

Victorinox Cimeter Knife 10"

Used primarily for butchering large pieces of meat.

Rating: Not Rated Yet

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Description Used primarily for butchering large pieces of meat

High carbon, stainless steel blades are hand finished in Switzerland by skilled craftsmen

Special tempering process is used to resharpen over and over again

Each Victorinox knife is stamped from a single sheet of metal.

Our patented Fibrox handles are hygienic, dishwasher safe and slip-resistant.

All Victorinox cutlery products are backed by a lifetime guarantee

Stamped Knives are cut into a shape from a cold rolled piece of steel and then ground, tempered, and sharpened. It requires many less steps than forging and results in a lighter, narrower blade. Stamped knives are easier to produce and therefore less expensive and can be resharpened over and over again.. They perform very well and can approach the quality of a forged blade (but not the weight or feel). A stamped knife can usually be identified by the absence of a bolster. Our patented Fibrox handles are hygienic, dishwasher safe and slip-resistant. Victorinox manufactures a complete range of stamped blades with our unique Fibrox handle and are considered the greatest value knife range in the industry. This range is marketed to the professional trade under the RH Forschner Brand.

Quality cutlery utilizes what is called no-stain steel to manufacture its products. It is known for its strength, its ability not to rust, and ability to hold a fine edge. However all steel can and will rust if misused or not cared for. Proper care is required to keep these fine tools look and perform like new. Only quality steel x50CR MO composition with a Rockwell hardness of 55-56 HRC for high edge retention. All blades are conically ground on the full length of the blade as well as ground crosswise. This results in a wider break point with less risk of blade fracturing and less

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resistance for ease of cutting. This provides, along with the expert manufacturing processes, the exact conditions for a lifetime of sharp edge and performance.

NSF stands for the National Sanitary Foundation and is a seal of quality assurance. It is used primarily in the commercial environment and is on all stamped blades made by Victorinox. All Fibrox handles of Victorinox are NSF approved.