



Twin Signature

Four Star

Pro "S"

Pro

Four Star II

Damascus

|                    |                                   |                                   |                                   |                                   |                                   |                                  |
|--------------------|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|----------------------------------|
| Made In            | Germany                           | Germany                           | Germany                           | Germany                           | Germany                           | Germany                          |
| Steel Type         | High Carbon Stain Resistent Steel | High Carbon Stain Resistent Steel | High Carbon Stain Resistent Steel | High Carbon Stain Resistent Steel | High Carbon Stain Resistent Steel | DSC 160                          |
| Handle Material    | ABS                               | Polypropylene                     | ABS                               | ABS                               | Polypropylene                     | Grenadill Wood                   |
| Hardness (HRC)     | 55-58                             | 55-58                             | 55-58                             | 55-58                             | 55-58                             | 61                               |
| Bolster Syle       | No Bolster                        | Full Bolster                      | Full Bolster                      | Curved Half Bolster               | Full Bolster                      | Curved Half Bolster              |
| Tang               | Full Tang                         | 3/4                               | Full Tang                         | Full Tang                         | 3/4                               | Full Tang                        |
| Production Method  | Precicion-forged - Stamped        | Precicion-forged - FRIDOUR        | Precicion-forged - FRIDOUR        | Precicion-forged - FRIDOUR        | Precicion-forged - FRIDOUR        | Precicion-forged - Oil Quenching |
| Edge Angle (Total) | 30                                | 30                                | 30                                | 30                                | 30                                | 25                               |
| Finishing          | Hand sharpened and hand polished  | Hand sharpened and hand polished  | Hand sharpened and hand polished  | Hand sharpened and hand polished  | Hand sharpened and hand polished  | Hand sharpened and hand polished |

## TOP REASONS TO BUY ZWILLING

- Exceedingly sharp edge, great for precision work
- Harder blades hold their edge longer than German Knives
- Clad layers create a beautiful design in the blade
- Great for precision cutting fruits and vegetables



## History of Zwilling J.A. Henckles

The history of Zwilling J.A. Henckels cutlery can be traced to 1731, when Johann Peter Henckels registered the now-famous “twin” symbol as his trademark with the Cutler’s Guild in Solingen, Germany. Since then, the company has gained an international reputation for cutlery of exceptional quality, craftsmanship and value.

Every feature of the premium cutlery lines we offer contributes to the knives’ efficiency and ease of use. All blades are precision-forged from a single piece of high-carbon stainless steel. This exclusive alloy was pioneered by Zwilling J.A. Henckels, which set the industry standard for blade hardness and resistance to corrosion. Proprietary Sigmaforge construction and Friodur ice-hardening processes contribute to the knives’ superior strength and long-lasting edge retention. The blade-edge angle for all Zwilling J.A. Henckels cutlery, with the exception of santokus, is 15 degrees on each side (30 degrees total). The blade-edge angle for santoku knives is 10 degrees on each side (20 degrees total). All handles are contoured for a secure, comfortable grip.

## Zwilling J.A. Henckles Features

### SIGMAFORGE

This exclusive forging technology guarantees exceptional blade strength, hardness and durability with just the right amount of flexibility. It also promotes long-lasting sharpness, food and dirt traps offering the ultimate in safety and hygiene.

### FRIODUR

This proprietary four-step ice-hardening process includes freezing the steel to -94°F to produce an exceptionally hard, tough and corrosion-resistant blade that is very sharp and has great edge retention.