

Prima

DESIGN BY JENS ANSO

*Let the show
begin*



MKM[®]
Maniago Knife Makers

MKM – Maniago Knife Makers
+39 0427 71185 | info@mkm.it
www.mkm.it



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Prima can be translated as “Premiere” that is the way to call the debut of a theatre show and, as you know, first show has to be special and unforgettable. Prima is our first kitchen knives line and we created a special edition to celebrate our debut so **let the show begin**.

MKM Prima has been designed with the goal of creating a stunning and refined product, something that stands out from the usual kitchen knives you find on the market, for doing this we collaborated with one of the most important knife designers around the world, **Jens Anso**, Danish designer and knifemaker that has a long experience in kitchen knives design that, well directed by our team, created real jewels.

In order to celebrate our debut in the kitchen knives we decided to create a **limited and numbered edition (only 100 pieces)** using the best materials possible, in detail we used a base of **SPG2 steel**, a Japanese steel coming from powder metallurgy with incredible

features for hardness and edge resistance, enriched with **65 layers Damascus with the traditional San Mai technique** to make it magic, also for the handles we didn't spare any expense and we chose two different patterns of carbon fiber, the knives will then be packed in a numbered collection box that works also as a stand.

Prima will be available also in another line, not limited and available for everyone, for which we used the **finest wooden handles**, such as Olive wood and Ziricote featuring a **X50CrMoV15 stainless steel blade** with a super fine satin finishing.

Another new and interesting feature on the Prima is that **handles are set up with screws** instead of the usual rivets you can find on the market, this obviously gives the chance to the proud owners to **disassemble the handles to have a deeper cleaning** of the whole blade and tang and, in the future, to **switch handles scales with new and special scales** we will produce.



2023 Best
Kitchen Knife
of the Year



The line will be initially launched with **four different knives, gyuto, santoku, paring and steak knives** with the idea of enlarging the range in the future with new styles.

