



Series 1922

Forged cooking knives with slim bolster

carbon steel

Series 1922 carbon steel

True to the original of 1922, this new edition of the historic carbon steel knives with a slim bolster has been reissued. The blanks are drop-forged according to the original tool and brought to the exceptionally high hardness of 60 HRC. This preserves their sharpness for a long time. As in the old days, the blades are thinly ground and “blue-glazed” by hand. The result is a shiny, slightly bluish shimmering sharp blade. This work was carried out by our master grinder W. Fehrekampf, who was one of the last to master the fine art of “blue knives”. We were able to reawaken the profession of grinder and “pließter” (fine-grinder) and so Mr. Fehrekampf trained our young people in these traditional techniques until his death in 2011. His craft heritage is now being carried on and preserved to this day.

The handle scales are made of fine wood, such as plum or walnut wood, and as always, they are adapted to the blade by hand.

Windmühlenmesser knives are among the things that must be cared for by hand. Under no circumstances should your knife be put in the dishwasher. Over time, the blade acquires a dark grey to bluish colour from use, the typical „working colour“ of carbon steel. Please note that this patina is completely harmless and protects the blade from further oxidation. This way you will enjoy your knife for a long time. Use a cutting board that is as soft as possible and avoid levering and twisting movements with the blade, as a thin-ground knife cannot tolerate this, as it is made for fine, sharp cutting.

The “Series 1922” is a symbol of our craftsmanship and a tribute to our tradition. Every single knife in this series is a proof to our dedication to quality and consistency.

Windmühlenmesser-Manufactur

Plum handle

Office knife

Item No.: 9218,1498,400,0402
non-stainless
Blade length: ca. 104 mm



Chef's knife

Item No.: 9218,1499,700,0402
non-stainless
Blade length: ca. 180 mm



Tranchelard

Item No.: 9218,1498,900,0402
non-stainless, stable blade
Item No.: 9218,1497,900,0402
non-stainless, **flexible** blade
Blade length: ca. 230 mm



Chef's knife, large

Item No.: 9218,1499,900,0402
non-stainless
Blade length: ca. 230 mm



Walnut handle

Office knife

Item No.: 9218,1498,400,1802
non-stainless
Blade length: ca. 104 mm



Chef's knife

Item No.: 9218,1499,700,1802
non-stainless
Blade length: ca. 180 mm



Tranchelard

Item No.: 9218,1498,900,1802
non-stainless, stable blade
Item No.: 9218,1497,900,1802
non-stainless, **flexible** blade
Blade length: ca. 230 mm



Chef's knife, large

Item No.: 9218,1499,900,1802
non-stainless
Blade length: ca. 230 mm

