



Forged Katai

The design of the Forged Katai series is inspired by waves. The striking design allows the shape of the blade to flow into the handle.

The blade is fully hand-forged in 5 layers of Japanese VG10 steel and has the characteristic hammerblow that all Forged knives have. The knives from the Katai series, however, have undergone an additional finishing process using a very fine hammer. This way of processing is a lot more intensive, but results in an even more refined look with a unique appearance. The handle is made from root wood that is first filled with wax and pressed before being moulded. A process that makes each knife unique in its finish, colour and wood texture.



Maintenance

Forged knives come with a 10-year guarantee. In order to enjoy your unique, handmade Forged knife for as long as possible, it is recommended that you use and maintain it properly.

For example, the knives should be washed by hand and only stored once they have dried properly.



About Forged

With Forged, you'll have character on your hands. The brand stands for cooking with personality. This includes a handmade knife that is as unique as you are. The Forged collection consists of various series, each with its own charisma and qualities. Show what kind of steel you are made of and choose a knife that suits you.

Forged stands for craftsmanship and tradition. Eye-catching design, robust quality and great value for money. Designed out of a genuine love for cooking, barbecuing and dining. Each knife is handmade from Japanese steel in a workshop that exudes a true passion for the craft: the heat, the smell and orange glow of the fire, and the hissing sound as the metal is cooled. On the blade, you can literally see the hammerblow of the blacksmith. And every time you use and sharpen the knife, it becomes an even more personal knife. That's what makes your knife unique.

Your dealer:



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Chef's knife

Size: 20,5 cm

Chef's knife 16 cm

Size: 16 cm

Carving knife

Size: 20,5 cm

Butcher's knife

Size: 25,5 cm

Bread knife

Size: 20,5 cm

**Santoku knife
18 cm**

Size: 18 cm

**Santoku knife
14 cm**

Size: 14 cm

Boning knife

Size: 15 cm

Utility knife

Size: 12,5 cm

**Diamant sharpening
steel***

Size: 26 cm

