit more than quality knives usually are.

The origins of Damascus steel are lost in the mists of time. Some believe that it was named after the damascening way the ready forged steel shimmers. Others claim that the master sword smith named Damasqui invented the technique, and others believe that this type of steel came from Damascus in Syria. It is uncertain who is right, but the technique is beautiful, strong and durable.

The SCANPAN Damastahl range includes 10 unique, special knives, a carving fork and a beautiful sharpening steel. Just like the Classic range of knives, Damastahl knives have non-skid, ergonomic handles that optimize security and thereby kitchen work. The slightly curved handle has a simple and harmonic form that beautifully matches the knives' decorative Damastahl blade and makes this particular range of knives very special.

More products may be found on the website www.scanpan.dk.