



ZWILLING  
J.A.HENCKELS

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## ZWILLING Pro – Form Perfected



(Photo: ZWILLING J.A. Henckels)

When you set out to change an authentic classic you have to put all your skills and knowledge to the task and, of course, your heart. In its ZWILLING PRO knife series, ZWILLING J.A. HENCKELS has succeeded in doing just that. With this new knife range, the long-established company has created a classic of the future in its traditional area of expertise.



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Apparently minor modifications have resulted in a completely new whole: an innovative range of knives that redefines existing standards. The ZWILLING PRO range has been created in conjunction with Italian designer and architect Matteo Thun, a professional with many years of experience in developing products for home and kitchen. On this project, Matteo was given free rein to apply his motto of “aesthetics through reduction”.

At first glance, the ZWILLING PRO knives have a traditional air about them. Once picked up, however, the black handle with its three rivets reveals the new ergonomics. The gently rounded handle guides the user's fingers intuitively to the right position. The redesigned transition from handle to blade has a lot to do with that, the two elements curving seamlessly into each other, with nothing to disturb the hand or disrupt the cutting process. In a knife, harmony like this leads to functional perfection.

The improvements, however, are not limited to the shape of the high-grade plastic handle, perfect transition or balance of the knife. In the ZWILLING PRO series, the familiar blade shapes have been revised and detailed modifications introduced. Here, too, the effect is impressive: thanks to their more pronounced curvature at the tip of the blade, for example, the cooking knives are ideal for rocking chopping, while the paring knives have been given a more multifunctional form. The interplay of large and small serrations on the bread knife guarantees efficient cutting and the extra-long blade ensures exceptional functionality. The welcome result? Harmonious working and safer, faster cutting for professional and hobby chefs alike.

The consistent yet innovative combination of tradition and cutting-edge technology is also evident in the blade. ZWILLING J.A. HENCKELS' specially forged SIGMAFORGE blades are FRIODUR ice-hardened for extra strength and flexibility. State-of-the-art grinding technology is employed to produce a wedge-shaped blade offering optimum geometry and stability. The final step involves the hand finishing of the two-stage V-Edge, for sharpness that lasts.

The ZWILLING PRO series comprises a total of 23 different knife types, from cooking knives to Santoku knives. Five knife sets and three knife blocks complete the range. The special attributes of this new classic are evident in every knife in the series.