



K-SERIES



Windmill Chef's Knives

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In 2003 we commenced with the development of our K-Series, with the objective of creating chef's knives of the highest functionality in terms of cutting and ergonomics which would live up to the expectations of professional use at all times. The K-Series knives are tools for everyday work. Each has special product characteristics that extend to the last detail – and this immediately becomes apparent in the respective application. On the one hand, this is evident in the high degree of sharpness and low weight, and – on the other – in the highest possible strain relief on the hand, arm and shoulder, which is facilitated by the ergonomic shape of the handle.

All of the knife models in the K-Series that have been produced to-date have proven themselves positively in practical use in different ways.

Special steels of very high hardness (60 to 61.5 HRC Rockwell hardness grade) – stainless and non-stainless – are processed to form the blades. They gain their exceptional sharpness and lasting edge retention thanks to our manual manufacturing method, the “Solingen-Dry-Fine-Grinding”, and “Blue-Glazing”.

The well-balanced handles, made of beautiful woods or practical POM plastic, which we adjust and rivet by hand, and – in the case of wood – apply a finely oiled finish, ultimately lead to the creation of a knife that one is pleased to hold in one's hand. When using a knife continuously it adapts to the hand that is guiding it, in much the same way as a fountain pen. A personal and reliable feeling is created – one which forms a bond between you and your favourite tool.

This is what we want to achieve – that our knives become your favourite knives.



Blue-Glazed blade of a K5



Paring knife Bird's Beak

This paring knife is one of the finest knives hand honed by Windmühle. The blade in the shape of a bird's beak is ideal for peeling and forming vegetables or root vegetables. It has an extended, well-balanced handle, which adapts perfectly to your hand when cutting.

Art. No.

non-stainless

stainless

Blade length:

9730,1465

9731,1665

ca. 70 mm



#FORM
2006

DESIGN PLUS
2006



reddot design award
winner 2006



Universal knife Classic

This universal kitchen knife is one of the chef's knives from Windmühle. It has an extended, well-balanced handle and cuts equally well on the board and in your hand. By the way, it belongs to the highest design awarded knives in our manufactory.

Art. No.

non-stainless

stainless

Blade length:

9730,1475

9731,1675

ca. 90 mm





Office knife

This middle-point kitchen knife is the essential addition to the Windmühle K-Series. The name *office knife* has a french origin. In former times it was one of the main knives used in the *salle d'office* – a part of the kitchen in old french manor houses – where the most part of preparation work was done. It has a finely ground tip, which makes it indispensable for peeling and cutting prep work, as well as larding.

Art. No.

non-stainless

stainless

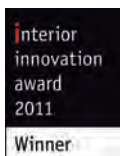
Blade length:

9730,1454

9731,1654

ca. 90 mm





Compact kitchen knife

Hidden in compactness, this little knife is a fully-fledged cooking knife. Only in size of an office knife the K2 serves with extraordinary cutting and handling features. With its slight curve in the cutting line, it offers excellent cutting properties, comparable to the big cooking knife K5. Spontaneously this knife was well accepted by our female customers as an interesting alternative to a small vegetable knife.

Art. No.

non-stainless

stainless

Blade length:

9730,1536

9731,1636

ca. 110 mm





DESIGN **PLUS**
2011



Filleting and kitchen knife

This compact, slim blade is very finely honed and is very suitable for filleting meat and small fish. The position of blade and handle to each other is slightly angled. It facilitates a wider space for the hand, because the handle is gently raised. Therefore using the K3 on a cutting board is very comfortable.

Art. No.

non-stainless

stainless

Blade length:

9740,1537

9733,1637

ca. 125 mm





Medium chef's knife

Alongside the small compact K-knives, this belongs to the larger category of chef's knives. The nearly centrally tipped blade is strong, but finely ground – very sharp for preparing fish, meat or vegetables. Its handle is more voluminous and strong like the one of the K5. The gently asymmetrically formed blade allows lateral filleting as well as classical cutting work on a cutting board.

Art. No.

non-stainless

stainless

Blade length:

9745,1854

9735,1954

ca. 130 mm





Chef's knife

Here we have based the blade on the very efficient form of the Japanese Gyutou chef's knife, coupled with the balance of our K-grip design. For classic chef's knife work. It convinces with sharpness, good proportion and comfortable angulation of the handle.

Art. No.

non-stainless

stainless

Blade length:

9745,1855

9735,1955

ca. 180 mm





Focus Open 2017
Special Mention



Extra large Chef's knife

The new “K Chef” is a professional chef's knife. The blade's tip-shape is inspired by the Japanese Gyutou, a Chef's and meat knife, and is especially intended for work on the cutting board. Due to the slight angulation of the handle the users hand will not touch the cutting board. The ergonomic shape of the handle enables effortless working for a long period of time.

Art. No.

non-stainless

stainless

Blade length:

9745,1852

9735,1952

ca. 230 mm





Meat and filleting knife

The K6 is a form of the classical *Tranchelard* knife, slim, sharp and slightly elastic, for cutting and filleting. The Speciality for making it very comfortable while cutting is the decently curved blade towards the back of the knife, which makes it ideal for parting or skinning fish and meat.

Art. No.

non-stainless

stainless

Blade length:

9745,1889

9735,1989

ca. 225 mm





BrotBeidhänder

Our ambidexter is a large bread knife with a both-sided, hand-polished, extremely sharp serration, ground in a way that both, right and left handed people, can cut evenly. The knife always stays in vertical alignment. Also highly recommended for professional use at the buffet in hotels and restaurants.

Art. No.

stainless

Blade length:

9735,1958

ca. 225 mm



Two remarkable steels

The knives of the K Series, with the exception of the bread knife, are available in *non-stainless carbon steel* and *virtually rust-free stainless steel*.

The carbon steel knives are made of a high-quality, non-stainless steel with a *carbon content of at least 1%*. This enables us to achieve the very high hardness of these knives, approx. 60/61.5 HRC (Rockwell hardness). Hardness on this scale is the basis of greater sharpness and the ability of the blades to hold an edge longer.

The rust-resistant knives are made of steel that has a *carbon content of approx. 0.7%*, combined with a *chromium content of approx. 14.5%*. This is responsible for the relative resistance to rust and the exceptional hardness of approx. 59/60 HRC. Here too the material leads to longer edge retention of the blades, even if it does not surpass that of their carbon steel counterparts.

Note:

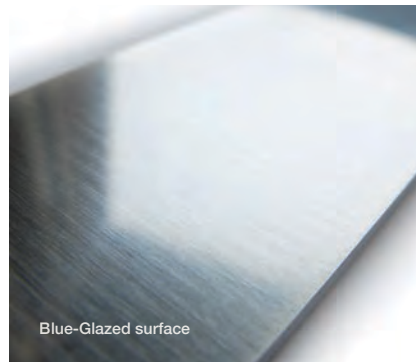
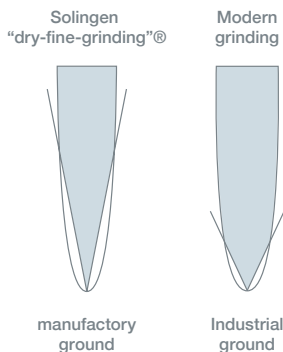
Where we always speak of stainless steels in everyday language, it must be noted that hardenable knife steel is never truly stainless; it is more accurately corrosion resistant. With our special steels the blades may take on a sort of lightly hazy appearance through use. This is a result of their high carbon content and does not affect the function of the knife.

The carbon steel version, on the other hand, takes on a typical, beautiful and dark patina with use, something we call “working colour”. It is characteristic for this material and is absolutely harmless. It is caused by oxidation through contact with humidity and acids during cutting.

Blade geometry and surface

The blades of both versions are ground according to the principle of “Solingen-Dry-Fine-Grinding”, in which the grinding angle starts farther up than is common practice today. The blade is thinly ground and tapers to a thin and very sharp cutting edge.

The result is reflected in the special sharpness and edge holding qualities of the blade. This traditional grinding technique, which we still carry on to this day, is very rarely used now, even in Solingen. Nonetheless, at one time it was the reason for the high regard for Solingen knives all over the world.



The surfaces of the blades are “*Blue-Glazed*”, which has a positive effect on cut quality and edge retention. “*Blue-Glazing*”, a special fine finish, is one of the most labor-intensive techniques in the craft of Solingen knife-grinding. Such blades are recognizable from their bluish to rainbow-colored shimmer.

Handles and wood

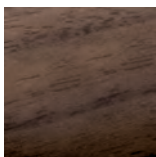
The ergonomics of our successful “K” design have been tried and tested to give a perfect balance between the blade and the handle. The oval, gently curved shape relieves strain on the hand and makes working with the knives effortless.

The handles are made of native and European varieties of natural wood and high-quality synthetic material, assembled and polished by hand. For each knife the wooden handle plates are chosen carefully for matching colour and grain.



Plum wood

Our plum wood from long-established Austrian fruit farms is hard, strong and water-resistant. With a colorful grain that is full of nuances, it is a wood of exceptional character, beauty and high practical value. With aluminum rivets.



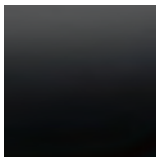
Walnut wood

Our walnut wood from Baden region in Germany and France is hard, has an excellent grip and an elegant blackish-brown, beautifully swirling grain. Rare, noble and very durable, it is a real jewel among the European woods. With brass rivets.



Apricot wood

The apricot is at home in Eastern Europe and the Mediterranean area, where the tree is still planted today. Apricot wood is hard and heavy, solid yet still bendable and exhibits a warm reddish-orange colour hue with eye-catching grain. With aluminum rivets.



POM black

POM (PolyOxyMethylene) is a very strong and dimensionally stable thermoplastic material with a pleasantly soft grip. Its temperature resistance ranges from -40°C to +175°C, making POM also ideally suited to professional use. With brass rivets.



Mounting of a KChef with grip plates made of walnut wood

K-Serie in apricot



The apricot is at home in Eastern Europe and the Mediterranean area, where the tree is still planted today. The apricot tree belongs to the rose family (Rosaceae).

The fruit was long considered to be an aphrodisiac in Europe. The word “apricot” comes from the Latin: “praecox” means early ripening. The term travelled to Arabia via Byzantium and Greece, where the noun was prefixed by ‘al’. The name “apricot” resulted from the return to the Romanic Languages.

Apricot trees are comparatively small. The way the trees are currently cultivated, their trunks only reach a height of between 80 and 120 cm. The whole tree can grow up to seven metres in height; taller trees are uncommon. The relatively low yield makes the wood all the more valuable.

After living for up to 90 years, it can happen that the apricot tree makes an overnight decision to end its life. It then loses all of its leaves at once and makes its wood available. It is a tree of self-will and strength of character. Apricot wood is hard and heavy, solid yet still bendable and exhibits a warm reddish-orange colour hue with eye-catching grain.

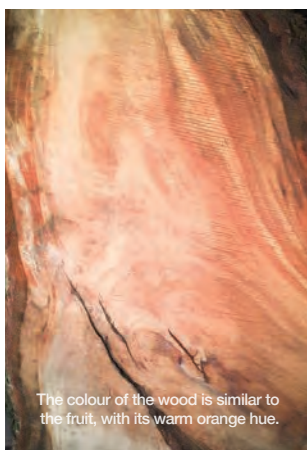




An old apricot tree



Broken under its fruit load



The colour of the wood is similar to the fruit, with its warm orange hue.



A stack of apricot wood boards

**HAND
MADE
in GER
MANY**



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