After 10 years of working with some of the world's most exciting chefs and most delicious restaurants, we have decided to take it all up a notch. Starting this year we will be limiting the number of restaurant projects we take on. Our aim is to dedicate even more time and care to each project, not only to the quality of manufacturing, but also to the process and design for each individual restaurant. This means longer waiting times for some and a need to plan ahead, but we are confident that the results will be worth it.

Take care [of your fingers]

STEAK EASTERN | STACKED | STAINLESS STEEL SATIN FINISH

Our Eastern-inspired culinary table knife. Crafted for meticulous cuts, this knife features FKK's distinctive stacked handle but without our usual curve which allows for more handle customisation options. Fitted with a finely honed straight-edged blade, with a rather flat profile, creating a longer lasting cutting performance. Perfect for the professional user.

BLADE LENGTH: 107.5MM
BLADE WIDTH: 20MM
BLADE THICKNESS: 2.5MM
HANDLE LENGTH: 105MM
HANDLE HEIGHT: 23MM
HANDLE WIDTH: 18MM
OVERALL LENGTH: 225MM
WEIGHT: 100-120G

HANDLE MATERIALS AVAILABLE FOR CUSTOMIZATION

LEATHER SPACERS

POMMEL/BOLSTER

DISCS

STEAK WESTERN | STACKED | STAINLESS STEEL SATIN FINISH

Our western classic Steak Knife, boasting our proprietary FKK stacked handle and a razor-sharp straight-edged blade, this knife is designed to elevate every steak dining experience and provide a balance of style and functionality that ensures effortless cutting through your favourite cuts, enhancing the enjoyment of your culinary creations.

BLADE LENGTH: 112MM
BLADE WIDTH: 20MM
BLADE THICKNESS: 2.5MM
HANDLE LENGTH: 110MM
HANDLE HEIGHT: 23MM
HANDLE WIDTH: 18MM
OVERALL LENGTH: 226MM
WEIGHT: 100-120G

HANDLE MATERIALS AVAILABLE FOR CUSTOMIZATION

LEATHER SPACERS

POMMEL/BOLSTER

DISCS

TABLE (FLORENTINE TWO) | STACKED | STAINLESS STEEL SATIN FINISH

Our first ever steak knife design, still in production for the 8th year running, is made from the same quality materials and at a high level of craftmaship. It is our largest and most robust model, combining size with elegance. It is available for handle customisation, however the minimum order quantity for this model is 100 units.

BLADE LENGTH: 120MM
BLADE WIDTH: 25MM
OVERALL LENGTH: 240MM
APPROX WEIGHT: 100-120GR
STEEL: SANDVIK 14C28N HIGH CARBON STAINLESS STEEL
HANDLE: MICARTA, WOOD, LEATHER AND BRASS. BRASS POMMEL AND BOLSTER
HARDNESS: 60 HRC
EDGE: 50/50

HANDLE MATERIALS AVAILABLE FOR CUSTOMIZATION

MICARTA COLOURS

HARDWOOD OPTIONS

Hardwood type may vary, please inquire when placing an order.

TABLE (FLORENTINE FOUR) | STACKED | STAINLESS STEEL SATIN FINISH

The Florentine Table / Steak knives are elegant and minimalist tools for your dining table or restaurant. Our original design, an hexagonal handle with stacked discs assembled around the tang of the blade.

BLADE LENGTH: 110MM
BLADE WIDTH: 19MM
OVERALL LENGTH: 225MM
APPROX WEIGHT: 60GR
STEEL: SANDVIK 14C28N HIGH CARBON STAINLESS STEEL
HANDLE: MICARTA AND HARDWOOD. BRASS POMMEL AND BOLSTER
HARDNESS: 60 HRC
EDGE: 50/50

HANDLE MATERIALS AVAILABLE FOR CUSTOMIZATION

MICARTA COLOURS

HARDWOOD OPTIONS

Hardwood type may vary, please inquire when placing an order.

PARING (FLORENTINE FOUR) | STACKED | STAINLESS STEEL SATIN FINISH

The Florentine Paring / Office knife is your go to knife for everything you would do in your hands and not on the cutting board. This means it's most suitable for precise actions like peeling and garnishing. Our original design, an oval curved handle with stacked discs assembled around the tang of the blade.

BLADE LENGTH. 100mm
BLADE WIDTH. 25mm
OVERALL LENGTH. 205mm
APPROX WEIGHT. 65-70gr
STEEL. Sandvik14C28N High Carbon Stainless Steel
HANDLE: Leather, Micarta and Hardwood. Brass pommel and bolster
HARDNESS: 60 HRC
EDGE: 50/50

HANDLE MATERIALS AVAILABLE FOR CUSTOMIZATION

MICARTA COLOURS

HARDWOOD OPTIONS

LEATHER OPTIONS

Hardwood type may vary, please inquire when placing an order.

TABLE (KEDMA) | STACKED | STAINLESS STEEL SATIN FINISH

The Kedma Table / Steak knives are a larger format, high precision and performance tools for your dining table or restaurant. A curved rectangular handle with stacked discs assembled around the tang of the blade.

BLADE LENGTH: 120MM
BLADE WIDTH: 20MM
OVERALL LENGTH: 240MM
APPROX WEIGHT: 75GR
STEEL: SANDVIK 14C28N HIGH CARBON STAINLESS STEEL
HANDLE: MICARTA AND HARDWOOD. BRASS POMMEL AND BOLSTER
HARDNESS: 60 HRC
EDGE: 50/50

HANDLE MATERIALS AVAILABLE FOR CUSTOMIZATION

MICARTA COLOURS

HARDWOOD OPTIONS

Hardwood type may vary, please inquire when placing an order.

1-2-3 BUTTER | STAINLESS STEEL SATIN FINISH

The 123 Butter knives are lightweight but large format performance tools for your dining table or restaurant. These are able to spread anything and even cut if sharpened since they are heat treated and made from the same steel as all of our steak knives. A hidden tang construction knife with the 2 composite scales assembled around the tang of the blade, encapsulating it. Fastened with 6 brass pins.

BLADE LENGTH: 96MM
BLADE WIDTH: 20MM
OVERALL LENGTH: 212MM
APPROX WEIGHT: 55GR
STEEL: SANDVIK 14C28N HIGH CARBON STAINLESS STEEL
HANDLE: COMPOSITE WITH BRASS PINS
HARDNESS: 60 HRC
EDGE: 50/50

HANDLE MATERIALS AVAILABLE FOR CUSTOMIZATION

MICARTA COLOURS

1-2-3 STEAK | STAINLESS STEEL SATIN FINISH

The 123 Steak knives are a lightweight but large format, high precision and performance tool for your dining table or restaurant. A hidden tang construction knife with the 2 composite scales assembled around the tang of the blade, encapsulating it. Fastened with 6 brass pins.

BLADE LENGTH: 120MM
BLADE WIDTH: 20MM
OVERALL LENGTH: 240MM
APPROX WEIGHT: 55GR
STEEL: SANDVIK 14C28N HIGH CARBON STAINLESS STEEL
HANDLE: COMPOSITE WITH BRASS PINS
HARDNESS: 60 HRC
EDGE: 50/50

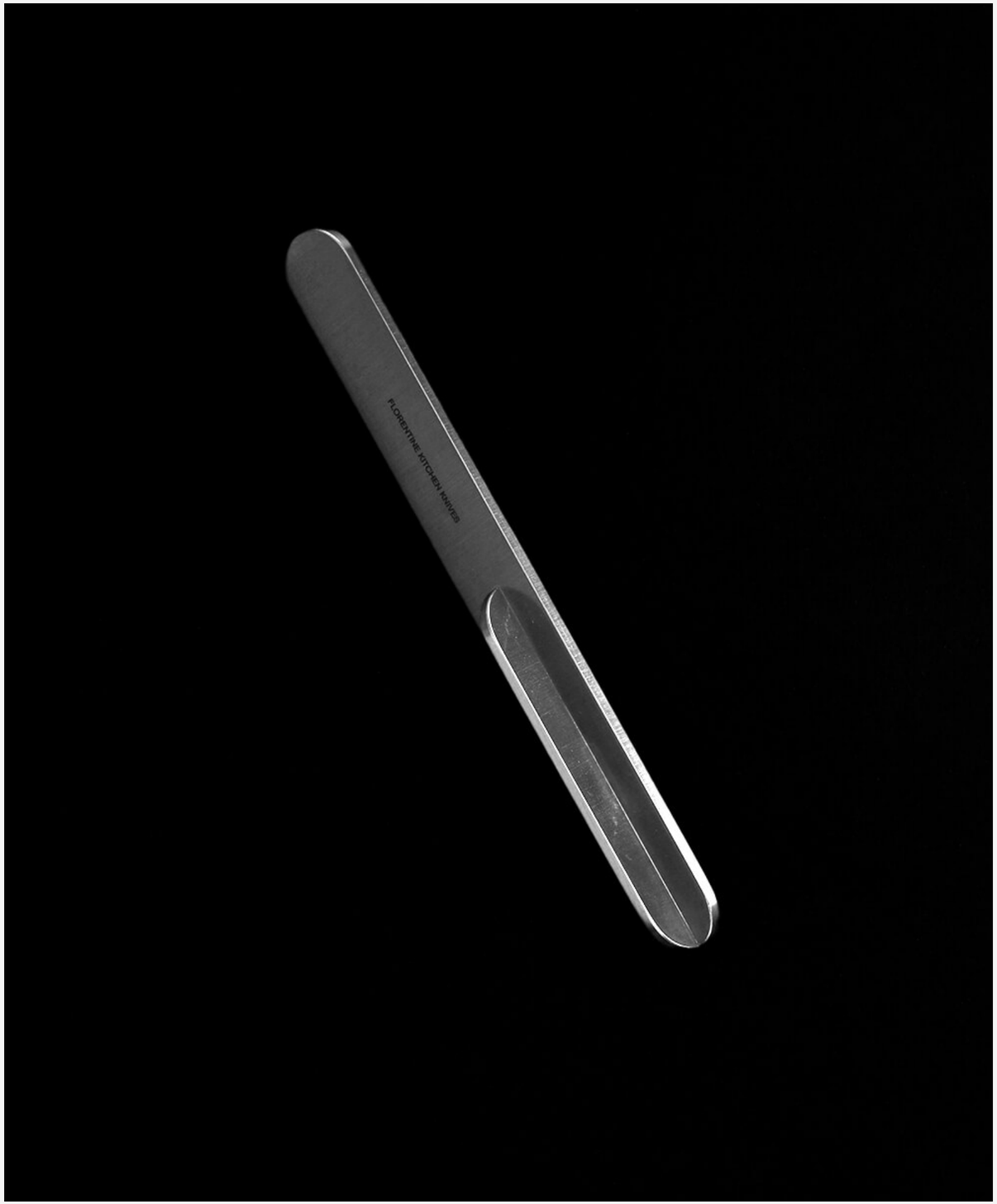
HANDLE MATERIALS AVAILABLE FOR CUSTOMIZATION

MICARTA COLOURS

BUTTER PLUS | STAINLESS STEEL SATIN FINISH

These small but statuesque solid steel spreaders are an elegant addition to your dining room table. Made using 3mm thick mild stainless steel with hand ground blades and a course satin finish, these are made of only 2 interlocking parts, held together by friction and high precision tolerances.

BLADE LENGTH: 75MM
BLADE WIDTH: 20MM
BLADE THICKNESS: 3MM
BLADE STEEL: STAINLESS STEEL
HARDNESS: MILD STEEL
BLADE FINISH: SATIN
EDGE: SINGLE BEVEL
HANDLE LENGTH: 90MM
OVERALL LENGTH: 170MM
WEIGHT: 90G



GOLDEN RATIO

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